



INGRETIA

Part of your life
SPECIALTY FATS PRODUCTS



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Corporate Social Responsibility



Sustainable development is a top priority for Ingretria. This means aligning its practices with universally acceptable social and environmental standards. We strive to do this by taking a holistic approach to sustainability that is fully integrated into its business model.

Our producer is a member of the Roundtable on Sustainable Palm Oil (RSPO) and has adopted its Principles and Criteria as the benchmark to responsible palm oil production. It was also one of the first palm oil companies to be awarded the certification for sustainable palm oil production, in accordance with the rigorous standards of the RSPO. The RSPO is a global, multi-stakeholder association promoting the growth and use of sustainable palm oil. This is achieved through utilizing palm oil production practices that reduce deforestation, preserve biodiversity and respect the livelihoods of rural communities in oil-producing countries.

The producer is also a signatory to the United Nations Global Compact which seeks to align its business operations and strategies with 10 universally accepted principles in areas of human rights, labour, environment and anti-corruption.

We adhere to a three-prong approach to achieve its sustainability goals:

- **Certification**
Our group promotes sustainable palm oil production and aims to increase its production volume in our supply chain from third-party certification using the RSPO standards framework as benchmark.
- **Environmental Stewardship**
Through best management practices, we believe our operations present excellent opportunities for economic maximisation and environmental footprint minimisation. Our operations strive to mitigate environmental impact through energy self-sufficiency, reduction in pesticide and inorganic fertiliser use and optimisation of yield gains. Furthermore, our land conversion policy mandates a strict adherence to a no-burn policy, no development on deep peat-land as well as to the protection of conservation areas.
- **Community Development**
We are committed to progressive socioeconomic policies and programmes in the local communities and economies we operate in. This encompasses smallholder schemes, education and healthcare initiatives.



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Raw Material And Integrated Processing

Our oil palm plantations are strategically located in the various regions of Sumatra, West Kalimantan and Central Kalimantan in Indonesia, and in the states of Sabah and Sarawak in Malaysia.

We are able to enjoy cost efficiencies arising from lowered manufacturing and logistics costs from our integrated processing plants that are designed and built close to one another and in close proximity to raw materials sources.

Within our plantations, we operate palm oil mills to process palm fruits from our own and surrounding plantations into crude palm oil and crude palm kernel oil. These intermediate products are supplied primarily to own specialised refineries where they are converted into specialty oils and fats.



Commitment To Consistent Quality And Food Safety

Our refineries are equipped with highly automated manufacturing processes such as neutralisation, fractionation, interesterification, bleaching, deodorisation and packaging of specialty oils and fats.

Every step of the manufacturing process is carefully monitored by our well-trained production staff.

We have put in place stringent quality control and quality assurance procedures to ensure that only products that pass our strict quality control tests and comply with customers' requirements will be delivered to our customers.

We are committed to consistent product quality and food safety and have obtained international certifications for ISO, HACCP, AIB as well as compliance to the strict requirements of Halal and Kosher standards.



New Frontiers In Food Applications

Recognising the importance of research and development (R&D) in the long term growth of the Group. Together with our regional R&D centres in Malaysia and Indonesia, we are extensively conducting research on oilseed, edible oil and grain products to improve our quality and product range, create new applications, enhance process efficiency and raise productivity.

In tune with the need for a healthier lifestyle, we have also introduced interesterified fats and are actively developing trans-fatty acid free products with our customers.

We intend to spend no less than US\$50 million over the next three years on R&D. With our R&D capabilities, we are ready to work with and provide solutions to new food applications desired by our customers.





Our Specialty Fats Division offers a comprehensive range of Chocolate Fats, Confectionery Fats, Bakery Fats, Culinary Fats and Functional Fats to our customers. Our products are processed and manufactured from the finest raw materials to meet customer's needs and are delivered in more than fifty countries globally.





1. Chocolate Fats

Cocoa Butter Improver (CBI) and Cocoa Butter Equivalent (CBE) are specially formulated from palm oil together with shea butter, sal fat or illipe butter to resemble cocoa butter in both physical and chemical properties.

a. Cocoa Butter Improver / Cocoa Butter Equivalents

Goldchoc series of fats are CBI and CBE which show excellent compatibility with cocoa butter and share similar crystallisation and melt profile as cocoa butter.

Using *Goldchoc* series of chocolate fats would provide cost reduction as it can be used to replace cocoa butter at any ratio. They impart strong heat resistance and excellent melting characteristics to various types of chocolate products.



2. Confectionery Fats

We have a full range of confectionery fats to meet your application needs. From the inside filling of pastries, to the outer coatings on biscuits, there are limitless possibilities to producing end products the way you want it.

a. Cocoa Butter Replacers

Cocoa Butter Replacer (CBR) is made from hydrogenated and fractionated vegetable fats. Compound chocolate products made with CBR do not require tempering.

Goldlarine series of fats are CBR which impart excellent gloss retention and sharp meltdown to the final products. They have high tolerance for cocoa butter (up to 20%) and thus can be mixed with cocoa liquor to produce a compound chocolate that is rich in cocoa taste.

b. Cocoa Butter Substitutes

Cocoa Butter Substitute (CBS) is made from hydrogenated and fractionated palm kernel oil. Tempering of the compound chocolate made with CBS is not required.

Ultra-GoldChoc and *PlusGoldchoc* series of fats are CBS which give the final products good snappiness, excellent melting characteristics and good flavour release.

c. Coating and Creaming Fats

We offer a wide variety of specialty fats for coating and creaming applications such as coating chocolates, toffees and other confectionary products. Our products can be tailor-made to suit the setting characteristics and eating quality desired by the customer.

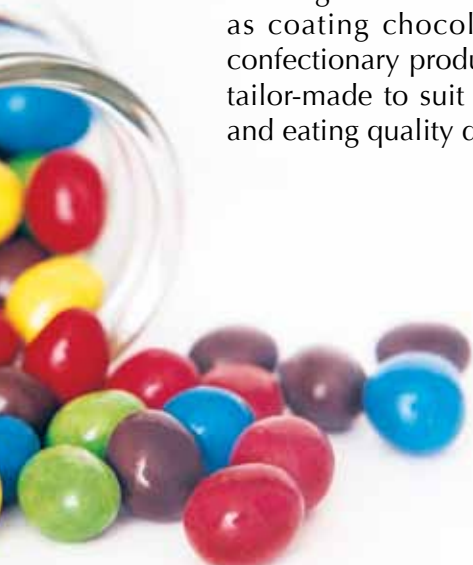


d. Chocolate Paste and Spread Fats

Spreads made with our *Goldspread* and *PlusGoldspread* series of fats will remain soft and spreadable over a wide temperature range. *Goldspread* and *PlusGoldspread* contain a special fat blend that forms a solid matrix to minimise oil separation in the spread products.

e. Milk Fat Replacers

Our *MilkoGold*, *Goldmic*, *Goldkrim* and *Goldice* series of fats are Milk Fat Replacers (MFR) which are made from a special blend of vegetable oils and fats. They can be used to replace milk fat in many products such as ice cream, sweetened condensed milk, vegetable cheese and other confectionary products.





3. Bakery Fats

We have developed a range of bakery fats that can easily satisfy the stringent requirements of modern bakers. The physical properties most sought after are improved batter aeration, good dough plasticity and workability, and improved resistance to staling in bread. This ultimately leads to improved eating properties and shelf life of the end products.

a. Bakery margarine

Goldcake series of margarines are made from a blend of freshly refined vegetable oils. They are suitable for making cakes, biscuits, breads, sweet rolls and other baked products. *Goldpuff* series of margarines are specially designed for making a wide range of puff pastry products.

b. Bakery shortening

Goldshort, *Goldbake*, *GoldTeam* and *Goldzan* series of shortenings can be tailor-made to meet the texture and melting requirements of various bakery and filling applications.

c. Bakery oils and fats

Our high stability oils and fats can be used as flavour carriers for spraying onto biscuits and crackers. They can also be formulated to be used as pan release oils for bread production.

4. Culinary Oils & Fats

In this modern culinary era, consumers are becoming more concerned about healthy eating and the ill-effects of trans fats. Our *Goldfry* and *Goldfryrite* shortenings are 100% non-hydrogenated palm-based frying fats. They are specially developed as a healthy replacement of partially hydrogenated fats in deep frying applications. The fried products are crispy and light in flavour.

We also offer a range of oils and fats for the manufacturing of sauces, mayonnaises, salad dressings and seasonings.

5. Functional Oils And Fats

We have a series of oils and fats that can improve the functionalities of finished products.

Our *Goldflakes* series of fats can be used as additives to improve heat resistance of chocolates and margarines. Other applications include prevention of oil separation in chocolate pastes and as a moisture barrier in ice confections.



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