



PRODUCT PORTFOLIO 2018



Professional Baking Series

**ECO FRY** PALM OLEIN

**SUPA CRISP** PALM SUPEROLEIN

**SUNSTAR** PALM OLEIN  
Natural Goodness  
Long-Lasting Frying Oil

**SUPAMARGE** PREMIUM MARGARINE

**SUPARINE** BAKING MARGARINE

**SUPREME 100% PURE QUALITY**



### Quality Professional Products

Africa Palm Products (APP) deliver efficiently produced, high quality Palm Oil products to our customers. We have a strong reputation for reliability, proactivity and customer-centricity.

### R&D and Technical Prowess

Our major shareholder, IFFCO is a global powerhouse in food, and we enjoy full access to their state of the art R&D facilities for the formulation of our superior range. We offer volume dependant tailor made products to suit your specific application requirements. Talk to us about your needs.

### We partner with our customers

APP aims to be not just a supplier but a “partner” in the business of our customers. Apart from our innovation and tailor-made product offerings, we also run training courses at your facility to deliver consistent results and cost savings for your company. We place significant emphasis on technical assistance to ensure that you are always getting the best result.

### Quality, Safety & Environmental Responsibility

All of our facilities and processes are FSSC22000 and HACCP approved to ensure the health and safety of our products and our business practices.

Our palm oil is sourced from the Felda Iffco plantations and carries full RSPO accreditation. This means that the plantations comply with strict environmental and responsibility standards. APP also supports Stewardship programs for responsible used oil disposal.

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“Africa Palm Products is focused on building partner relationships with our customers, based on superior product performance, training support, convenient R&D and innovation. Our relationship with IFFCO, one of the world’s biggest food companies further enables us to be your edible oils supplier of choice”.

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SUITABLE FOR A STRICT VEGETARIAN DIET



# SUPA CRISP

PALM SUPEROLEIN™



**Description:** Liquid oil produced by physical fractionation of refined, bleached and deodorized non-hydrogenated Palm Oil.

**Application:** Used as ingredient in variety of applications in the food industry

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable non-hydrogenated Palm Superolein (fruit mesocarp)	100	Malaysia

COUNTRY OF ORIGIN: Manufactured in South Africa

	per 100g of product	per 10g of product
Energy (kJ)	3700	370
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	100	10
saturated	32 - 44	3.2 - 4.4
trans fatty acids	< 1	< 0.1
polyunsaturated	10 - 16	1.0 - 1.6
monounsaturated	43 - 50	4.3 - 5.0
Cholesterol (mg)	< 1	< 0.1
Dietary Fibre (g)	0	0
Sodium (mg)	0	0

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 5.0
IODINE VALUE (AOCS Cd 1e-01 2001)	≥ 60
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	≤ 18
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 0.1
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 5R 50Y

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 10	< 22
SFC 20	< 1.5
SFC 25	< 0.5

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)		x	certificate available on request
Halaal (Muslim diet)		x	certificate available on request

Food Allergens: None

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005 RSPO





SUITABLE FOR A STRICT VEGETARIAN DIET



## Premium sunflower oil

**Description:** Liquid oil produced by extraction from sunflower seeds that was further refined, bleached and deodorized.

**Application:** Used as ingredient in variety of applications in the food industry

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable non-hydrogenated Sunflower seed oil	100	South Africa

**COUNTRY OF ORIGIN:** Manufactured in South Africa

	per 100g of product	per 10g of product
Energy (kJ)	3700	370
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	100	10
saturated	7.7 - 14.1	0.8 - 1.4
trans fatty acids	0	0
polyunsaturated	48 - 75	4.8 - 7.5
monounsaturated	14 - 40	1.4 - 4.0
Cholesterol (mg)	< 1	< 0.1
Dietary Fibre (g)	0	0
Sodium (mg)	0	0

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 2.0
IODINE VALUE (AOCS Cd 1e-01 2001)	118 - 141
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 0.1
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 3R 25Y

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)		x	certificate available on request
Halaal (Muslim diet)		x	certificate available on request

**Food Allergens:** None

**Food Safety System certified company:** FSSC 22000 Based on ISO22000:2005 RSPO



SUITABLE FOR A STRICT VEGETARIAN DIET



**Ingredients:** Refined Vegetable Oils (Palm Fruit Oil).

**Contains Allergens:** None.

**Made in South Africa**



## The ideal long-lasting frying oil

**Description:** Liquid oil produced by physical fractionation of refined, bleached and deodorized non-hydrogenated Palm Oil.

**Application:** Used as ingredient in variety of applications in the food industry

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	100	Malaysia

**COUNTRY OF ORIGIN:** Manufactured in South Africa

	per 100g of product	per 10g of product
Energy (kJ)	3700	370
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	100	10
saturated	41 - 49	4.1 - 4.9
trans fatty acids	< 1	< 0.1
polyunsaturated	10 - 15	1.0 - 1.5
monounsaturated	40 - 47	4.0 - 4.7
Cholesterol (mg)	< 1	< 0.1
Dietary Fibre (g)	0	0
Sodium (mg)	0	0

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 5.0
IODINE VALUE (AOCS Cd 1e-01 2001)	56 - 60
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	≤ 26
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 0.1
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 5R 50Y
FLASH POINT	Min 200°C

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 10	20 - 45
SFC 20	< 10
SFC 25	< 1

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)		x	certificate available on request
Halaal (Muslim diet)		x	certificate available on request

**Food Allergens:** None

**Food Safety System certified company:** FSSC 22000 Based on ISO22000:2005 RSP0



SUITABLE FOR A STRICT VEGETARIAN DIET



**Ingredients:** Refined Vegetable Oils (Palm Fruit Oil).

**Contains Allergens:** None.

**Made in South Africa**



## The ideal long-lasting frying oil

**Description:** Liquid oil produced by physical fractionation of refined, bleached and deodorized non-hydrogenated Palm Oil

**Application:** Used as ingredient in variety of applications in the food industry

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	100	Malaysia

**COUNTRY OF ORIGIN:** Manufactured in South Africa

	per 100g of product	per 10g of product
Energy (kJ)	3700	370
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	100	10
saturated	41 - 49	4.1 - 4.9
trans fatty acids	< 1	< 0.1
polyunsaturated	10 - 15	1.0 - 1.5
monounsaturated	40 - 47	4.0 - 4.7
Cholesterol (mg)	< 1	< 0.1
Dietary Fibre (g)	0	0
Sodium (mg)	0	0

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 5.0
IODINE VALUE (AOCS Cd 1e-01 2001)	56 - 60
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	≤ 26
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 0.1
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 5R 50Y

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 10	20 - 45
SFC 20	< 10
SFC 25	< 1

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)		x	certificate available on request
Halaal (Muslim diet)		x	certificate available on request

**Food Allergens:** None

**Food Safety System certified company:** FSSC 22000 Based on ISO22000:2005 RSPO





SUITABLE FOR A STRICT VEGETARIAN DIET



# All-purpose shortening

IDEAL FOR: BISCUITS • CAKES • WAFERS • PIES • PASTA • ICE CREAM



**Description:** Solid fat produced from refined, bleached and deodorized non-hydrogenated palm oil fractions, cooled and tempered until solid.

**Application:** Used as ingredient in variety of applications in the baking industry, e.g. biscuits, cakes and chocolates

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	100	Malaysia
Propellant gas Nitrogen E941		SA

COUNTRY OF ORIGIN: Manufactured in South Africa

	per 100g of product	per 10g of product
Energy (kJ)	3700	370
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	100	10
saturated	50 - 70	5 - 7
trans fatty acids	< 1	< 0.1
polyunsaturated	5 - 15	0.5 - 1.5
monounsaturated	22 - 38	2.2 - 3.8
Cholesterol (mg)	< 2	< 0.2
Dietary Fibre (g)	0	0
Sodium (mg)	0	0

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 5.0
IODINE VALUE (AOCS Cd 1e-01 2001)	45 - 49
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	44 - 47 Winter 46 - 49 Summer
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 0.1
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 5R 50Y

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 20	40 - 50
SFC 25	30 - 40
SFC 30	20 - 27
SFC 35	14 - 21
SFC 40	7 - 15

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)	x	x	certificate available on request
Halaal (Muslim diet)	x	x	certificate available on request

Food Allergens: None

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005 RSPO





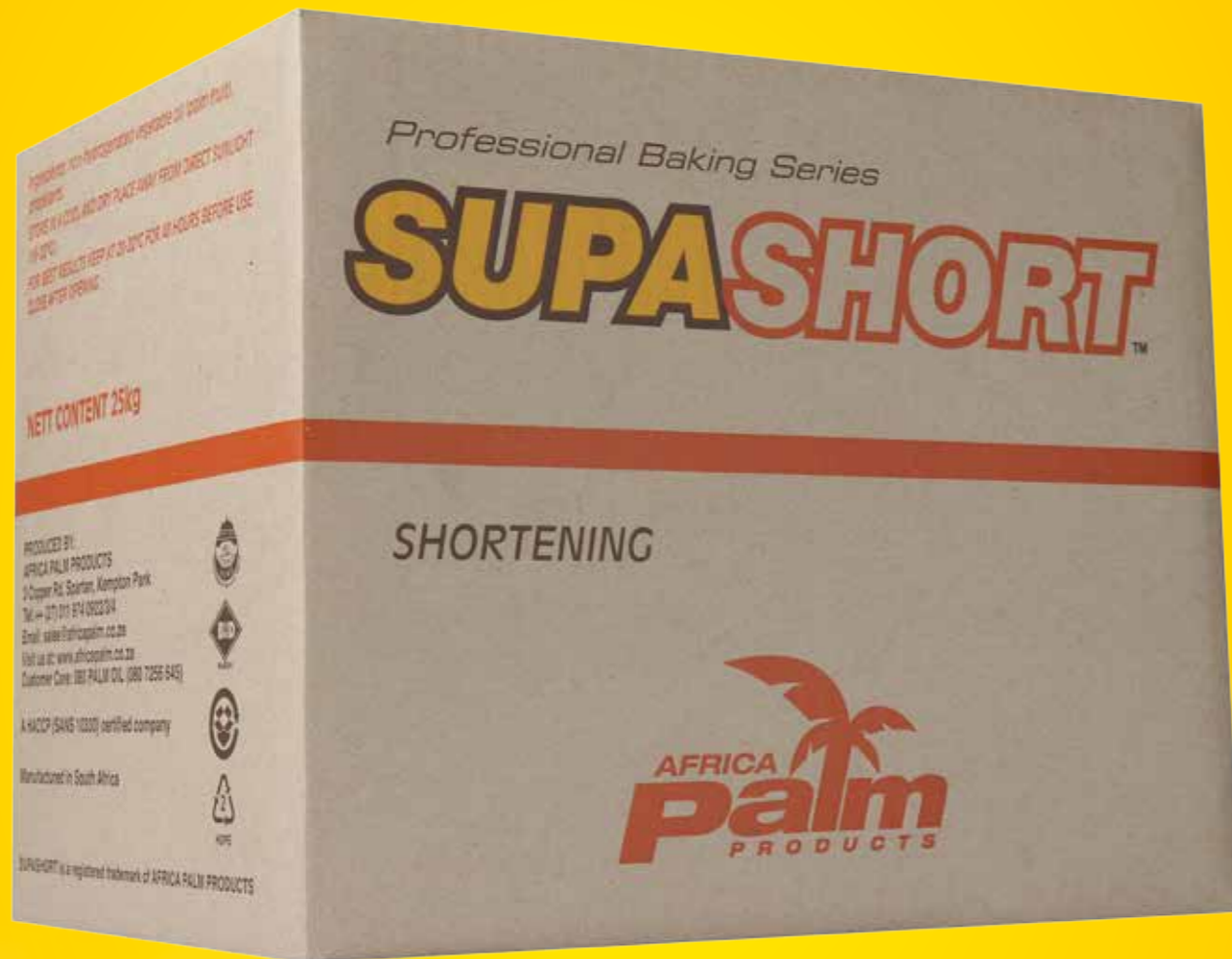
SUITABLE FOR A STRICT VEGETARIAN DIET



# SUPASHORT™

## All-purpose shortening

IDEAL FOR: BISCUITS • CAKES • WAFERS • PIES • PASTA • ICE CREAM



### Professional Baking Series



**Description:** Solid fat produced from refined, bleached and deodorized non-hydrogenated palm oil fractions, cooled and tempered until solid.

**Application:** Used as ingredient in variety of applications in the baking industry, eg. biscuits, cakes, wafers, pies

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	100	Malaysia
Propellant gas Nitrogen E941		SA

COUNTRY OF ORIGIN: Manufactured in South Africa

	per 100g of product	per 10g of product
Energy (kJ)	3700	370
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	100	10
saturated	50 - 70	0.8 - 1.4
trans fatty acids	< 1	< 0.1
polyunsaturated	5 - 15	0.5 - 1.5
monounsaturated	22 - 38	2.2 - 3.8
Cholesterol (mg)	< 2	< 0.2
Dietary Fibre (g)	0	0
Sodium (mg)	0	0

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 5.0
IODINE VALUE (AOCS Cd 1e-01 2001)	45 - 49
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	44 - 47 Winter 46 - 49 Summer
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 0.1
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 5R 50Y

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 20	40 - 50
SFC 25	30 - 40
SFC 30	20 - 27
SFC 35	14 - 21
SFC 40	7 - 15

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)	x	x	certificate available on request
Halaal (Muslim diet)	x	x	certificate available on request

Food Allergens: None

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005 RSPO







SUITABLE FOR A STRICT VEGETARIAN DIET



# SUPARINE<sup>TM</sup> WHITE

## All purpose baking margarine

IDEAL FOR: BISCUITS • CREAM CAKES • PASTRIES  
• CONFECTIONARY • BISCUIT CREAMERS



### Professional Baking Series



**Description:** Water-in-oil emulsion produced from refined, bleached and deodorized palm oil blend, cooled and tempered until solid

**Application:** Used as ingredient in variety of applications in the baking industry, eg. biscuits, cakes, pastries, biscuit creamers

	per 100g of product	per 10g of product
Energy (kJ)	3034	303.4
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	82	8.2
saturated	45 - 54	4.5 - 5.4
trans fatty acids	< 0.82	< 0.08
polyunsaturated	4 - 13	0.4 - 1.3
monounsaturated	24 - 33	2.4 - 3.3
Cholesterol (mg)	< 2	< 0.2
Dietary Fibre (g)	0	0
Sodium (mg)	330	33

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	82	Malaysia
Water	15.5	SA
Salt	1.25	SA
Emulsifier E471	0.5	Malaysia
Emulsifier E475	0.2	Denmark
Emulsifier Soya lecithin E322	0.2	USA
Preservative Potassium Sorbate E202	0.05	China
Citric acid E330	0.01	Belgium
Flavouring: Nature-identical Butter flavour	300ppm	France

COUNTRY OF ORIGIN: Manufactured in South Africa

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 5.0
IODINE VALUE (AOCS Cd 1e-01 2001)	48 - 54
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	34 - 37 Winter 38 - 42 Summer
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 16
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 5R 50Y

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 20	25 - 35
SFC 25	15 - 20
SFC 30	10 - 15
SFC 35	7-12
SFC 40	< 7

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)	x	x	certificate available on request
Halaal (Muslim diet)	x	x	certificate available on request

Food Allergens: Soya or soya derivatives

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005  
RSPO





SUITABLE FOR A STRICT VEGETARIAN DIET



# SUPARINE<sup>TM</sup> YELLOW

## All purpose baking margarine

IDEAL FOR: BISCUITS • CREAM CAKES • PASTRIES • CONFECTIONARY • BISCUIT CREAMERS



### Professional Baking Series



**Description:** Water-in-oil emulsion produced from refined, bleached and deodorized palm oil blend, cooled and tempered until solid

**Application:** Used as ingredient in variety of applications in the baking industry, eg. biscuits, cakes, pastries, biscuit creamers

	per 100g of product	per 10g of product
Energy (kJ)	3034	303.4
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	82	8.2
saturated	45 - 54	4.5 - 5.4
trans fatty acids	< 0.82	< 0.08
polyunsaturated	4 - 13	0.4 - 1.3
monounsaturated	24 - 33	2.4 - 3.3
Cholesterol (mg)	< 2	< 0.2
Dietary Fibre (g)	0	0
Sodium (mg)	330	33

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	82	Malaysia
Water	15.5	SA
Salt	1.25	SA
Emulsifier E471	0.5	Malaysia
Emulsifier E475	0.2	Denmark
Emulsifier Soya lecithin E322	0.2	USA
Preservative Potassium Sorbate E202	0.05	China
Citric acid E330	0.01	Belgium
Flavouring: Nature-identical Butter flavour	300ppm	France
Colourant Beta-carotene E160a	25ppm	UK

COUNTRY OF ORIGIN: Manufactured in South Africa

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 5.0
IODINE VALUE (AOCS Cd 1e-01 2001)	48 - 54
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	34 - 37 Winter 38 - 42 Summer
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 16
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 5R 50Y

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 20	25 - 35
SFC 25	15 - 20
SFC 30	10 - 15
SFC 35	7-12
SFC 40	< 7

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)	x	x	certificate available on request
Halaal (Muslim diet)	x	x	certificate available on request

Food Allergens: Soya or soya derivatives

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005 RSPO





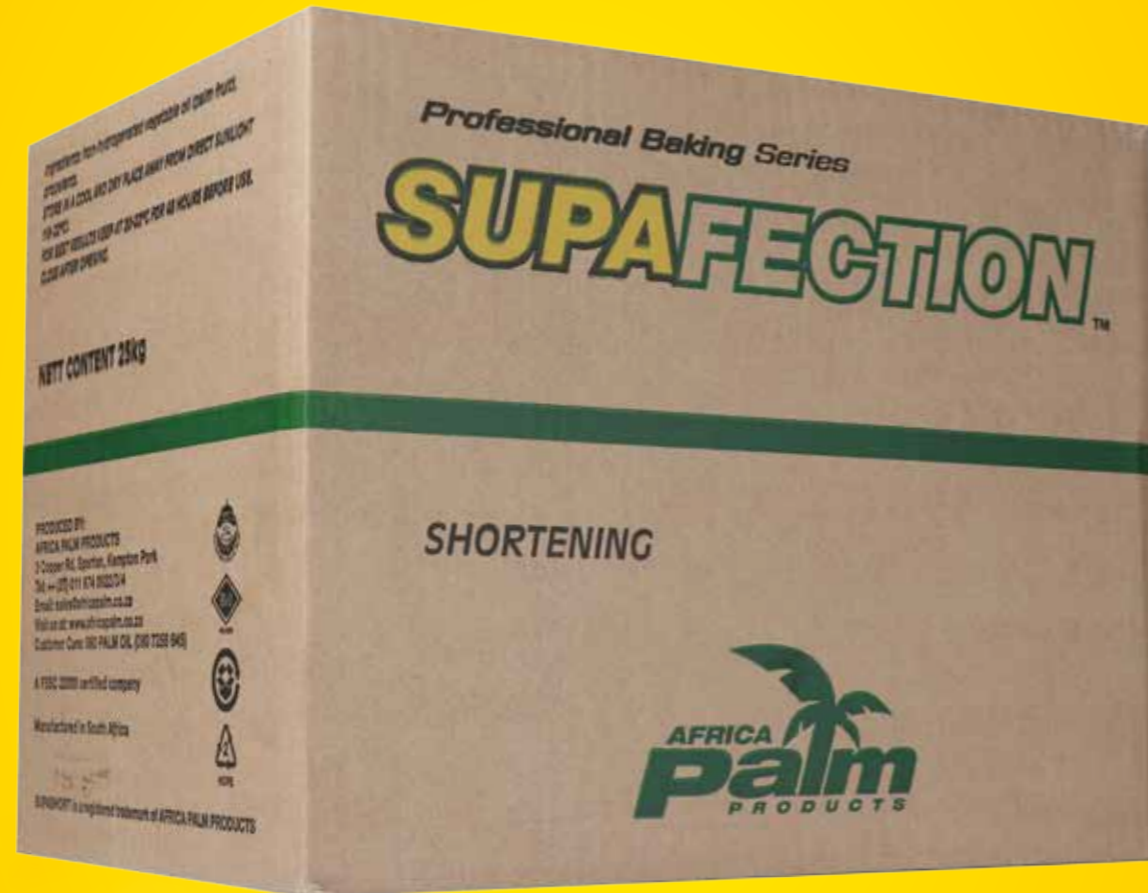
SUITABLE FOR A STRICT VEGETARIAN DIET



# SUPAFECTION™

## Premium confectionary shortening

IDEAL FOR: BISCUITS • CAKES • CHOCOLATES WAFERS  
• SUGAR CONFECTIONERY BISCUIT CREAMERS



### Professional Baking Series



**Description:** Solid fat produced from refined, bleached and deodorized non-hydrogenated palm oil fractions, cooled and tempered until solid.

**Application:** Used as ingredient in variety of applications in the baking industry, e.g. biscuits, cakes and chocolates

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	100	Malaysia
Propellant gas Nitrogen E941		SA

COUNTRY OF ORIGIN: Manufactured in South Africa

	per 100g of product	per 10g of product
Energy (kJ)	3700	370
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	100	10
saturated	55 - 65	5.5 - 6.5
trans fatty acids	< 1	< 0.1
polyunsaturated	5 - 15	0.5 - 1.5
monounsaturated	30 - 40	3.0 - 4.0
Cholesterol (mg)	< 2	< 0.2
Dietary Fibre (g)	0	0
Sodium (mg)	0	0

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 5.0
IODINE VALUE (AOCS Cd 1e-01 2001)	48 - 53
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	37 - 41 Winter 39 - 43 Summer
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 0.1
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 5R 50Y

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 20	30 - 40
SFC 25	20 - 30
SFC 30	15 - 20
SFC 35	10 - 15
SFC 40	< 10

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)	x	x	certificate available on request
Halaal (Muslim diet)	x	x	certificate available on request

Food Allergens: None

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005  
RSPO





SUITABLE FOR A STRICT VEGETARIAN DIET



# SUPAMARGE WHITE

## Premium all-purpose margarine

IDEAL FOR: BISCUITS • CREAM CAKES • ICING MIXES • CONFECTIONERY BISCUIT CREAMERS



### Professional Baking Series



**Description:** Water-in-oil emulsion produced from refined, bleached and deodorized palm oil blend, cooled and tempered until solid

**Application:** Used as ingredient in variety of applications in the baking industry, e.g. biscuits, cakes, pastries, biscuit creamers

	per 100g of product	per 10g of product
Energy (kJ)	2960	296
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	80	8.0
saturated	35 - 45	3.5 - 4.5
trans fatty acids	< 0.82	< 0.08
polyunsaturated	5 - 15	0.5 - 1.5
monounsaturated	30 - 40	3 - 4
Cholesterol (mg)	< 2	< 0.2
Dietary Fibre (g)	0	0
Sodium (mg)	330	33

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	80	Malaysia
Water	15.5	SA
Salt	1.25	SA
Emulsifier E471	1.5	Malaysia
Emulsifier E475	1.5	Denmark
Emulsifier Soya lecithin E322	0.3	USA
Preservative Potassium Sorbate E202	0.05	China
Citric acid E330	0.01	Belgium
Flavouring: Nature-identical Butter flavour	600ppm	France

COUNTRY OF ORIGIN: Manufactured in South Africa

TECHNICAL SPECIFICATION		Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15	SFC 20	20 - 30
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 2.0	SFC 25	10 - 20
IODINE VALUE (AOCS Cd 1e-01 2001)	50 - 54	SFC 30	6 - 15
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	34 - 37	SFC 35	3 - 7
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 16	SFC 40	< 3
COLOUR (Lovibond scale 51/47) (AOCS Cc 13e-92 2000)	< 5R 50Y		

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)	x	x	certificate available on request
Halaal (Muslim diet)	x	x	certificate available on request

Food Allergens: Soya or soya derivatives

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005 RSPO





SUITABLE FOR A STRICT VEGETARIAN DIET



# SUPAMARGE YELLOW

## Ideal for all baking & cream applications

IDEAL FOR: BISCUITS • CREAM CAKES • ICING MIXES • CONFECTIONERY BISCUIT CREAMERS



### Professional Baking Series



**Description:** Water-in-oil emulsion produced from refined, bleached and deodorized palm oil blend, cooled and tempered until solid

**Application:** Used as ingredient in variety of applications in the baking industry, eg. biscuits, cakes, pastries, biscuit creamers

	per 100g of product	per 10g of product
Energy (kJ)	2960	296
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	80	8.0
saturated	35 - 45	3.5 - 4.5
trans fatty acids	< 0.82	< 0.08
polyunsaturated	5 - 15	0.5 - 1.5
monounsaturated	30 - 40	3 - 4
Cholesterol (mg)	< 2	< 0.2
Dietary Fibre (g)	0	0
Sodium (mg)	330	33

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	80	Malaysia
Water	15.5	SA
Salt	1.25	SA
Emulsifier E471	1.5	Malaysia
Emulsifier E475	1.5	Denmark
Emulsifier Soya lecithin E322	0.3	USA
Preservative Potassium Sorbate E202	0.05	China
Citric acid E330	0.01	Belgium
Flavouring: Nature-identical Butter flavour	600ppm	France
Colourant Beta-carotene E160a	25ppm	UK

COUNTRY OF ORIGIN: Manufactured in South Africa

TECHNICAL SPECIFICATION		Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15	SFC 20	20 - 30
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 2.0	SFC 25	10 - 20
IODINE VALUE (AOCS Cd 1e-01 2001)	50 - 54	SFC 30	6 - 15
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	34 - 37	SFC 35	3 - 7
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 16	SFC 40	< 3
COLOUR (Lovibond scale 51/47) (AOCS Cc 13e-92 2000)	< 5R 50Y		

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)	x	x	certificate available on request
Halaal (Muslim diet)	x	x	certificate available on request

Food Allergens: Soya or soya derivatives

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005 RSPO





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*Professional Baking Series*



# SUPALOAF™

## Bread & premix shortening

IDEAL FOR: BREADS • PREMIXES

**Description:** Solid fat produced from refined, bleached and deodorized non-hydrogenated palm oil fractions, cooled and tempered until solid.

**Application:** Used as ingredient in variety of applications in the baking industry, eg. Breads and premixes

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	100	Malaysia
Propellant gas Nitrogen E941		SA

COUNTRY OF ORIGIN: Manufactured in South Africa

	per 100g of product	per 10g of product
Energy (kJ)	3700	370
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	100	10
saturated	50 - 80	5.0 - 8.0
trans fatty acids	< 1	< 0.1
polyunsaturated	5 - 15	0.5 - 1.5
monounsaturated	20 - 30	2.0 - 3.0
Cholesterol (mg)	< 2	< 0.2
Dietary Fibre (g)	0	0
Sodium (mg)	0	0

TECHNICAL SPECIFICATION		Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15	SFC 20	60 - 70
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 5.0	SFC 25	50 - 60
IODINE VALUE (AOCS Cd 1e-01 2001)	35 - 40	SFC 30	40 - 48
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	50 - 55	SFC 35	31 - 38
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 0.1	SFC 40	23 - 30
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 5R 50Y		

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)	x	x	certificate available on request
Halaal (Muslim diet)	x	x	certificate available on request

Food Allergens: None

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005 RSPO



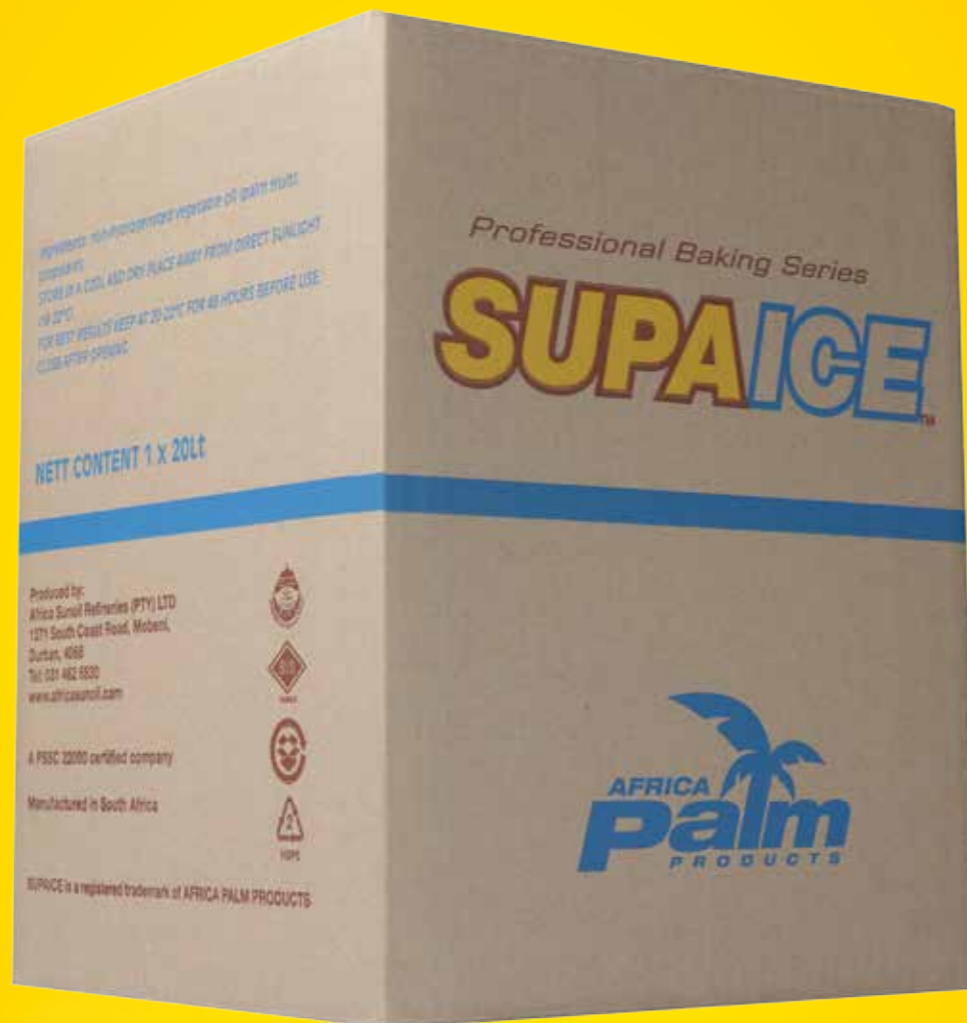
SUITABLE FOR A STRICT VEGETARIAN DIET



# SUPAICE™

## For soft serve ice-cream

IDEAL FOR SOFT SERVE ICE CREAM



**Description:** Liquid oil produced by a blend of physical fractionation of refined, bleached and deodorized non-hydrogenated Palm kernel oil.

**Application:** Used as ingredient in variety of food applications

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable non-hydrogenated Palm Kernel Olein	100	Malaysia

COUNTRY OF ORIGIN: Manufactured in South Africa

	per 100g of product	per 10g of product
Energy (kJ)	3700	370
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	100	10
saturated	50 - 70	5 - 7
trans fatty acids	0	0
polyunsaturated	48 - 75	4.8 - 7.5
monounsaturated	14 - 40	1.4 - 4.0
Cholesterol (mg)	< 1	< 0.1
Dietary Fibre (g)	0	0
Sodium (mg)	0	0

**NO NUTRITIONAL INFORMATION**

TECHNICAL SPECIFICATION		Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15	SFC 20	14 - 24
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 2.0	SFC 30	-
MOISTURE (%) (AOCS Ca 2e-84 1997)	< 0.05	SFC 35	-
COLOUR (Lovibond scale 51/41) (AOCS Cc 13e-92 2000)	< 3R 30Y	SFC 40	-
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	23 - 26		

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)		x	certificate available on request
Halaal (Muslim diet)		x	certificate available on request

Food Allergens: None

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005 RSPO





SUITABLE FOR A STRICT VEGETARIAN DIET



MARGEEN



# All purpose margarine WHITE

IDEAL FOR: CAKES • BISCUITS

**Description:** A specialized high quality white baking margarine with excellent bake through butter flavours. The fat phase is a blend of selectively hydrogenated refined, bleached and deodorized vegetable oils.

**Application:** Specifically formulated as a butter replacer in top quality cakes and biscuits

	per 100g of product	per 10g of product
Energy (kJ)	3034	303.4
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	82	8.2
saturated	42 - 50	4.5 - 5.4
trans fatty acids	< 0.82	< 0.08
polyunsaturated	4 - 13	0.4 - 1.3
monounsaturated	27 - 35	2.4 - 3.3
Cholesterol (mg)	< 2	< 0.2
Dietary Fibre (g)	0	0
Sodium (mg)	330	33

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	80	Malaysia
Water	17.65	SA
Salt	1.26	SA
Emulsifier E471	0.1	Malaysia
Emulsifier Soya lecithin E322	0.2	USA
Citric acid E330	0.0076	Belgium
Flavouring: Nature-identical Butter flavour	0.05	France

COUNTRY OF ORIGIN: Manufactured in South Africa

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 1.0
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	43-47
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	16 - 18
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 5R 50Y

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 20	28 - 34
SFC 30	8 - 12
SFC 35	3 - 6

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)		x	certificate available on request
Halaal (Muslim diet)		x	certificate available on request

Food Allergens: Soya or soya derivatives

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005 RSPO







SUITABLE FOR A STRICT VEGETARIAN DIET



MARGEEN



# All purpose margarine YELLOW

IDEAL FOR: CAKES • BISCUITS

**Description:** Water-in-oil emulsion produced from refined, bleached and deodorized palm oil blend, cooled and tempered until solid

**Application:** Specifically formulated for high creaming performance, ice fillings and topping which require a yellow margarine

	per 100g of product	per 10g of product
Energy (kJ)	3034	303.4
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	82	8.2
saturated	42 - 50	4.5 - 5.4
trans fatty acids	< 0.82	< 0.08
polyunsaturated	4 - 13	0.4 - 1.3
monounsaturated	27 - 35	2.4 - 3.3
Cholesterol (mg)	< 2	< 0.2
Dietary Fibre (g)	0	0
Sodium (mg)	330	33

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	80	Malaysia
Water	17.65	SA
Salt	1.26	SA
Emulsifier E471	0.1	Malaysia
Emulsifier Soya lecithin E322	0.2	USA
Citric acid E330	0.0076	Belgium
Vanilla Flavour	0.05	France
Flavouring: Nature-identical Butter flavour	0.05	France
Preservative Sodium Benzoate E211	0.015	China
Citric acid E330	0.0076	Belgium

**COUNTRY OF ORIGIN:** Manufactured in South Africa

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.2
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 1.0
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	45 - 47
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	16 - 18
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	5R 50Y

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 20	28 - 34
SFC 30	8 - 12
SFC 35	3 - 6

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)		x	certificate available on request
Halaal (Muslim diet)		x	certificate available on request

**Food Allergens:** Soya or soya derivatives

**Food Safety System certified company:** FSSC 22000 Based on ISO22000:2005 RSPO



# BREAD SPREAD

## Low Fat Spread

IDEAL FOR: Spreading on Bread and Rolls, Baking

**Description:** Water-in-oil emulsion produced from refined, bleached and deodorized palm oil blend, cooled and tempered until solid

**Application:** Spreading on Bread and Rolls, Baking

	per 100g of product	per 10g of product
Energy (kJ)	1300	130 (1.0/RDA)
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	42	4.2
Sodium (mg)	<200	<20

INGREDIENTS:	%	COUNTRY OF ORIGIN
Blend of un-hydrogenated palm oil (fruit and Kernel mesocarp)	46	Malaysia and SA
Water	51	SA
Salt	2.4	Netherlands
Emulsifier E475 (Riken)	0.3	Denmark
Emulsifier E4110 (PGPR)	0.2	Malaysia
Butter Flavour (vanilla)	0.1	
Butter flavour (water soluble) butter bell	0.05	
Preservative Sodium Benzoate E211	0.01	South Africa
Citric acid E330	0.01	Belgium
Butter flavour (oil soluble) Spinash	0.01	
Colourant Beta-carotene E160a	0.004	UK

**COUNTRY OF ORIGIN:** Manufactured in South Africa

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 5.0
IODINE VALUE (AOCS Cd 1e-01 2001)	53 - 57
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	36 - 38
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	56 - 60

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 20	18 - 20
SFC 30	6 - 10
SFC 35	<5

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)	x	x	certificate available on request
Halaal (Muslim diet)	x	x	certificate available on request

Food Allergens: None

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005  
RSPO

# SUPER YIELD

## Vegetable oil

**Description:** Liquid oil produced from refined, bleached and deodorized non-hydrogenated Palm Oil.

**Application:** Used as ingredient in variety of applications in the food industry

	per 100g of product	per 10g of product
Energy (kJ)	3700	370
Protein	0	0
Carbohydrate (g)	0	0
Total Fat (g)	100	10
saturated	42.8 - 57	4.3 - 5.7
trans fatty acids	< 1	< 0.1
polyunsaturated	9 - 12.5	0.9 - 1.3
monounsaturated	36 - 44.6	3.6 - 4.5
Cholesterol (mg)	< 1	< 0.1
Dietary Fibre (g)	0	0
Sodium (mg)	0	0

INGREDIENTS:	%	COUNTRY OF ORIGIN
Vegetable un-hydrogenated palm oil (fruit mesocarp)	100	Malaysia

**COUNTRY OF ORIGIN:** Manufactured in South Africa

TECHNICAL SPECIFICATION	
FREE FATTY ACIDS (% as palmitic) (AOCS Ca 5a-40 1997)	< 0.15
PEROXIDE VALUE (meq/kg) (AOCS Cd 8-53 1997)	< 2.0
IODINE VALUE (AOCS Cd 1e-01 2001)	50 - 55
SLIP MELTING POINT (°C) (AOCS Cc 3-25 1997)	33 - 39
MOISTURE & IMPURITIES (%) (AOCS Ca 2e-84 1997)	< 0.05
COLOUR (Lovibond scale 5 <sup>1/4</sup> ) (AOCS Cc 13e-92 2000)	< 3R 30Y

Solid Fat Content at t (°C) (AOCS Cd 16b-93)	%
SFC 10	40 - 55
SFC 20	14 - 28
SFC 25	6 - 18
SFC 30	4 - 14
SFC 35	1 - 12
SFC 40	< 8

Religious group:	Suitable	Certified	Comments
Kosher (Jewish diet)		x	certificate available on request
Halaal (Muslim diet)		x	certificate available on request

Food Allergens: None

Food Safety System certified company: FSSC 22000 Based on ISO22000:2005  
RSPO



## *Professional Baking Series*

The Professional Baking Series has been specifically developed for baking and confectionary professionals where consistent results, great taste and ease of use are paramount.

All of the products in the range are made with the highest quality 100% pure Pam Oil. Palm oil is becoming the preferred food oil across the world. It is completely Cholesterol Free, and is a rich source of natural Vitamin E which contains powerful anti-oxidants. The best thing is that Palm Oil naturally features a moderate level of saturation and therefore does not require hydrogenation. This means that our superior products do not contain any Trans Fatty Acids.



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