

**Crok**vitol™

The Natural Choice for Vitality

our innovation your profit

**Crokvitol™ hardstocks and bakery fats**

**Providing foods the nutritional balance**



*Let's create  
together*



## The Natural Choice for Vitality

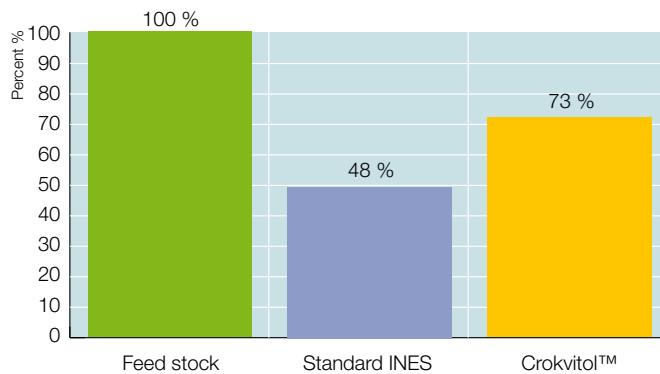
Interested to make healthier table spreads or to replace a hydrogenated industrial margarine in your product? Our technical experts are happy to assist you in testing and implementing Crokvitool™ in your specific situation. Loders Croklaan has more than 100 years of specialized experience in the production and application of vegetable fats in food products. Let us know the requirements of your product so we can work together on a solution for your specific situation. **Let's create together.**



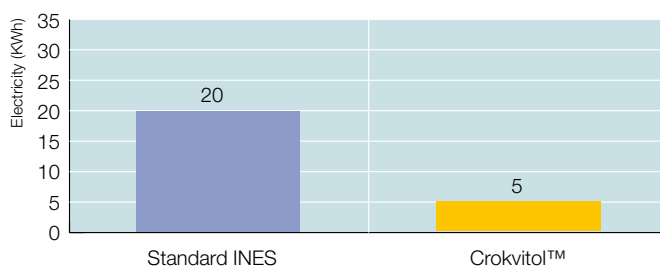
# Crokvitol™ the green alternative for chemically modified INES hardstocks.



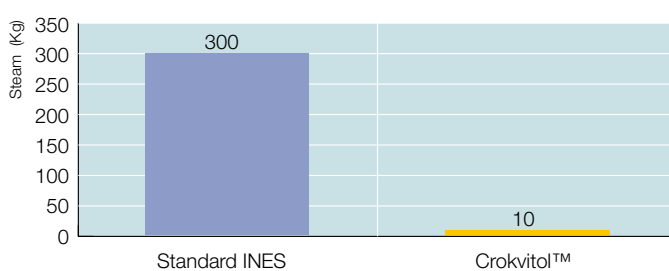
**BETTER RETENTION OF ANTIOXIDANTS DURING PRODUCTION**



**USAGE OF ELECTRICITY FOR PRODUCTION OF 1 MT OF HARDSTOCK**

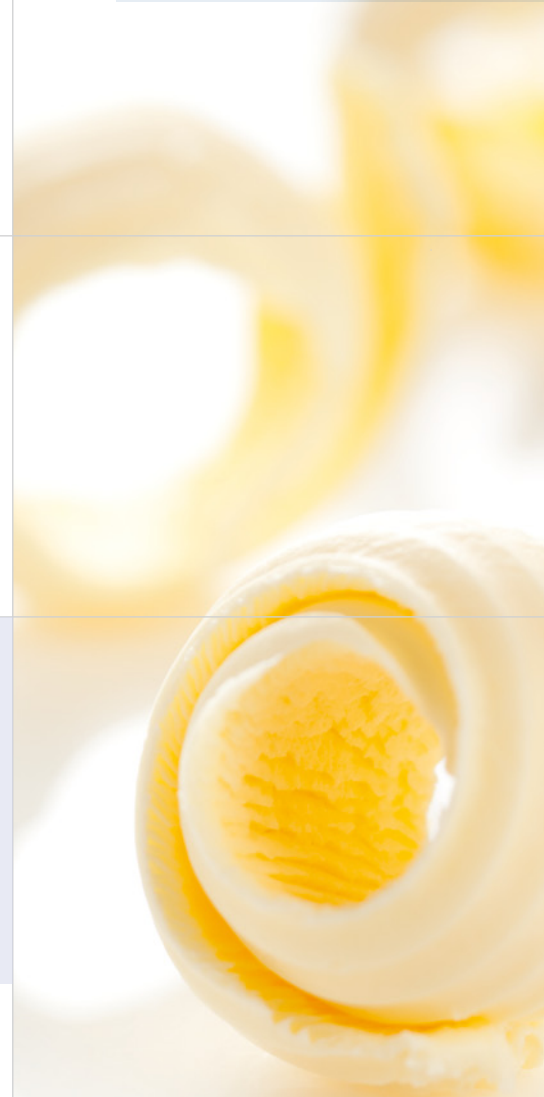


**USAGE OF STEAM FOR PRODUCTION OF 1 MT OF HARDSTOCK**



The Crokvitol™ line of products enables manufacturers to develop green and healthy products for the vital consumers of today & tomorrow. The enzymatically modified Crokvitol™ fats are the future in the non-hydrogenated production of margarines and different bakery products. Crokvitol™ is the natural alternative for your hardstock requirements.

Enzymatic rearrangement is the best way of modifying the melting point of a fat – it gives you the same functionality as hydrogenation or chemical modification without creating harmful trans fats, in a very environmentally friendly manner. The new technique enables us to manufacture the Crokvitol™ range at 75% less electricity and 97% less heat compared to chemically modified hard stocks. On top of this, the retention of natural anti-oxidants is much higher compared to the chemical process.





# Crokvitol™ for bakery

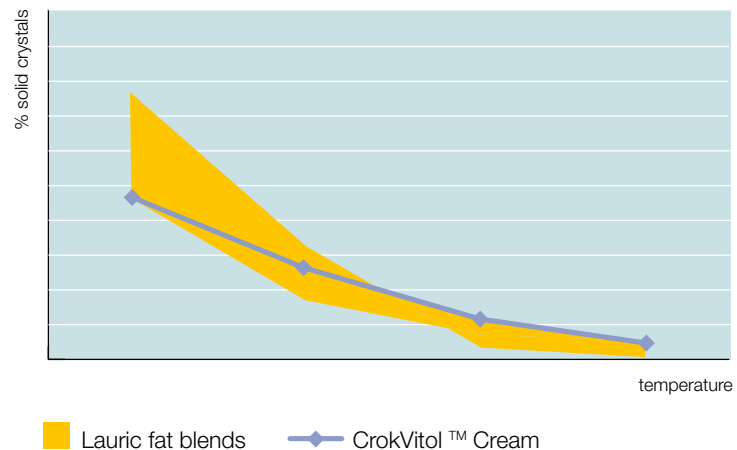
## Crokvitol™ Cream

- The new standard for firmly aerated cream in biscuits
- For use in high fat dough for depositing and rotary moulding
- Allows reduction of lauric fats, while maintaining crystallization speed, lowering the total saturated fat content

Crokvitol™ Cream is a versatile ingredient that is really aimed at the bakery industry. It's particularly suitable for using in biscuit creams as it whips nicely, and it's also very good for rotary-molded dough and depositing dough. Crokvitol™ Cream is ideal for use in the kind of applications where manufacturers use highly saturated lauric fats. The enzymatic rearrangement of palm oil gives it good crystallization speed. The result is quick processing and packaging, at more affordable prices and a lower content of saturated fatty acids.

**Suitable for: Bakery products – biscuit creams and high fat dough**

**CROKVITOL™ CREAM MELTS IN LINE WITH LAURIC FAT BLENDS**



**LEVELS OF SATURATED FAT MUCH LOWER IN CROKVITOL™ CREAM**



# Crokvitol™ for table spreads

## Crokvitol™ Vital

- The new standard in vitality for the production of healthy table spreads
- Most effective hardstock for capturing high amounts of liquid oil and giving margarines a lower total saturated fat content

Crokvitol™ Vital is the hardest hardstock in the portfolio. It is designed specifically for producing table spreads at the 'healthy' end of the market. Because Crokvitol™ Vital is so hard, manufacturers can use a higher ratio of liquid oils to hardstock in their table spreads, which is ideal for keeping saturated fats low and promoting heart health. It offers all the functionality of traditional hardstocks produced through hydrogenation, but it's much healthier, and it's produced in an extremely natural, environmentally friendly way.

**Suitable for: healthy and high-end table spreads**

## Crokvitol™ Universal

- The new standard in versatility for the production of a wide range of margarines
- Melting profile facilitates universal use
- All round alternative for replacing trans containing & chemically modified hard stocks

Crokvitol™ Universal is made for use in all standard table margarines.

It is based on enzymatic technology, so it offers all the same benefits as Crokvitol™ Vital – it's free of trans fatty acids and it's produced naturally – at medium hard texture, and as such, it's a slightly more economical ingredient. It's ideal for using in standard margarines, with good spreadability and smoothness over time, and it's extremely competitively priced.

**Suitable for: standard table margarines**



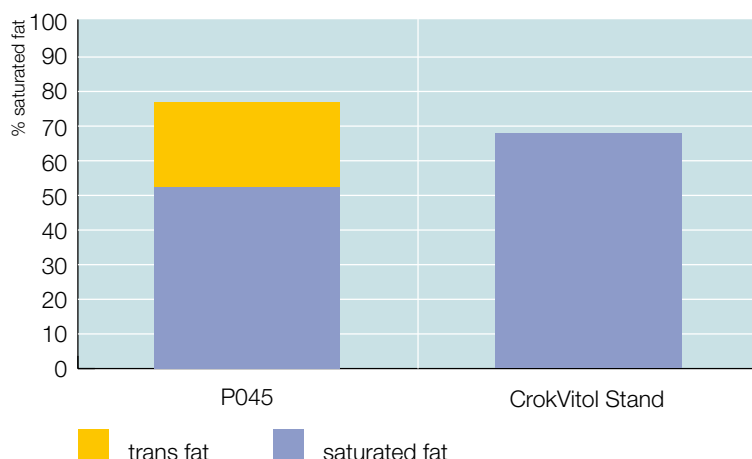


The Natural Choice for Vitality

## CrokVitol™ Stand

- The new standard in stability for industrial margarine for bakery applications
- Enabling long shelf lives, without trans fats or hydrogenation
- Fast crystallizing and easy processing
- The solution for reduction of saturated fat in biscuit dough when combined with liquid oils like sunflower
- The 0% trans alternative for hydrogenated palm

**SATURATED FATS AND TRANS FATS:  
HARDENED PALM VS CROKVITOL STAND**



CrokVitol™ Stand is designed to provide an alternative to hydrogenated palm oil. The health risks associated with hydrogenation and trans fatty acids are well-known, but hydrogenated palm oil is still used in industrial margarines supplied to the baking industry. For a long time, hydrogenated palm was the most economical choice for hardstocks, but with the new process of enzymatic interesterification, an affordable alternative is now available. CrokVitol™ Stand also is an excellent replacement for palm stearine – it crystallizes more stable, keeping the final product free from grains and is ideal for faster packing.

**Suitable for: Industrial margarines and puff pastry dough**

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