

LIPIDS

Technology Insight

Under the San-A-Crème™ brand we provide a range of spray-dried speciality lipid powders with excellent functional characteristics. Our speciality lipid systems are a convenient, versatile and economical method of incorporating oil systems into specific product applications. The range includes clouds, creamers and nutritional lipid powders as well as tailor-made beverage bases.

Designed to improve the texture, flavour, appearance and nutritional compositions of finished products, the range also facilitates manufacturers to overcome the typical problems encountered when incorporating fat or other nutritional lipids into their recipes.

Our extensive product offering includes:

San-A-Crème™

- **Beverage Creamers** imparts creaminess and facilitates the incorporation of nutritional lipids in a stable form. The range provides excellent functionality in nutritional beverages, coffee and other beverage products.
- **Seasoning Bases** are a stable source of fat in powder form. The range has a clean flavour profile and excellent stability in snack and bakery applications.
- **Prepared Meals Creamers** have notable emulsion stability and excellent dispersibility properties, imparting excellent flavour and texture enhancement in soups, sauces and prepared meals.
- **Clouds** enhance the visual appearance of products by adding opacity. The range is acid-stable and imparts turbidity at low pH levels. Widely used in beverage, confectionery and soup applications.



The range can be fully customised to accommodate specific label, nutritional and application requirements.

Applications

- Snacks
- Prepared Meals
- Nutritional Beverages
- Soups & Sauces
- Coffee