Margo

A specially developed selective fractionation technique is used to manufacture the Margo series resulting in a high melting point without any necessity for hydrogenation.

Since Margo is a non-hydrogenated hard fractionation of palm oil, it is free from trans fatty acid and also any traces to nickel. This product can be declared as a non-hydrogenated as well as a “Trans Free” hard fat.
Margarine and Shortening

- Product can be used for blend and improvement of melting properties of margarine and shortening.
- Works as a good Structural fat to prevent oiling out of product with fat mixture containing high level of liquid oil.
- Crystallisation velocity can be improved substantially by incorporation of small amount of Margo in fat mixture.

Bakery Products

- Usage of Margo imparts better stabilization of the dough compared to softer fats. Dry and elastic dough with good fermentation and high tolerance is achieved.
- Improved performance in the sandwich bread is observed at the usage level of 2-4% on flour basis.
- Imparts, better crumb structure. A soft and springy crumb can be achieved, finer texture of the product is also observed.
- Up to 15% fat usage can be reduced without sacrificing baking performance.

Dried Soups and Sauces; Stock Cubes

- Addition of Margo improves the energy level in the application.

Carrier fat

- Can be used for water-soluble food additives in powder form such as vitamins, salts, artificial sweeteners, spices etc. as a hydrophobing agent.

Releasing Agents

- The viscosity of the product can be increased by addition of Margo in small quantities and enhancement of adhesive properties is observed.

Pharmaceuticals

- Can be used for tableting as it has good lubricating and adhesive properties.

Packing: 20-25kg kraft bags.