

Fully Hydrogenated Oils

SIO Expertize for Food Ingredients

High melting point flakes

Introduction

ADM-SIO has more than 100 years' experience in oil refining and oleochemical technologies. Our wide range of functional vegetable oil and fat-derived products are all manufactured in our factory near Arras, France.

ADM-SIO's range of fully hydrogenated oils and waxes from vegetable sources can be used in food, feed and cosmetic applications.

Our fully hydrogenated oils and waxes are produced from refined vegetable oils and offer a cost-effective and sustainable alternative to paraffin and other mineral products. We are able to produce a wide range of melting points and crystallization behaviors to suit your application needs.

Product Range

ADM-SIO is a European leader in the production of high melting point flaked fats. Easy to store, handle and dose, they can be either fully hydrogenated or fractionated oils.

Commercial Name	Raw material	Melting point (°C)
GV 60 (MB or SG)*	Palm	62-63
VGB 4	Soy (non-GMO)	68-71
VGB 5 ST	Sunflower	69-73
VGB 6	Rapeseed (low erucic)	68-74
VGB 22	Rapeseed (high erucic)	61-66
Olive WAX	Olive	60-70
VGB 760 (MB or SG)*	Palm (not hydrogenated)	59-64

* MB (Mass Balance) or SG (Segregated), ADM is member of RSPO (Roundtable for Sustainable Palm Oil)

Packaging / shelf life

- 25 kg paper bags or 500 kg big bags
- Fully hydrogenated oils: 24 months shelf life in original, unopened packaging – storage at temperature below +18°C
- VGB 760 : 12 months shelf life in original, unopened packaging – storage at temperature below +18°C

Quality

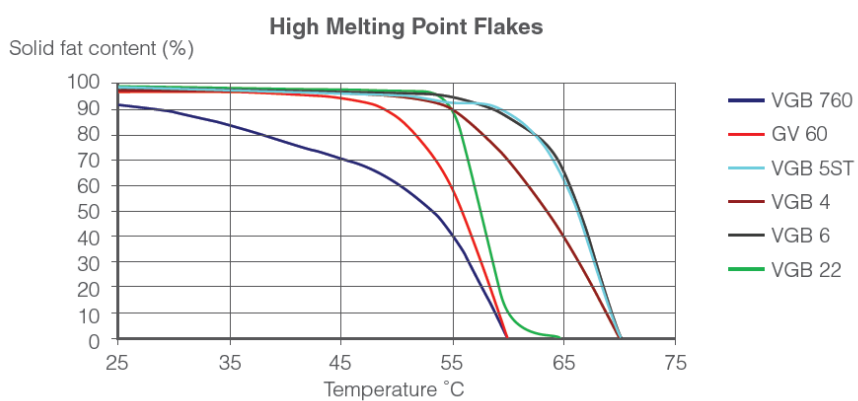
Our ingredients come from carefully selected, non-GMO raw materials.

They are manufactured under strict quality assurance conditions according to ISO 9001:2015 standards, GMP and HACCP methods.

Technical Information

	GV 60	VGB 5 ST	VGB 6	VGB 4	VGB 22	VGB 760
Dropping point (°C)	62-63	69-73	68-74	68-71	61-66	-
Melting point (open capillary) °C	-	-	-	-	-	59-64
Average fatty acid profile (%)						
C 16:0	43	7	5	12	< 1	83
C 18:0	54	90	91	86	40	5
C 18:1	< 1	< 1	< 1	< 1	< 1	8
C 20:0	< 1	< 1	2	< 1	10	< 0.1
C 22-0	< 1	< 1	< 1	< 1	44	< 0.1

NMR curves solid fat content



Applications

Food & Feed areas

- Coating and microencapsulation of active ingredients (vitamins, acids, salt, enzymes, minerals, urea, flavors, essential oils). They offer mechanical and oxidation protection.
- Gum Base for chewing gum in substitution of microcrystalline waxes.
- Peanut butters and chocolate spreads to prevent oiling out from the fat phase.
- Shortenings and Margarines as crystal starter.
- Marinades as texturizer.

Cosmetic area

- Substitution of microcrystalline waxes.
- Vegetable waxes also provide a hydrating function and deliver protecting and regenerating properties. Our state-of-the-art hydrogenation process ensures that our waxes maintain the required stability in formulations. The range of melting points ensures that we have the exact solution for your needs.



To find out how we can help you, please contact us:



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