

# EKÖMUL & EKÖLITE EMULSIFIERS



## **PRODUCT RANGE**







### EKÖMUL™

#### Distilled Monoglycerides & Mono and Di-glycerides MG-Series

Manufactured from natural vegetable-based oils and fats. Functions as a starch complexing agent (e.g, in bread, pasta, and potato powder), waterin-oil stabiliser and emulsifier (e.g. in table margarine) and aerating agent (e.g. in ice cream, imitation cream and bakery gel formulations). This series of products can also reduce the stickiness in chewing gums and improve texture and structure of extruded products, such as extruded snacks or cereal. RSPO certified and non-palm products available.

Ekömul MG 95 HVX

Ekömul MG 95 HR

Ekömul MG 90 S

Ekömul MG 90 SX

Ekömul MG 90 SP

Ekömul MG 95 HRX

Ekömul MG 90 HVX - FLOW 3FP

- Ekömul MG 95 HP
- Ekömul MG 95 HO
- Ekömul MG 90 HO FLOW 3FP Ekömul MG 95 PS
- Ekömul MG 60 HP
- Ekömul MG 45 HP
- Ekömul MG 95 HV
- Ekömul MG 45 HO

#### **Distilled Monoglycerides XTND-Series**

Manufactured from natural vegetable-based oils and fats. Functions as an excellent starch complexing agent (e.g. in bread, pasta and potato powder) with good dispersibility properties and aerating agent (e.g. in ice cream and imitation cream). RSPO certified and non-palm products available.

Ekömul XTND 95 P	1	Ekömul XTND 95 D
Ekömul XTND 90 Q	÷	Ekömul XTND 90 R

#### Self-Emulsifying Mono and Di-glycerides FASE-Series

Manufactured from natural vegetable-based oils and fats with a coemulsifier to enhance emulsification properties. Functions as a quick forming emulsifier and improves emulsification properties, especially in dairy beverages and non-dairy applications. It is also used in personal care applications. RSPO certified and non-palm products available.

Ekömul FASE 30 HP	Ekömul FASE 80 H
Fkömul FASE 45 HP	Fkömul FASE 80 H

Ekömul FASE 80 HPX

#### **Emulsifier Blends MYXT-Series**

Co-generated emulsifier blends from natural vegetable-based triglycerides and organic fatty acids. Designed for a diverse range of functionalities including dairy and non-dairy applications such as ice creams and UHT recombined milk, water-in-oil stabiliser and crystalliser in margarines and spreads. RSPO certified products available.

Ekömul MYXT 272 XTI	Ekömul MYXT 260 PE
Ekömul MYXT 370 XTI	Ekomul MYXT 280 LCI

- Ekömul MYXT 220 KRI
- Ekömul MYXT 250 MGI
- Ekömul MYXT 373 PGI FLOW
- Ekomul MYXT 245 LCI Ekomul MYXT 230 PE
- Ekomul MYXT 101 PE

### EKÖLITE™

#### **Polyglycerol Poyricinoleate PGPR Series**

Manufactured from fatty acids of castor oils. Functions as yield modifier in Chocolate and Compound Chocolate. Functions as emulsion stabilizer and fat reduction in reduced fat spread.

Ekölite PGPR 90

#### Sorbitan Esters SE-Series

Manufactured from vegetable-based organic fatty acids. Functions as anti crystallisers in cooking oils and as anti bloom agents in compound chocolate and confectionary fats, including Cocoa Butter Substitutes, Cocoa Butter Replacers and Cocoa Butter Equivalents. Ekölite SE 60 S aids in hydration of Instant Active Dry Yeast. RSPO certified products available.

Ekölite SE 65 S Ekölite SE 65 L Ekölite SE 60 S

#### Fat Crystallisers KRYS-Series

Manufactured from natural vegetable-based oils and fats. Stabilises products with high oil content, provides resistance to oil separation and improves mouthfeel (e.g. peanut butter, wafer creams, savoury pastes and spreads). RSPO certified and non-palm products available.

Ekölite KRYS 01 S	Ekölite KRYS 05 R
Ekölite KRYS 02 S	Ekölite KRYS 07 M
Ekölite KRYS 03 S	Ekölite KRYS 08 M
Ekölite KRYS 04 V	Ekölite KRYS 11 S

#### Lactic Acid Esters LM Series

Manufactured from natural vegetable-based oils and fats and lactic acid. Functions as aerating agent and enhancer in applications such as cake margarine, high ratio shortening, as well as dairy and non-dairy aerated products such as whipping cream and topping powder. RSPO certified products available.

Ekölite LM 20 P

Ekölite LM 20 P FLOW



#### Propylene Glycol Esters PG-Series & Polyglycerol **Esters PE-Series**

Manufactured from vegetable-based organic fatty acids. Functions as aerating agent (e.g. imitation cream, shortening and whipped topping). Improves plasticity and whipping properties in margarine and shortening. Improves aeration of cake batter and crumb structure in bakery applications. RSPO certified and non-palm products available.

Ekölite PG 95 P	1	Ekölite PE 05 P
Ekölite PG 95 S	÷	Ekölite PE 04 P
Ekölite PG 95 R	÷	Ekölite PE 03 P
Ekölite PE 80 O	÷	Ekölite PE 02 P

#### Sodium Stearoyl Lactylates SL-Series & Calcium Stearoyl Lactylates CL-Series

Manufactured from vegetable-based organic fatty acids and lactic acid. Functions as a strengthener (e.g. in dough), volume improver and softener/anti-staling (e.g. in bread), aerating agent and foam stabiliser (e.g. in cream and dessert products). Options with anti-caking agents are available. RSPO certified and non-palm products available.

Ekölite SL 70 S	÷	Ekölite SL 70 R
Ekölite SL 68 S		Ekölite SL 68 R
Ekölite SL 70 V		Ekölite CL 68 S100
Ekölite SL 68 V	-	Ekölite CL 72 S100

#### *Citric Acid Esters of Mono- and Diglycerides* CM - Series

Manufactured from natural vegetable based oils and fats. Functions as a hydrophilic type of emulsifier in meat applications and Anti-Spattering agent in frying margarines.

Ekölite CM 12

#### **Crumbs Softener NEXT Series**

Integrated emulsifier blends derived from natural vegetable based ingredients. Functions as crumb softener in bread. RSPO certified and non-palm products available.

Ekömul NEXT 01 P

Ekömul NEXT 01 R

## **APPLICATION GUIDE**

### **Bakery Applications**

Application	Function	Solutions
Breads, buns, rolls & improver	Crumb softener, shelf life extender, anti staling, improves crumb structure and texture, aids dough stability and volume	Ekômul™ MG series Ekômul™ XTND series Ekômul™ NEXT series Ekôlite™ SL series Ekôlite™ CL series
Cakes & cakes mixes	Improve cake batter performance, crumb structure, aeration stability, extends shelf life, anti staling	Ekömul™ MG series Ekömul™ XTND series Ekölite™ SL series Ekömul™ MYXT series
Cake emulsifier	Imparts aeration capabalities, batter emulsification, improves cake volume, imparts fine crumb structure	Ekômul™ MG series
	Extends shelf life, improves volume, fine crumb structure	Ekölite™ PG series Ekölite™ PE series Ekölite™ SE series
Biscuits,cookies & crackers	Fat dispersion improver Improves texture (tenderness) Aeration & emulsion stabiliser	Ekömul™ MG series Ekömul™ SL series Ekömul™ XTND series
Instant active dry yeast	Protect yeast cell, aids yeast cell hydration	Ekölite™ SE series
Pasta & noodles	Improves palatability and texture, improves sheeting, firmness and freeze thaw stabiliser, anti-sticking, provides resistance to overcooking	Ekömul™ MG series Ekömul™ XTND series

### **Dairy Applications**

Application	Function	Solutions
Desserts	Improves whipping properties for aerated desserts, texture, taste and shelf life	Ekömul™ MG series Ekömul™ FASE series Ekölite™ PG series Ekölite™ SL series
Creams & Cream Liqueurs	Alcohol-dairy emulsion stabiliser, air incorporation improver, freeze-thaw stabiliser, foam stabiliser, fat emulsion stabiliser	EkömuI <sup>™</sup> MG series EkömuI <sup>™</sup> FASE series Ekölite <sup>™</sup> SL series Ekölite <sup>™</sup> LM series
Ice Cream & Soft Serves	Improves aeration (overrun), controls churning, provides melting resistance, improves texture and shelf life	Ekömul™ MG series Ekömul™ MYXT series Ekölite™ LM series
Non Dairy Creamers	Aids emulsion creation and stability during processing, improves powder dispersion and provides a rich and creamy mouthfeel	Ekömul™ MG series Ekömul™ FASE series Ekölite™ SL series
Recombined Milk & Soymilk	Improves emulsion stability, extending shelf life and creating a smooth mouthfeel	Ekömul™ MG series Ekömul™ FASE series

### **Oils & Fats Applications**

Application	Function	Solutions
Cocoa Butter Substitutes	Anti bloom agent and gloss enhancer	Ekὃlite™ SE series
Fillings & Spreads	Aeration and fat dispersion improver, foam aeration stabiliser, emulsion stabiliser, texture improver, fat reduction and mouthfeel enhancer Oiling out resistance	Ekômul™ MG series Ekômul™ FASE series Ekôlite™ PE series Ekôlite™ PG series Ekôlite™ PGPR series Ekôlite™KRYS series
Margerines & Shortening	Improves whipping properties, improves plasticity, facilities emuslification, facilities ideal rate of crystallisation	Ekömul™ MG series Ekömul™ MYXT series Ekölite™ PE series Ekölite™ PG series Ekölite™ KRYS series Ekölite™ LM series
	Reduces spattering	Ekölite™ CM series
	Reduce sandiness in margerine	Ekölite™ SE series
Cooking Oil	Prevents clouding and crystallisation in palm olein cooking oils	Ekölite™ SE series

#### **Confectionery Applications**

Application	Function	Solutions
Caramel	Anti sticking and fat dispersant improver	Ekὃmul™ MG series
Chocolates	Anti bloom agent and gloss enhancer Yield modifier	Ekölite™ SE series Ekölite™ PGPR series
Compound coatings	Gloss retention and fat dispersion improver, fat crystallisation improver	Ekömul™ MG series Ekölite™ SE series Ekölite™KRYS series
Gums & chewing gums	Softener of gum base,promotes lubricity and anti sticking	Ekömul™ MG series

#### **Nutritional Applications**

Application	Function	Solutions
Infant nutrition	Provides body, dispersion and emulsion stabilisation	Ekömul™ MG series
Sports nutrition	Flavour dispersant and stabiliser, vitamin oil solubility improver, clouding agent	Ekömul™ MG series Ekömul™ FASE series
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#### Flour Applications

Application	Function	Solutions
Flour Premixes	Improves crumb structure and texture, extends shelf life (anti- staling) and increase volume	Ekömul™ MG series Ekömul™ XTND series Ekölite™ SL series Ekölite™ CL series

# **KNOWLEDGE & DISCOVERY APPLICATION CENTRE**



#### **Technology Enablement Esterification Pilot Plant & Bakery, Oils & Fats and Confectionery Laboratorium**

Located in Westport Klang, Malaysia, our Esterification Pilot Plant & K&D Application Centre supports development of functional, cost effective emulsifiers in a variety of food applications.

We support customers in designing ideal solutions to their formulation challenges, with analytical measurements and unveiling new product ideas.

#### **Application Support**



MIXER MIXERS

MOULDER SHEETER

#### **Analytical Capabilities**

Our analytical equipment allows better understanding of product texture particle dispersion, emulsion stabilisation, measurement & observation of fat globule distribution and viscosity of emulsion systems in both intermediate and end products.



MICROSCOPE : PHASE VISCOMETER : CONTRAST & POLARISED LIGHT BROOKFIELD

LASER DIFFRACTION PARTICLE SIZE ANALYSER: MALVERN MASTERSIZER 3000

#### How we can support you

	Bakery	Oils & Fats	Confectionery								
Application QC	Product evaluation & benchmarking										
Application Support	Application formulation/Recipe development										
	Texture analysis measurements	Emulsion strength measurement	Viscosity measurements								
	Volume measurements	Hardness	Bloom evaluation								
	Crumb structure evaluation	Crystallisation evaluation	Oxidation stability analysis								
Analytical Capability	Dough development	Aeration performance	Solid fat content analysis								
	Dough tolerance	Spreadability									
	Aeration performance	pH measurements									
	Viscosity measurements										
	pH measurements										





MIXER

TEXTURE ANALYSER: TA.XT PLUS

#### **APPLICATIONS** Bakery

- Breads & Buns
- Cakes & Muffins
- Biscuits & Crackers
- Creams & Fillings
- Pastry & Doughnuts

#### Oils & Fats

- Margarines & Spreads
- Shortening
- Cocoa Butter Substitutes
- Pan Release Agents

#### Confectionery

- Chocolate & Compounds
- Chewy Candy

# PRODUCT SPECIFICATIONS - EKÖMUL SERIES

						Applications																						
		Monoester			RSPO Certified										Oils & I	ats			D	airy			Confectionery				Nutriti	ional
Brand Name	Product Name		lodine Value	Melting Point,			Fat Source		8	ş				ter s &		ss & gs	li			a N N	_	ed		ντ	5			
Name			value	approx.	MB	SG		Biscuits, Cookies & Crackers	Breads, Buns, Rolls Improvers	Cakes & Cake Mixes	Flour Premixes	Pasta & Noodles	Instant Active Dry Yeast	Cocoa Butte Substitutes Replacers	Fillings & Spreads	Margarines 8 Shortenings	Cooking Oil	Aerated Whipped Toppings	Cream & Cream Liquers	lce Cream Soft Serve	Non Dairy Creamers	Recombine Milk & SoyMilk	Caramel	Composition	Coatings	Gums & Chewing Gums	Infant Nutrition	Sports Nutrition
	Distilled Monoglycerides	& Mono and Di-	glycerides	MG-Series																								
	MG 45 HP	Min. 45%	Max. 3	58°C	•	•	Palm											•	•	•	•	•	•			•	•	•
	MG 45 HO	Min. 45%	Max. 3	58°C	•	•	Palm											•	•	•	•	•	•			•	•	•
	MG 60 HP	Min. 60%	Max. 3	60°C	•	•	Palm											•	•	•	•	•	•			•	•	•
	MG 95 HP	Min. 95%	Max. 2	65°C	•	•	Palm	•	•	•	•	•			•	•		•	•		•	•	•		•	•	•	•
	MG 95 HO	Min. 95%	Max. 2	66°C	•	•	Palm	•	•	•	•	•			•	•		•	•		•	•	•		•	•	•	•
	MG 90 HO FLOW - 3FP	Min. 90%	Max. 2	66°C	•	•	Palm	•	•	•	•	•											•		•	•	•	•
	MG 95 PS	Min. 95%	Max. 2	67°C	•		<b>Proprietary Blend</b>	•	•	•	•	•			•	•		•	•		•	•	•		•	•	•	•
	MG 95 HV	Min. 95%	Max. 2	69°C	•		Soya	•	•	•	•	•			•	•					•	•	•		•	•	•	•
	MG 95 HVX	Min. 95%	Max. 2	69°C	Non	Palm	Soya	•	•	•	•	•			•	•					•	•	•		•	•	•	•
	MG 90 HVX FLOW - 3FP	Min. 90%	Max. 2	69°C	Non	Palm	Soya	•	•	•	•	•											•		•	•	•	•
	MG 95 HR	Min. 95%	Max. 2	69°C	•		Rapeseed	•	•	•	•	•			•	•					•	•	•		•	•	•	•
	MG 95 HRX	Min. 95%	Max. 2	69°C	Non	Palm	Rapeseed	•	•	•	•	•			•	•					•	•	•		•	•	•	•
	MG 90 S	Min. 90%	95-110	40°C	•		Sunflower	•							•	•					•	•				•		
	MG 90 SX	Min. 90%	95-110	40°C	Non	Palm	Sunflower	•							•	•					•	•				•		
	MG 90 SP	Min. 90%	70-80	51°C	•	•	<b>Proprietary Blend</b>	•							•	•					•	•				•		
	MG 90 R	Min. 90%	60-70	57°C	•		Rapeseed	•							•	•					•	•				•		
	XTND 95 P	Min. 95%	18-26	60°C	•		Palm	•	•	•	•	•						•	•		•							
	XTND 90 Q	Min. 90%	15-22	60°C	•	•	Palm	•	•	•	•	•						•	•		•							
	XTND 95 D	Min. 95%	20-27	58°C	•		Palm	•	•	•	•	•						•	•		•							
EKÖMUL	XTND 90 R	Min. 90%	18-26	65°C	Non	Palm	Rapeseed	•	•	•	•	•						•	•		•							
	Self-Emulsifying Mono an	d Di-glycerides I	ASE - Serie	es																								
	FASE 30 HP	Min. 30%	Max. 3	58°C	•	•	Palm								•			•	•	•	•	•						•
	FASE 45 HP	Min. 45%	Max. 3	58°C	•	•	Palm								•			•	•	•	•	•						•
	FASE 80 HP	Min. 80%	Max. 2	65°C	•	•	Palm								•			•	•		•	•						•
	FASE 80 HRX	Min. 80%	Max. 2	69°C	Non	Palm	Rapeseed								•			•	•		•	•						•
	Emulsifier Blends MYXT -	Series																										
	MYXT 272 XTI	Min. 70%	14-21	58°C	•		Palm													•								
	MYXT 370 XTI	Min. 70%	10-17	58°C	•		Palm													•								
	MYXT 220 KRI	Min. 20%	Max. 3	58°C	•	•	Palm								•	•												
	MYXT 250 MGI	Min. 50%	Max. 6	60°C			Palm & Corn													•								
	MYXT 260 PEI	Min. 60%	Max. 3	60°C	•		Palm									•												
	MYXT 280 LCI	Min. 80%	-	63 - 69°C	•	•	Vegetable															•						
	MYXT 245 LCI	Min. 45%	-	54 - 58°C	•	•	Vegetable															•						
	MYXT 230 PE	Min. 30%	Max. 3	54 - 58°C	•		Palm																					
	MYXT 101 PEI	-	-	Liquid	•		Sunflower								•	•												
	MYXT 373 PGI FLOW	Min. 70%	Max. 3	-	•		Palm			•																		
	Crumb Softener NEXT - Series																											
		Saponification Value		Melting Point, approx.			Fat Source																					
	NEXT 01 P	135-185	Max.25	62 - 66°C	•	•	Palm		•		•																	
	NEXT 01 R	135-185	Max.25	62 - 66°C	Non	Palm	Rapeseed		•		•																	

	Saponification Value	Acid Value	Melting Point, approx.			Fat Source						
NEXT 01 P	135-185	Max.25	62 - 66°C	•	•	Palm	•	•				
NEXT 01 R	135-185	Max.25	62 - 66°C	Non	Palm	Rapeseed	•	•				

# PRODUCT SPECIFICATIONS - EKÖLITE SERIES

					RSI									A	Applicati	ons							
			lodine Value		Certi	fied								Oils & F	ats				Dairy			Confec	tionery
Brand Name	Product Name	Monoester		Melting Point, approx.	МВ	SG	Fat Source	Biscuits, Cookies & Crackers	Breads, Buns, Rolls & Improvers	Cakes & Cake Mixes	Flour Premixes	Instant Active Dry Yeast	Cocoa Butter Substitutes & Replacers	Fillings & Spreads	Margarines & Shortenings	Cooking Oil	Aerated Whipped Toppings	Cream & Cream Liquers	lce Cream & Soft Serves	Non Dairy Creamers	Recombined Milk & SoyMilk	Chocolates	Compound Coatings
	Propylene Glyco	l Esters PG - Series																					
	PG 95 P	Min. 95%	Max. 3	44°C	•		Palm																
	PG 95 S	Min. 95%	Max. 3	44°C	•		Palm							•	•		•		•				
	PG 95 R	Min. 95%	Max. 3	44°C	Non I	Palm	Rapeseed																
		Saponification Value	Iodine Value	Melting Point, approx.			Fat Source																
	Polyglycerol Est	ers PE - Series																					
	PE 80 O	135-165	App. 80	-	•		<b>Proprietary Blend</b>							•	•								
	PE 03 P	130-160	Max. 3	58°C	•		Palm			•				•	•		•						
	PE 02 P	125-145	Max. 3	58°C	•		Palm			•				•	•		•						
	PE 04 P	135-160	Max. 3	58°C	•		Palm			•				•	•		•						
	PE 05 P	140-160	Max. 3	58°C	•		Palm			•				•	•		•						
		Hydroxyl Value	Acid Value	Melting Point, approx.			Fat Source																
	Sorbitan Esters	SE - Series																					
	SE 65 S	66-80	Max. 7	56°C	•		Palm								•	•							
	SE 65 L	66-80	Max. 1	56°C	•		Palm						•		•								
	SE 60 S	235-260	Max. 10	58°C	•		Palm					•											
		Lactic Acid Content	Sodium Content	Ester Value			Fat Source																
	Sodium Stearoyl Lactylates SL-Series																						
	SL 70 S	App. 32%	3.5-5.0	150-190	•	•	Palm	•	•	•	•			•	•		•	•		•			
	SL 68 S	App. 28%	3.5-5.0	130-160	•	•	Palm	•	•	•	•			•	•		•	•		•			
	SL 70 R	Арр. 32%	3.5-5.0	150-190	Non I	Palm	Rapeseed	•	•	•	•			•	•		•	•		•			
EKÖLITE	SL 68 R	App. 28%	3.5-5.0	130-160	Non I	Palm	Rapeseed	•	•	•	•			•	•		•	•		•			
	<b>Calcium Stearoy</b>	l Lactylates CL-Series																					
	CL 68 S100	27.5 - 30%	2.5-5%	150-190	•	•	Palm	•	•	•	•			•	•		•	•		•			
	CL 72 S100	32 - 38%	4.2-5.2%	125-164	•	•	Palm																
		Lactic Acid Content	Saponification Value	Anti-Caking Agent			Fat Source																
	Lactic Acid Ester	s of Mono- and Diglyce	erides LM - Series																				
	LM 20 P	20 - 25%	265 - 300	0%	•	•	Palm								•		•		•				
	LM 20 P FLOW	19 - 24%	255 - 290	4%		•	Palm								•		•						1
		Free Fatty Acid	Iodine Value	Melting Point, approx.			Fat Source																1
	Citric Acid Esters	s of Mono- and Diglyce	rides CM - Series																				
	CM 12	SV (205-255)	Max. 3	59°C	•	•	Palm																1
	Fat Crystallisers																						
	KRYS 01 S	Max. 1%	Max. 2	59°C	•	•	Palm							•	•								
	KRYS 02 S	Max. 0.3%	Max. 21	55°C	•		Palm							•	•								
	KRYS 03 S	Max. 1%	Max. 2	59°C	•		Palm							•	•								
	KRYS 04 V	Max. 1%	Max. 2	65°C	Non I		Soya							•	•								
	KRYS 05 R	Max. 3 (AV)	Max. 2	65°C	Non I	Palm	Rapeseed							•	•								
	KRYS 07 M	Max. 1%	Max. 5	61°C	•	•	<b>Proprietary Blend</b>							•	•								
	KRYS 08 M	Max. 3 (AV)	Max. 3	62 - 66°C	•	•	<b>Proprietary Blend</b>							•	•								
	KRYS 11 S	Max. 1%	Max. 21	55°C	•		Palm							•	•								
		yricinoleote PGPR - Ser																					
	PGPR 90	-	72 - 103	-	-	-	Castor oil fatty acids								•							•	•

## **KNOWLEDGE & DISCOVERY APPLICATION CENTRE**





Futura Ingredients formulates new, functional and cost effective Emulsifiers and Texturising Systems for dairy and non-dairy applications, for instance Ice Creams, liquid milk, cream, creamers and acidified milk products.

A fully equipped Dairy Pilot Plant facilitates product development in a variety of dairy and non-dairy applications to fully engage and support customers technical inquiries.

We delight in engaging our customers to develop customised solutions. Come speak to us to find out how we can support your business needs.

HIGH PRESSURE

HOMOGENISER

INCUBATOR

25°C

#### **APPLICATIONS**

- Ice Cream Hard Pack
- Extruded
- Soft Serve
- Novelties
- Ice Lollies

PASTEURISED

BATH

INCUBATOR

37°C

#### **Liquid Milk**

- White Milk
- Soy Milk
- Flavoured Milk
- Chocolate Milk
- Plant Protein Bevarages

#### Creams

Processed Thick Cream Whipping Cream

#### Acidified

**Dairy Products** Acidified Milk Beverage Yoghurt

#### **Dairy Technical Support**





UHT/HTST LINE WITH CONTINUOUS ICE CLEAN FILL SYSTEM CREAM FREEZER

BLAST FREEZER



CHILLER FREEZER

#### How we can support you

	ICE CREAM	LIQUID MILK	CREAM & CREAMERS	ACIDIFIED MILK PRODUCTS						
Application QC										
Application Support	Support Application formulation/Recipe development									
	Ice cream mix Viscosity	Product shelf stability	Particle size distribution							
	Ice cream mix stability	Emulsion stability	Emulsion stability							
Analytical Capability	Ice cream mix fat globule measurement & observation	Fat globule measurement & observation	Product stability							
	Meltdown resistance	Viscosity	Fat globule measurement & observation							
	Shape retention	Sensory evaluations	Sensory evaluations							
	Sensory evaluations									

#### Disclaimer

The information and recommendations contained herein are to the best of our knowledge reliable. However, nothing herein is to be construed as a warranty of representation in respect of safety in use, suitability, efficacy or otherwise including freedom from patent infringement. Users should conduct their own tests to determine the suitability of our product for their own specific purposes and the legal status for their intended use of the product.

#### Delighting Our Customers sums up our service philosophy that starts from product conception & development, right through to product delivery to our customers.

- Our business is anchored upon a strategic alignment to key raw materials, manufacturing excellence using the word-class technology, meeting stringent accreditation in food safety and sustainability.
  - We create and produce high quality, competitive products with proven performance in a wide variety of application fields.
- Our service philosophy also extends into Research & Development, where we have the flexibility to design customised solutions to meet our customers' formulation challenges.
  - Let us delight you and support your sustainable business growth.





(MPOB)





Health & Free Sales Certification (Ministry of Health Malaysia)

**BRC Global** Certification Standards Food Safety (LRQA)



## **BRAND ASSURANCE**





Kosher Pareve (Circle SK)



Segregation & Mass Balance RSPO SCCS Cerification (SIRIM QAS Int'l)



2007 HACCP (SGS UK)



OH&S SYSTEM SIRIM OHSAS

18001



#### Winner of Frost & Sullivan's 2018 Best Practices Award Food Ingredients Company of the Year



#### Winner of Frost & Sullivan's 2016 Best Practices Award Entrepreneurial Company of the Year

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#### Manufacturing Site

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