## INDUSTRIAL FATS PRODUCT CATALOG







# BISCUIT SOLUTIONS

Iffco Turkey Biscuit Fats provide the flexibility needed in production. They are compatible with filling and coating applications, ensuring high-performance solutions at every stage of biscuit production.

#### **Main Products**

IFFCO HQPO 36 - 39 IFFCO HQPO 40 - 42 IFFCO HQPO 44 - 46

IFFCO HQPO 47-49





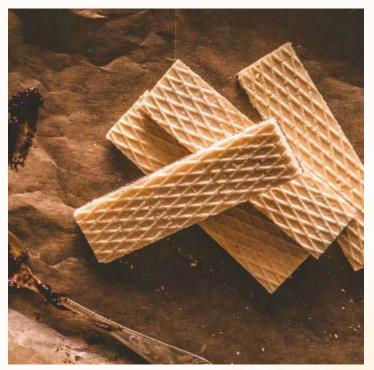


# WAFER SOLUTIONS

Iffco Turkey Wafer Fats provide softness and crispiness to the product. They also ensure the homogeneous structure expected from a high-quality wafer, offering excellent moutfeel.

#### **Main Products**

IFFCO ICMP 24
IFFCO TW

















TRANS FAT-FREE



ALLERGEN

# SPREADABLE CHOCOLATE SOLUTIONS

Iffco Turkey Spreadable Chocolate Cream
Fats provide excellent shelf life and stability
in the final product. Additionally, they
enhance taste and spreadability
performance when taken out of the
refrigerator.

#### **Main Products**

IFFCO ESIFLOW
IFFCO CFF41
IFFCO CFF42
IFFCO CFF 100

### **COCOLIN SOLUTIONS**

Iffco Turkey Cocolin Fats provide, CBR (non-lauric cacao butter replacers) and CBS (lauric cocoa butter substitutes) offers high quality cocolin production, extended long shelf life. These vegetable fats, which serve as cocoa butter alternatives, provide excellent melting properties in mouth and rapid crystallization during production.

#### **Main Products**

IFFCO PSCO 32 (CBS)
IFFCO SCO 35 T2 (CBS)
IFFCO SCO 35 (CBS)
IFFCO RCO FL 38 (CBR)
IFFCO RCO FL 38 ZT (CBR)













# FRYING FATS / CHIPS SOLUTIONS

Iffco Turkey frying fats have a high smoke point and thermal resistance for producing crispy and delicious chips and snacks.

#### **Main Products**

IFFCO 24 IFFCO 24 LZ

### NON-GMO



TRANS FAT-FREE



# **CHOCOLATE SOLUTIONS**

Iffco Turkey Chocolate Fats are heat-resistant and ensure a long shelf life.
Their fast crystallization structure allows easy and effective application.

#### **Main Products**

IFFCO PSCO 32
IFFCO SCO 35 T2
IFFCO SCO 35
IFFCO RCO FL 38
IFFCO RCO FL 38 ZT













### **CAKE SOLUTIONS**

Iffco Turkey Cake Dough Fats ensure a homogeneous formation of both crust and inner texture of cakes. They prevent drying and maintain freshness while offering a suitable taste and eating quality.

#### **Main Products**

IFFCO CS
IFFCO CS 11
IFFCO CRF 70

### NON-GMO





# ICE CREAM SOLUTIONS

With Iffco Turkey Ice Cream Fats, you can produce cost-effective yet high-quality products. Ice cream solutions provide a smooth, homogeneous texture and quick melting in mouth. They offer advantages such as high aeration capacity and fast freezing.

#### **Main Products**

IFFCO ICM 25
IFFCO ICM 35
IFFCO ICM 100
IFFCO ICM 200

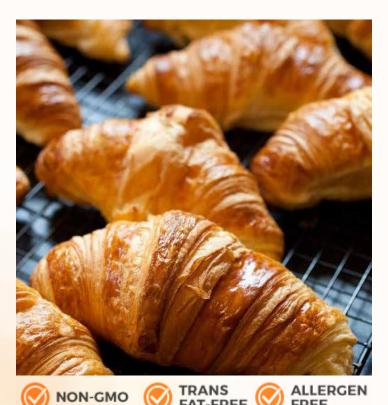












### **BAKERY SOLUTIONS**

Iffco Turkey Bakery Fats provide a homogeneous texture in bakery products, ensuring crispy, products that melt quickly in the mouth.

#### **Main Products**

IFFCO MF-H IFFCO STAR ALL IFFCO IVT 36

### WHIPPED CREAM SOLUTIONS

Iffco Turkey Whipped Cream Fats ensure premium quality for whipped cream, offering benefits such as rapid volume increase, stability retention, and fast crystallization.

#### **Main Products**

IFFCO SCO 39





NON-GMO









### **FILLING SOLUTIONS**

Iffco Turkey Filling Fats are used in biscuits, wafers, chocolate, cocolin, and all confectionery products. They are suitable for formulations that require thermal resistance to **fat bloom and oil mitigation**. They do not require **pre-crystallization (tempering)** and have **reprocessability**.









#### **Main Products**

IFFCO PST 50	IFFCO CRF 38	IFFCO ICM 100
IFFCO CF 34	IFFCO CRF 63	IFFCO ICM 200
IFFCO CRF 20	IFFCO ICM 25	IFFCO CRF 70
IFFCO CRF 33	IFFCO ICM 35	

