



# HYDROGENATED VEGETABLE OILS IN FLAKES: FOOD & FEED APPLICATIONS



# Top Quality from Source to Final Product

ADM-SIO offers you a wide range of specialty vegetable oils as a subsidiary of ADM, one of the largest agricultural processors and food ingredient suppliers in the world.

ADM-SIO hydrogenated vegetable oils are highly stable ingredients produced and sold as fat flakes for use in a variety of applications, including human and animal nutrition. We offer high melting point vegetable oils for applications like encapsulation of active ingredients (vitamins, acids, salt, enzymes, minerals, urea, flavors, and essential oils), substitution of microcrystalline waxes in gum base or as a texturizing agent.

Full range of hydrogenated vegetable oils in flakes

High quality & consistency Non GM materials

Innovative, customized formulation

### **UNMATCHED QUALITY FOR USE IN FOOD & FEED APPLICATIONS**

ADM-SIO's range of vegetable hydrogenated oils can be incorporated into the following applications:



coating & encapsulation of feed & food additives



gum base substitute for microcrystalline waxes



oil-based marinades



peanut butters & spreads



## HIGH QUALITY STANDARDS

Batch to batch consistency

Carefully selected, non-GM raw materials

Kosher, Halal, FAMI QS Certifications

Manufactured under strict conditions to ensure quality according to ISO 9001:2015 standards and HACCP methods

#### ADM-SIO MANUFACTURING EXPERTISE

Using our proprietary technologies in our factory in France, our oils can be customized, producing a wide range of melting points and crystallization behaviors to suit your application needs. ADM-SIO's product development team is available to expand this product list to meet your specific requirements.

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.

**Technical Information: Melting point range** 

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

<sup>\*</sup> MB (Mass Balance) or SG (Segregated), ADM is a member of RSPO (Roundtable for Sustainable Palm Oil)

# OUR FULL RANGE OF HYDROGENATED VEGETABLE OILS INCLUDES:

- Sunflower
- Rape (Low Erucic)
- Rape (High Erucic)
- Palm
- Soybean

#### **PACKAGING & SHELF LIFE**

25 kg paper bags or 500 kg big bags

Fully hydrogenated oils: 24-month shelf life in original, unopened packaging. Store at temperature below 18°C.

# ADM-SIO DELIVERS FOR YOU

With more than a century of experience, dedicated production lines and specialized R&D and Regulatory teams, ADM-SIO offers its customers innovative global solutions tailored to the specific challenges of food and feed applications. At ADM-SIO, we offer an extensive range of hydrogenated oils, derived from vegetable origins that meet major relevant regulations and are manufactured according to relevant standards. We make delivering compliance and consistency a reality, giving you an edge to innovate with confidence.

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