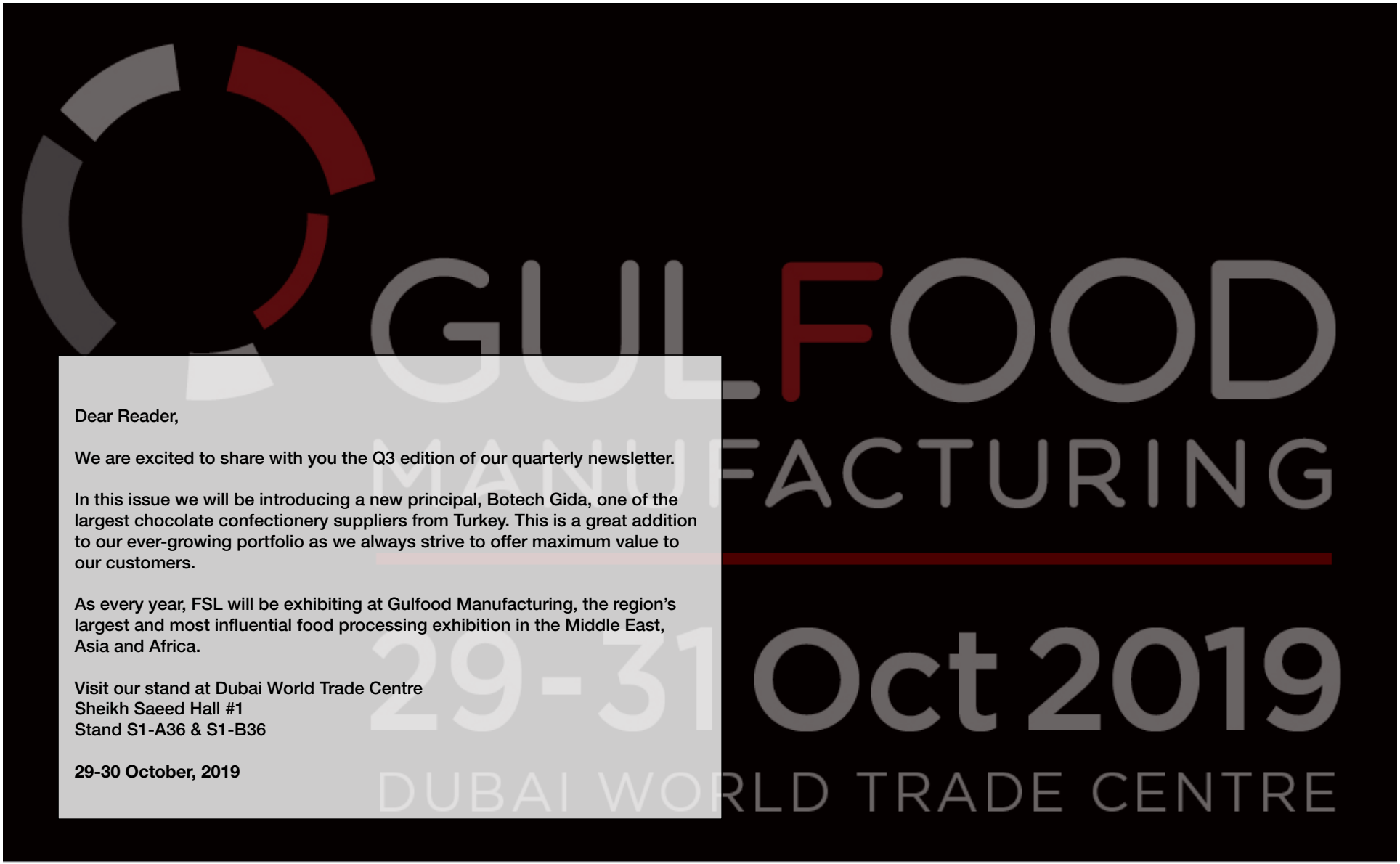
NEWSLETTER

FSL INGREDIENTS
Your Long Term Partner

BAKERY, CONFECTIONERY AND SPECIALITY INGREDIENTS UNIT Q3 2019



Dear Reader,

We are excited to share with you the Q3 edition of our quarterly newsletter.

In this issue we will be introducing a new principal, Botech Gida, one of the largest chocolate confectionery suppliers from Turkey. This is a great addition to our ever-growing portfolio as we always strive to offer maximum value to our customers.

As every year, FSL will be exhibiting at Gulfood Manufacturing, the region's largest and most influential food processing exhibition in the Middle East, Asia and Africa.

Visit our stand at Dubai World Trade Centre
Sheikh Saeed Hall #1
Stand S1-A36 & S1-B36

29-30 October, 2019

MEET BOTECH GIDA

Founded in Istanbul in 2010, Botech Gida rapidly grew to become one of the major players on the local and international chocolate confectionery market.

With the annual capacity of 15,000 tons the company produces a wide range of chocolate solutions for industrial applications:

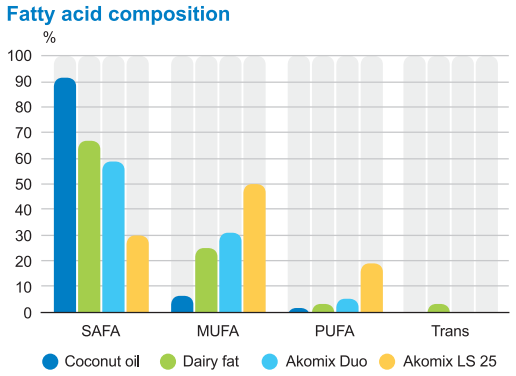
- Couvertures, compound couvertures and ganache
- Chocolate buttons and chocolate stones
- Dairy and non-dairy vegetable cream
- Cocoa powder and drop compound series
- Decorative chocolates
- Pralines
- Waffle and crepe sauces

If you would like to know more and meet the team behind this successful brand, Botech Gida will be participating at the Gulfood Manufacturing exhibition on the FSL stand from 29th to 31st October.

SPECIALITY FATS FOR ICE CREAM MIX - AKOMIX

AAK has developed a special portfolio of vegetable fat solutions for ice cream body called Akomix. Milk fat and fully lauric fats in ice cream can be replaced partly or completely by Akomix. It is important to prepare an ice cream mix with the right physical properties. This is the form in which the mix will be frozen and together with the freezing procedure determines the final result.

A good and creamy product can have exactly the same ingredients as a product with an open and icy character. The processing is the determining parameter for a quality ice cream when the mix of ingredients is chosen correctly.



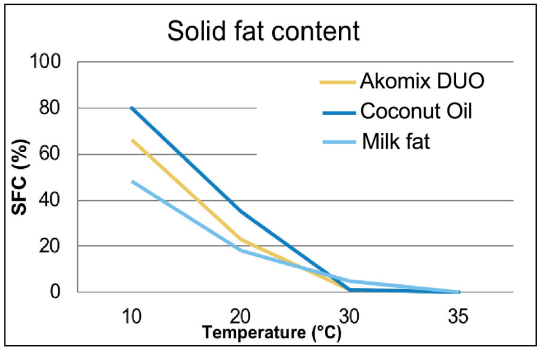
AAK
The Co-Development Company

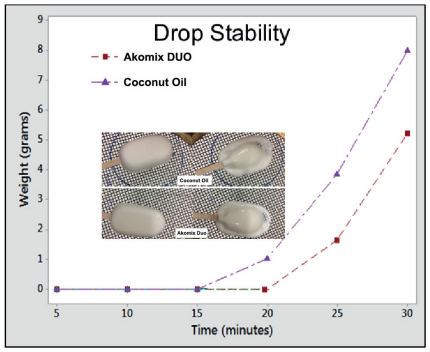
Application	Sensory	Health	Value for money	Functionality	Process efficiency
Ice cream body	Creaminess. Flavour release and clean melt down.	Non-trans. Low SAFA. Sugar-reduction. Plant based / vegan. Low cholesterol.	Milk fat, fully lauric fat.	Emulsion stability. Melt resistance.	Fast crystallization.

COST-EFFECTIVE SOLUTION FOR BOTH ICE CREAM MIX AND COATING - AKOMIX DUO

Akomix DUO is the most recent vegetable fat blend innovation launched for ice cream. Through co-development, AAK delivers value adding solutions.

With Akomix DUO, you can replace coconut oil in both ice cream mix and coating while maintaining a more stable cost structure against coconut oil.





Functionality

For mix:

- Longer shelf life by better drop stability as compared to coconut oil
- Great drop stability also indicates retention (no shrinkage), high resistanceshape for melting and heat shock

For coating:

- Short dripping time
- Fulfills EU regulation regarding CBE usage
- Performs well when mixed with ~20% real chocolate

Sensory

- Neutral taste of fat that does not interfere with ice cream flavor
- Good creaminess
- Pleasant melt down
- Nice snap

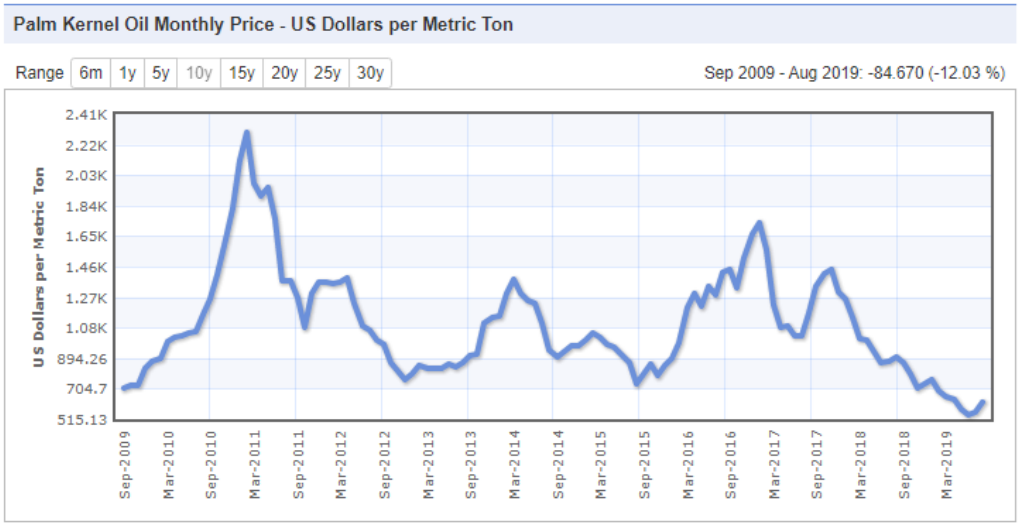
Process Efficiency

- Reduce handling and tank usage with only one fat for both ice cream mix and coating

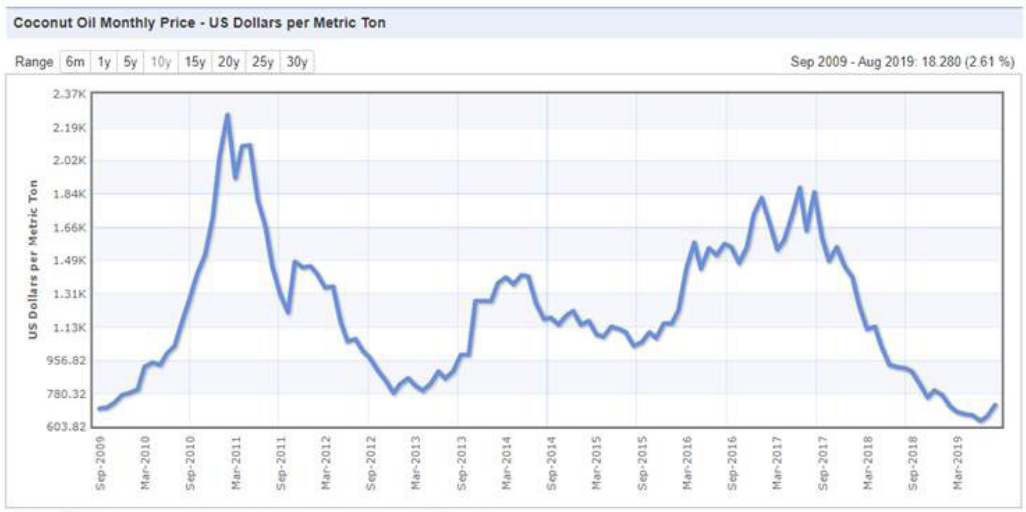
Health

- Decrease the saturated fatty acid (SAFA) content by ~32 % when you replace coconut oil with Akomix DUO
- No additives
- Non-trans and non-hydrogenated

Although both Palm Kernel Oil and Coconut Oil prices are currently at the lowest level in 10 years, Akomix DUO offers multiple advantages in the long term.



Decription: Palm Kernel Oil (Malaysia), c.l.f Rotterdam
Unit: US Dollars per Metric Ton



Decription: Coconut Oil (Philippines/Indonesia), bulk, c.l.f Rotterdam
Unit: US Dollars per Metric Ton

Please contact FSL if you are interested in any of the above products or topics:

Vivek Upreti
Food Specialities Limited
Bakery, Confectionery and Speciality Ingredients Unit
vivek@foodspecialities.com
+971 4 8069 653