



Apical

Creating Your Next

*Tasty*

Success



## A leading processor of vegetable oils

Apical is a leading vegetable oil processor with an expanding global footprint. Our vertically integrated mid-stream refining and value-added downstream processing makes us an integral supplier that supports the needs of various industries namely food, feed, oleochemicals and renewable fuel, including sustainable aviation fuel (SAF) which enables a great reduction of CO<sub>2</sub> emissions.

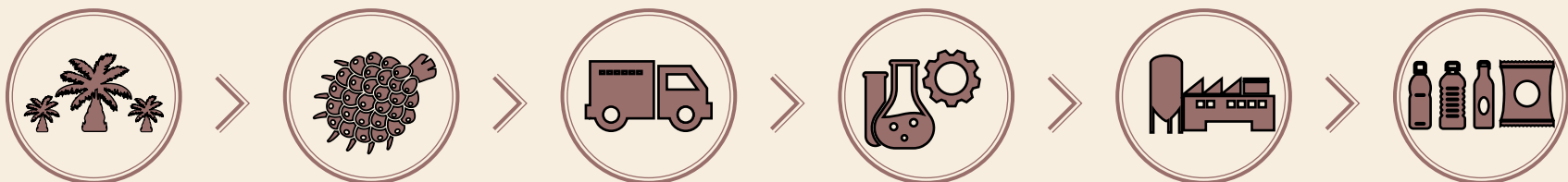
With integrated assets in strategic locations spanning Indonesia, China and Spain, Apical operates numerous refineries, oleochemical plants, renewable fuel plants and kernel crushing plants. Through joint ventures and strategic partnerships, Apical also has processing and distribution operations in Brazil, India, Pakistan, Philippines, Middle East, Africa, USA and Vietnam.

Apical's growth is built on the foundations of sustainability and transparency, and motivated by our strong belief that we can contribute to a circular economy for a more meaningful impact, even as we continue to grow our business and deliver innovative solutions to our customers.



### A recipe for your next tasty success

Our sustainable palm oil, palm kernel oil, coconut oil and other vegetable oils, alongside the derivatives oils and fats include applications for Bakery, Chocolate & Confectionery, Convenience Food, Culinary and Feed Formulation.



### Integration across the value chain

We have a fully integrated value chain, from plantation to the manufacturing of finished products. We are here to support you with technical and application advice, problem solving and even product customisation. Our innovation, development and applications team (IDEAs) has the knowledge and technical knowhow to create your next tasty success.

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# Bakery

A collection of various bakery products including bread, pastries, and a tart on a wooden surface. The bread is sliced and arranged on a wooden board. There are also some pastries and a tart. The background is a light-colored wooden surface.

Fats are applied in bakery products to lubricate the dough, soften the bakery product, ensure it is moist (anti-stalling) and prolong its shelf life.

Products for the final application depends on a customer's requirement and what the product needs. Multiple things such as flavour, texture and taste will be considered to determine the most suitable application.

Bakery applications include those for biscuits, breads, cakes, cream decorations, cream fillings, toppings and wafers among others.

## 01

**03** Margarine

**07** Butter Oil Substitute

**08** Shortening



## VITAS DIAMOND MARGARINE

Vitas Diamond Margarine is a premium multipurpose margarine suitable for modern bakery stores and professional bakers. With its excellent milky vanilla flavour, Vitas Diamond Margarine is suitable for modern bakery creations including cakes, sweet breads, cookies and fillings.

### PARAMETER AND SPECIFICATIONS

SMP	36 – 39°C
FFA	0.25% max
Colour	Yellow
Emulsifier	Added
Moisture	18% max
Flavour	Milky Vanilla
Taste	Salty
12 months shelf life   15 KG (Carton)	

## VITAS GOLD MARGARINE

Vitas Gold Margarine is a premium multipurpose margarine that guarantees high performance of the application needed by modern bakery stores and professional bakers. It is trans-fat free and has a classic and excellent butter taste. Vitas Gold Margarine is appropriate for industrial, hotel, and restaurant use. It is suitable for cakes, cookies, sweet breads, cake fillings and martabak toppings among others.

### PARAMETER AND SPECIFICATIONS

SMP	36 – 39°C
FFA	0.15% max
Colour	Yellow
Emulsifier	Added
Moisture	18% max
Flavour	Butter
Taste	Salty
12 months shelf life   15 KG (Carton)	

## VITAS SUPREME MARGARINE

Vitas Supreme Margarine is a premium multipurpose margarine that guarantees softness and better rise performance needed by professional bakers. It is trans-fat free, has a stable texture and provides good cake volume. With its fruity butter taste, Vitas Supreme Margarine is suitable for modern bakery creations including cakes, sweet breads, cake fillings and cookies.

### PARAMETER AND SPECIFICATIONS

SMP	36 – 39°C
FFA	0.2% max
Colour	Yellow
Emulsifier	Added
Moisture	18% max
Flavour	Fruity Butter
Taste	Salty
12 months shelf life   15 KG (Carton)	



## VITAS MARGARINE

Vitas Margarine is a premium multipurpose margarine suitable for modern bakery stores and professional bakers. With its excellent buttery flavour, Vitas Margarine is suitable for modern bakery creations including cakes, sweet breads, cookies and fillings.

### PARAMETER AND SPECIFICATIONS

SMP	39 – 42°C
FFA	0.25% max
Colour	Yellow
Emulsifier	Added
Moisture	18% max
Flavour	Butter
Taste	Salty

18 months shelf life | 15 KG (Carton)/  
10 KG (Pail)/0.25 KG (Sachet)

## VITAS CAKE MARGARINE

Vitas Cake Margarine is a multipurpose margarine that guarantees softness and good rise performance needed by home, industrial and professional bakers. It is trans-fat free and has a fruity taste that is suitable for bakery creations. Vitas Cake Margarine has a stable texture and provides high cake volume, making it ideal for sponge cake, sweet bread, cake fillings and cookies among others.

### PARAMETER AND SPECIFICATIONS

SMP	41 – 43°C
FFA	0.15% max
Colour	Yellow
Emulsifier	Added
Moisture	18% max
Flavour	Fruity
Taste	Salty

12 months shelf life | 15 KG (Carton)

## MEDALIA MARGARINE

Medalia Margarine is a multipurpose margarine with a fruity flavour. It is trans-fat free with good creaming properties, making it suitable for various applications. It is also competitive in pricing and is a good choice for home and industrial bakers.

### PARAMETER AND SPECIFICATIONS

SMP	43 – 45°C
FFA	0.1% max
Colour	Yellow
Emulsifier	Added
Moisture	18% max
Flavour	Fruity
Taste	Salty

12 months shelf life | 15 KG (Carton)



### BAKERIA MARGARINE

Bakeria Margarine is a multipurpose margarine with sweet buttery flavour. It is a trans-fat free and suitable for various applications, a good choice for home and industrial bakers. It is specially texturized with modern texturizing plant to impart good performance for bakery application.

#### PARAMETER AND SPECIFICATIONS

SMP	44 – 47 °C
FFA	0.2% max
Colour	Yellow
Emulsifier	Added
Moisture	18% max
Flavour	Sweet Butter
Taste	Salty
12 months shelf life   15 KG & 20 KG (Carton)	

### BAKERIA CREAM MARGARINE

Bakeria Cream Margarine is an affordably priced multipurpose mocha pandan flavour margarine. It is trans-fat free and is a suitable option for white breads, sweet breads, cakes, cookies and cream fillings.

#### PARAMETER AND SPECIFICATIONS

SMP	46 – 49°C
FFA	0.1% max
Colour	Yellow
Emulsifier	Added
Moisture	22% max
Flavour	Mocha Pandan
Taste	Salty
12 months shelf life   15 KG (Carton)	

### VITAS WHITE MARGARINE

Vitas White Margarine is a multipurpose white margarine with a mild milky butter flavour. It is trans-fat free and ensures good bread volume, making it a good choice for white breads, sweet breads and cream filling. Vitas White Margarine is also economical and promotes longer shelf life for breads.

#### PARAMETER AND SPECIFICATIONS

SMP	40 – 43°C
FFA	0.2% max
Colour	White
Emulsifier	Added
Moisture	18% max
Flavour	Butter
Taste	Salty
12 months shelf life   15 KG (Carton)	



## VITAS SACHET MARGARINE

Vitas Sachet Margarine is a soft and smooth margarine with an excellent buttery taste and aroma. It is trans-fat free and contains six vitamins and essential fatty acids such as Omega 9, Omega 6 and Omega 3. Vitas Sachet Margarine is suitable to be used as a spread and in various baking applications including cakes, sweet breads and cookies among others.

### PARAMETER AND SPECIFICATIONS

SMP	36 - 39°C
FFA	0.25% max
Colour	Yellow
Emulsifier	Added
Moisture	18% max
Flavour	Butter
Taste	Salty

12 months shelf life | 200g Sachet

## MEDALIA SACHET MARGARINE

Medalia Sachet Margarine is a multipurpose margarine with an umami margarine taste. It is trans-fat free and contains six vitamins and essential fatty acids such as Omega 9, Omega 6 and Omega 3. Medalia Sachet Margarine is suitable for cooking, baking applications, spreads and toppings.

### PARAMETER AND SPECIFICATIONS

SMP	36 - 39°C
FFA	0.2% max
Colour	Yellow
Emulsifier	Added
Moisture	18% max
Flavour	Fruity Butter
Taste	Salty

12 months shelf life | 200g Sachet





Butter Oil Substitute is a replacement for milk butter. It gives breads, cakes, pastries and confectionary products an enhanced buttery taste and rich aroma.



## VITAS GOLD BUTTER OIL SUBSTITUTE

Vitas Gold Butter Oil Substitute is made from highly refined and deodorized vegetable oils. It can be used as replacement for butter oil and liquid oil. It has butter flavour and great flavour-releasing properties for baked products.

### PARAMETER AND SPECIFICATIONS

SMP	24 °C max
FFA	0.25% max
Colour	Yellow
Emulsifier	Added
Moisture	0.1% max
Flavour	Butter

12 months shelf life | 18 KG (BIB/Jerrycan)

## VITAS BUTTER OIL SUBSTITUTE

Vitas Butter Oil Substitute is a high quality BOS with a strong butter taste and aroma. It is trans-fat free and has a heat resistant butter flavour. Vitas Butter Oil Substitute is suitable for sweet bread, cookies and buttery cream filling.

### PARAMETER AND SPECIFICATIONS

SMP	30 – 35°C
FFA	0.2% max
Colour	Yellow
Emulsifier	Added
Moisture	0.1% max
Flavour	Butter

12 months shelf life | 18 KG (Pail)

## MARIGOLD BUTTER OIL SUBSTITUTE

Marigold Butter Oil Substitute is a high-quality BOS with trans-fat free. It has a premium heat resistant butter flavour and aroma, making it suitable for bakery applications such sweet breads and cookies. In addition to that, Marigold Butter Oil Substitute can also be used for coffee roasting.

### PARAMETER AND SPECIFICATIONS

SMP	30 – 35°C
FFA	0.2% max
Colour	Yellow
Emulsifier	Added
Moisture	0.1% max
Flavour	Butter

12 months shelf life | 18 KG (Pail)

Solid at room temperature, shortening is used in a baked product to reduce the development of gluten, giving specific foods stuff a crisp and crumbly texture. While margarine contains water, salt, flavour and emulsifier, shortening is 100% fat with a bland taste. It is suitable for a wide range of bakery applications and usually used by professional bakers, industrial bakers, hotels, restaurants and cafés.



## VITAS SHORTENING

Vitas Shortening is a multipurpose shortening with a bland flavour. It is trans-free and suitable for various bakery applications including cookies, biscuits and breads.

### PARAMETER AND SPECIFICATIONS

SMP	36 – 39°C
FFA	0.1% max
Colour	White
Emulsifier	Not Added
Moisture	0.1% max
Flavour	Bland
12 months shelf life   15 KG & 20 KG (Carton)	

## VITAS BAKER'S FAT

Vitas Baker's Fat is a multipurpose shortening with a bland flavour. It is trans-free and suitable for various bakery applications including cookies, biscuits and breads.

### PARAMETER AND SPECIFICATIONS

SMP	41 – 44 °C
FFA	0.1% max
Colour	White
Emulsifier	Not Added
Moisture	0.1% max
Flavour	Bland
12 months shelf life   15 KG (Carton)	

## MEDALIA BAKER'S FAT

Medalia Baker's Fat is a trans-fat free multipurpose shortening that is suitable for a wide range of bakery applications. With its good creaming properties, it is suitable for cookies, biscuits, breads and cream fillings among others.

### PARAMETER AND SPECIFICATIONS

SMP	48 – 52 °C
FFA	0.1% max
Colour	White
Emulsifier	Not Added
Moisture	0.1% max
Flavour	Bland
12 months shelf life   15 KG (Carton)	



## VITAS GOLD WHIPPING FAT

Vitas Gold Whipping Fat is a premium quality cream shortening. It is trans-fat free, provides stable cream texture and gives an excellent mouthfeel. Vitas Gold Whipping Fat is white and glossy with a pleasant aroma. It is a good choice for whipped cream, ice-cream, cream topping and cream filling.

### PARAMETER AND SPECIFICATIONS

SMP	36 – 39°C
FFA	0.1% max
Colour	White
Emulsifier	Added
Moisture	0.1% max
Flavour	Milk
12 months shelf life   18 KG (Pail)	

## VITAS WHIPPING FAT

Vitas Whipping Fat is a premium quality cream shortening. It is trans-fat free, provides stable cream texture and gives good mouthfeel. Vitas Whipping Fat has white and glossy appearance. It is a good choice for cream decoration, whipped cream, and cream filling.

### PARAMETER AND SPECIFICATIONS

SMP	40 – 43 °C
FFA	0.1% max
Colour	White
Emulsifier	Added
Moisture	0.1% max
Flavour	Bland
12 months shelf life   15 KG & 20 KG (Carton)	

## MEDALIA SHORTENING

Medalia Shortening is a multipurpose shortening. It is trans-fat free and has good creaming properties. Medalia Shortening is a good choice for home and industrial bakers. It is suitable for cream fillings, biscuits, white breads, butter cream. Medalia Shortening is also competitive in pricing.

### PARAMETER AND SPECIFICATIONS

SMP	44 – 48°C
FFA	0.1% max
Colour	White
Emulsifier	Added
Moisture	0.1% max
Flavour	Bland
12 months shelf life   15 KG (Carton)	



### VITAS GOLD CREAM SHORTENING

Vitas Gold Cream Shortening is a premium quality cream shortening. It is trans free, provides stable cream texture and gives an excellent mouthfeel. Vitas Gold Cream Shortening has white and glossy appearance. It is a good choice for various cream application.

#### PARAMETER AND SPECIFICATIONS

SMP	34 – 38 °C
FFA	0.1% max
Colour	White
Emulsifier	Added
Moisture	0.1% max
Flavour	Bland

12 months shelf life | 15 KG (Carton)

### MEDALIA CAKE & ICING SHORTENING

Medalia Cake and Icing Shortening is trans-fat free high quality shortening, with added emulsifier to provide high stability cream texture. Medalia Cake & Icing Shortening suitable for industrial use.

#### PARAMETER AND SPECIFICATIONS

SMP	36 – 39 °C
FFA	0.1% max
Colour	White
Emulsifier	Added
Moisture	0.1% max
Flavour	Bland

12 months shelf life | 15 KG & 20 KG (Carton)

### VITAS MINYAK SAMIN (VEGETABLE GHEE)

Vitas Minyak Samin is vegetable fat with a buttery flavour that guarantees tasty and umami-flavoured dishes. It is suitable for sautéing and cooking Indonesian food such as Soto Betawi, Sop Kambing, Martabak Telur and Nasi Kebuli among others. It is also trans-fat free and contains essential fatty acids such as Omega 9, Omega 6 and Omega 3.

#### PARAMETER AND SPECIFICATIONS

SMP	38 – 41°C
FFA	0.2% max
Colour	Yellow
Moisture	0.1% max
Flavour	Butter

12 months shelf life | 200g Sachet

**Selection Guide :**

	Shortening			Butter Oil Substitute		Margarine		
	<ul style="list-style-type: none"> <li>Vitas Shortening</li> <li>Vitas Baker's Fat</li> <li>Medalia Baker's Fat</li> </ul>	<ul style="list-style-type: none"> <li>Vitas Gold Whipping Fat</li> <li>Vitas Whipping Fat</li> <li>Medalia Shortening</li> </ul>	<ul style="list-style-type: none"> <li>Vitas Gold Cream Shortening</li> <li>Medalia Cake Icing &amp; Shortening</li> <li>Vegetable Ghee</li> </ul>	<ul style="list-style-type: none"> <li>Vitas Gold Butter Oil Substitute</li> </ul>	<ul style="list-style-type: none"> <li>Vitas Butter Oil Substitute</li> <li>Marigold Butter Oil Substitute</li> </ul>	<ul style="list-style-type: none"> <li>Vitas Diamond Margarine</li> <li>Vitas Gold Margarine</li> <li>Vitas Supreme Margarine</li> </ul>	<ul style="list-style-type: none"> <li>Vitas Margarine</li> <li>Vitas Cake Margarine</li> <li>Medalia Margarine</li> </ul>	<ul style="list-style-type: none"> <li>Bakeria Margarine</li> <li>Bakeria Cream Margarine</li> <li>Vitas White Margarine</li> </ul>
<b>Slip Melting Point, °C</b>	36 - 39 41 - 44 48 - 52	36 - 39 40 - 43 44 - 48	34 - 38 36 - 39 38 - 41	24 max	30 - 35	36 - 39	39 - 42 41 - 43 43 - 45	44 - 47 46 - 49 40 - 43
APPLICATION								
<b>Bread Dough Fat</b>	•		•		•	•	•	•
<b>Biscuit Dough Fat</b>								
~ Hard dough	•				•	•	•	•
~ Soft dough	•			•	•	•	•	•
~ Extruded, Deposited & Wire-Cut dough	•				•	•	•	•
~ Sponge biscuit	•			•		•	•	•
~ Wafer : Rolled, Sticks, Cones, Sheets	•			•				
<b>Cream Topping</b>		•	•					
<b>Cream Filling</b>	•	•	•					•
<b>Cake Dough Fat</b>								
~ Foam Cake				•		•		
~ Shortened Cake		•	•	•	•	•	•	
~ Muffin		•	•	•	•	•	•	
<b>Dairy Fat Replacer</b>								
~ Cheese	•							
~ Non-Dairy Creamer	•							
~ Ice Cream	•							
PACKAGING OPTIONS								
<b>~ Industrial Pack</b>								
~ PE-lined carton box	•	•	•		•	•	•	•
~ Bag-in-Box				•				
~ Plastic Pail / Tin					•			
~ Jerrycan				•				



# Chocolate & Confectionery

Confectionery products include hard and soft candy, toffee, chocolate bars, chocolate spread, glazed cakes and praline among others. The most important factors to consider in confectionery products are its solid fat content profile (solid at room temperature, melts in mouth), slip melting point and rancidity (peroxide value).

## 02

- 13** Cocoa Butter Substitute
- 14** Cocoa Butter Replacer & Dairy Fat Replacer
- 15** Filling Fats
- 16** Spread Fats
- 18** Hardener Fats



**APICHOC**

Apichoc is a trans-fat free lauric Cocoa Butter Substitute made from premium quality vegetable fat, specially formulated for compound chocolate moulding. It has steep melting point and cooling sensation upon melting. Apichoc provides an excellent mouthfeel characteristic.

**PARAMETER AND SPECIFICATIONS**

	Apichoc 8201NH	Apichoc 9503	Apichoc 9305
SMP	32 – 34°C	33.5 – 35.5 °C	34 – 36°C
SFC @ 20°C	82 – 89%	95 – 99%	93 – 96%
SFC @ 30°C	28 – 35%	48 – 52%	37 – 45%
SFC @ 35°C	1% max	5% max	5% max
FFA	0.1% max	0.1% max	0.1% max
Colour	White	White	White
Emulsifier	Added	Added	Added
Moisture	0.1% max	0.1% max	0.1% max
Taste	Bland	Bland	Bland

12 months shelf life | 15 KG & 20 KG (Carton)



**APIKOTE**

Apikote is a high quality trans-fat free lauric Cocoa Butter Substitute made from premium quality vegetable fat. Excellent choice for any application such as for formulation of chocolate coating or enrobing for its excellent rigidity, also ideal for non-dairy creamer, whipping cream, confectionery filling, and ice cream formulation.

**PARAMETER AND SPECIFICATIONS**

	Apikote 8206	Apikote 7810	Apikote 8013	Apikote 8415
SMP	34 – 37 °C	36 – 39 °C	38 – 40 °C	40 – 42 °C
SFC @ 20°C	82 – 92%	78 – 88%	80 – 89%	84 – 89%
SFC @ 30°C	22 – 30%	20 – 28%	26 – 32%	32 – 38%
SFC @ 35°C	3 – 6%	10% max	8 – 13%	13 – 19%
SFC @ 40°C	3% max	5% max	6% max	7% max
FFA	0.1% max	0.1% max	0.1% max	0.1% max
Colour	White	White	White	White
Emulsifier	Added	Added	Added	Added
Moisture	0.1% max	0.1% max	0.1% max	0.1% max
Taste	Bland	Bland	Bland	Bland

12 months shelf life | 15 KG & 20 KG (Carton)



**APIFIL**

Apifil is Cocoa Butter Substitute made from fully hydrogenated of fractionated lauric oil with bland taste and odor. Excellent choice for non-dairy creamer and compound coating.

**PARAMETER AND SPECIFICATIONS**

	Apifil 7819	Apifil 7822
SMP	39 – 42 °C	42 – 44 °C
SFC @ 20°C	78 – 86%	78 – 85%
SFC @ 30°C	30 – 37%	33 – 38%
SFC @ 35°C	13 – 19%	16 – 22%
SFC @ 40°C	5 – 10%	8 – 12%
FFA	0.1% max	0.1% max
Colour	White	White
Emulsifier	Not added	Not added
Moisture	0.1% max	0.1% max
Taste	Bland	Bland

12 months shelf life | 15 KG & 20 KG (Carton)



**APICON**

**APIKRIM**

Apicon is a trans-fat free Cocoa Butter Replacer made from high quality vegetable fats. It is heat stable and specially formulated for compound coating. Overall, it has up to 20% tolerance to cocoa butter.

Apikrim is a premium quality dairy fat alternative that can replace milk fat. It is easy to handle, highly stable and is suitable for premium confectionery products, cream fillings, non-dairy creamers, toppings, ice cream and others.

**PARAMETER AND SPECIFICATIONS**

	<b>Apicon 6824 A</b>	<b>Apicon 7725 A</b>	<b>Apicon 7628 A</b>
SMP	37 – 40 °C	39 – 42 °C	41 – 43 °C
SFC @ 20°C	68 – 78 %	77 – 83 %	76 – 84%
SFC @ 30°C	37 – 43 %	38 – 43 %	42 – 50%
SFC @ 35°C	16 – 24 %	20 – 25 %	20 – 28%
SFC @ 40°C	4% max	11% max	13% max
FFA	0.1% max	0.1% max	0.1% max
Colour	White	White	White
Emulsifier	Added	Added	Added
Moisture	0.1% max	0.1% max	0.1% max
Taste	Bland	Bland	Bland

12 months shelf life | 15 KG & 20 KG (Carton)

**PARAMETER AND SPECIFICATIONS**

	<b>Apikrim 3000 NH</b>	<b>Apikrim 5003</b>	<b>Apikrim 4805</b>
SMP	22 – 27 °C	30 – 34 °C	34 – 36 °C
SFC @ 20°C	30 – 38%	50 – 60%	48 – 53%
SFC @ 25°C	1% max	16 – 20%	14 – 18%
SFC @ 30°C	-	4 – 8%	4 – 9%
SFC @ 35°C	-	5% max	5% max
FFA	0.1% max	0.1% max	0.1% max
Colour	White	White	White
Emulsifier	Not Added	Added	Added
Moisture	0.1% max	0.1% max	0.1% max
Taste	Bland	Bland	Bland

Apikrim 3000 NH: 12 months shelf life | 18KG & 20KG (BIB)

Apikrim 5003 & Apikrim 4805: 12 months shelf life | 15 KG & 20 KG (Carton)





**APIKOTE**

**APICON**

Apikote is a high quality trans-fat free made from premium quality vegetable fat. Suitable for bakery filling, ice cream coating, chocolate and bread filling.

Apicon is a trans-fat free premium, non-hydrogenated vegetable fat. It is made from interesterified palm fat and is compatible with palmitic products. It is suitable for filing application.

**PARAMETER AND SPECIFICATIONS**

	<b>Apikote 0400</b>	<b>Apikote 5503</b>
SMP	24 – 28°C	30 – 33 °C
SFC @ 20°C	4 – 8%	55 – 61%
SFC @ 25°C	3% max	27 – 31%
SFC @ 30°C	-	7% max
SFC @ 35°C	-	3% max
FFA	0.1% max	0.1% max
Emulsifier	Added	Added
Moisture	0.1% max	0.1% max
Taste	Bland	Bland

Apikote 0400: 12 months shelf life | 18KG & 20KG (BIB)  
 Apikote 5503: 12 months shelf life | 15 KG & 20 KG (Carton)

**PARAMETER AND SPECIFICATIONS**

	<b>Apicon 2409 B</b>
SMP	36 – 39°C
SFC @ 20°C	24 – 30%
SFC @ 30°C	8 - 13%
SFC @ 35°C	9% max
FFA	0.1% max
Colour	White
Emulsifier	Added
Moisture	0.1% max
Taste	Bland

12 months shelf life | 15 KG & 20 KG (Carton)



### APISPREAD 3106

Apispread 3106 is semi liquid fat specially formulated for filling, spread and dipping application. Stable at low temperature especially in the winter season, suitable for bread spread, wafer and confectionery fillings.

#### PARAMETER AND SPECIFICATIONS

SMP	19 – 24°C
SFC @ 10°C	31% max
SFC @ 20°C	6% max
FFA	0.1% max
Emulsifier	Added
Moisture	0.1% max
Taste	Bland

12 months shelf life | 18 KG & 20 KG (BIB)

### APISPREAD 2505

Apispread 2505 is ideal for chocolate paste or cream filling applications. It has an excellent product stability, prevents oil separation and gives a shiny appearance. Apispread 2505 is suitable for chocolate dipping, paste, spread, filling and glazing.

#### PARAMETER AND SPECIFICATIONS

SMP	24 °C max
SFC @ 10°C	25% max
SFC @ 20°C	5% max
SFC @ 25°C	3% max
FFA	0.1% max
Emulsifier	Added
Moisture	0.1% max
Taste	Bland

12 months shelf life | 18 KG & 20 KG (BIB)

### APISPREAD 4009

Apispread 4009 is ideal for chocolate paste or cream filling applications. It has an excellent product stability, prevents oil separation and gives a shiny appearance. Apispread 4009 is suitable for dipping chocolate, chocolate filling, chocolate paste and cake coating.

#### PARAMETER AND SPECIFICATIONS

SMP	24 – 28 °C
SFC @ 10°C	40% max
SFC @ 20°C	9% max
SFC @ 25°C	5% max
FFA	0.1% max
Emulsifier	Added
Moisture	0.1% max
Taste	Bland

12 months shelf life | 18 KG & 20 KG (BIB)



### APISPREAD 4310

Apispread 4310 is a semi liquid product specially formulated for filling and spread application with bland taste and odor. It gives shiny appearance and slows down oil separation. Apispread 4310 is suitable for bread spread, chocolate spread and chocolate filling application.

#### PARAMETER AND SPECIFICATIONS

SMP:	30 – 34 °C
SFC @ 20°C:	10% max
SFC @ 25°C:	7% max
SFC @ 30°C:	5% max
SFC @ 35°C:	3% max
FFA:	0.1% max
Emulsifier:	Added
Moisture:	0.1% max
Taste:	Bland

12 months shelf life | 18 KG & 20 KG (BIB)

### APISPREAD 4515

Apispread 4515 is ideal for chocolate paste or cream filling applications. It has an excellent product stability, prevents oil separation and gives a shiny appearance. Apispread 4515 is suitable for chocolate dipping, filling, paste and cake coating.

#### PARAMETER AND SPECIFICATIONS

SMP:	34 – 37 °C
SFC @ 20°C:	15% max
SFC @ 25°C:	9% max
SFC @ 30°C:	7% max
SFC @ 35°C:	5% max
FFA:	0.1% max
Emulsifier:	Added
Moisture:	0.1% max
Taste:	Bland

12 months shelf life | 18 KG & 20 KG (BIB)





### APIFLAKES

Apiflakes is made from fully refined, highly stable hydrogenated edible fat. It is presented in a white opaque flake form. It is trans-fat free, easy to handle and can promote crystallization in chocolate and confectionery. It is also a raw material for food emulsifier.

#### PARAMETER AND SPECIFICATIONS

IV	1 max (g I <sub>2</sub> /100g)
SMP	58°C min
FFA	0.1% max
Moisture	0.1% max
Colour	White
12 months shelf life   20 KG (Paper bag) / 25 KG (Woven bag) / 650 KG (Jumbo bag)	



### APIBEADS

Apibeads is made from fully refined, highly stable hydrogenated edible fat. It is presented in a fine powder form. It is trans-fat-free, easy to handle and can promote crystallization in chocolate and confectionery. It is also a raw material for food emulsifier.

#### PARAMETER AND SPECIFICATIONS

IV	1 max (g I <sub>2</sub> /100g)
SMP	58°C min
FFA	0.1% max
Moisture	0.1% max
Colour	White
12 months shelf life   20 KG & 25 KG (Paper bag)	



**Selection Guide :**

	Cocoa Butter Substitute			Cocoa Butter Replacer	Dairy Fat Replacer	Filling Fats	Spread Fats	Hardener Fats
	<ul style="list-style-type: none"> <li>• Apichoc 8201NH</li> <li>• Apichoc 9503</li> <li>• Apichoc 9305</li> </ul>	<ul style="list-style-type: none"> <li>• Apikote 8206</li> <li>• Apikote 7810</li> <li>• Apikote 8013</li> <li>• Apikote 8415</li> </ul>	<ul style="list-style-type: none"> <li>• Apifil 7819</li> <li>• Apifil 7822</li> </ul>	<ul style="list-style-type: none"> <li>• Apicon 6824 A</li> <li>• Apicon 7725 A</li> <li>• Apicon 7628 A</li> </ul>	<ul style="list-style-type: none"> <li>• Apikrim 3000 NH</li> <li>• Apikrim 5003</li> <li>• Apikrim 4805</li> </ul>	<ul style="list-style-type: none"> <li>• Apikote 0400</li> <li>• Apikote 5503</li> <li>• Apicon 2409 B</li> </ul>	<ul style="list-style-type: none"> <li>• Apispread 3106</li> <li>• Apispread 2505</li> <li>• Apispread 4009</li> <li>• Apispread 4310</li> <li>• Apispread 4515</li> </ul>	<ul style="list-style-type: none"> <li>• Apiflakes</li> <li>• Apibead</li> </ul>
<b>SMP, °C</b>	32 - 34 33.5 - 35.5 34 - 36	34 - 37 36 - 39 38 - 40 40 - 42	39 - 42 42 - 44	37 - 40 39 - 42 41 - 43	22 - 27 30 - 34 34 - 36	24 - 28 30 - 33 36 - 39	19 - 24 24 max 24 - 28 30 - 34 34 - 37	58 min
APPLICATION								
<b>Confectionery</b>								
~ Moulding	•							
~ Enrobing & Coating	•	•	•	•				
~ Filling					•	•	•	
~ Dip & Spread			•		•		•	•
~ Sugar Confection		•						
<b>Bakery</b>								
~ Coating				•	•			
~ Filling						•	•	
~ Hard stock								•
<b>Dairy Replacer</b>								
~ Cheese		•	•		•			
~ Non-Dairy Creamer		•	•		•			
~ Ice Cream					•	•		
~ Whipping Cream		•	•		•			
PACKAGING OPTIONS								
<b>~ Industrial Pack</b>								
~ PE-lined carton box	•	•	•	•	•	•		
~ Bag-in-Box					•	•	•	
~ Bag (Wooven, Paper)								•



# Convenience Goods & Culinary

Palm oil is the most efficient edible oil as it has a good balance between saturated and non-saturated fat. It is a good option for seasoning oil in snack applications and its high heat tolerance makes it the best oil for deep frying. Palm oil is also solid in room temperature hence, does not require hydrogenation which results in trans-fat free properties.

## 03

- 21** Frying Fats
- 22** Cooking Oils & Frying Oils



**FRYBESTPLUS**

FryBestPlus is a high quality semi-solid/solid trans-fat-free frying oil that is made to last even after repeated frying - ensuring efficient usage of the oil. FryBestPlus gives a crispy, rich and clean aftertaste, making it a good choice for deep frying.

**PARAMETER AND SPECIFICATIONS**

	<b>FryBestPlus 500 NH</b>
SMP	36 – 39°C
FFA	0.1% max
Moisture	0.1% max
Taste	Bland
12 months shelf life   Semi-solid: 18KG (pail) Solid: 15KG & 20KG (Carton)	

**FRYBEST**

FryBest is a solid frying fat that is best use for deep frying. It gives a crispy and tender texture to fried food. FryBest is trans-fat free, highly stable, easy to handle and suitable for hotels and restaurants.

**PARAMETER AND SPECIFICATIONS**

	<b>FryBest 512 NH</b>	<b>FryBest 512 NH LC</b>
SMP	38 – 40°C	38 – 42 °C
FFA	0.1% max	0.1% max
Moisture	0.1% max	0.1% max
Taste	Bland	Bland
12 months shelf life   15 KG & 20 KG (Carton)		

**SUPERFRY**

Superfry is a trans fat-free solid frying fat best use for deep frying. It gives a crispy and tender texture to fried food. Superfry is highly stable and easy to handle.

**PARAMETER AND SPECIFICATIONS**

	<b>SuperFry 515 NH</b>	<b>SuperFry 300 NH</b>
SMP	41 – 43°C	48 – 52 °C
FFA	0.1% max	0.1% max
Moisture	0.1% max	0.1% max
Taste	Bland	Bland
12 months shelf life   15 KG & 20 KG (Carton)		



### CAMAR, HARUMAS & PALMOLIN

Camar Harumas & Palmolin cooking oils are trans-fat free multipurpose vegetable oils, perfect for cooking, sautéing and frying. They contain essential fatty acids including Omega 9, Omega 6 and Omega 3. Can be fortified with Vitamins (Indonesian National Standard/SNI and other fortification compliance)

#### PARAMETER AND SPECIFICATIONS

	JERRYCAN & BIB	STAND POUCH & PILLOW PACK	BOTTLE
Cloud Point	7 °C / 8°C / 8.5°C / 10 °C	7 °C / 8 °C / 8.5 °C	7 °C
FFA	0.1%	0.1%	0.1%
Colour	Clear Yellow	Clear Yellow	Clear Yellow
Moisture	0.1% max	0.1% max	0.1% max
Taste	Bland	Bland	Bland

Jerrycan & BIB: 12 months shelf life\*

Stand Pouch, Pillow Pack & Bottle: 24 months shelf life\*

\* Depending on requirement on anti-oxidant

Camar Harumas & Palmolin cooking oil are available in these packagings:

- Bottle: 485 ml/1L/2L
- Stand Pouch: 900 ml/1 L/1.8 L/2 L
- Pillow Pack: 1 L
- Jerrycan: 5 L/10 L/18 L/20 L
- Carton (BIB): 18 L/20 L



**Selection Guide :**

	Cooking Oils & Frying Oils		Frying Fat		
	<ul style="list-style-type: none"> <li>• Camar</li> <li>• Harumas</li> <li>• Pamolin</li> </ul>	<ul style="list-style-type: none"> <li>• FryBest Plus 500 NH</li> </ul>	<ul style="list-style-type: none"> <li>• FryBest 512 NH</li> <li>• FryBest 512 NH LC</li> </ul>	<ul style="list-style-type: none"> <li>• SuperFry 515 NH</li> <li>• SuperFry 300 NH</li> </ul>	
<b>SMP, °C</b>	24 max	36 - 39	38 - 40 38 - 42	41 - 43 48 - 52	
APPLICATION					
<b>Culinary</b>	•				
<b>Bakery Dough Fat</b>	•				
<b>Frying</b>					
~ Protein based (i.e Chicken, Seafood)		•		•	
~ Snack		•		•	
~ Noodles		•		•	
~ Bakery (i.e Doughnut)			•	•	
PACKAGING OPTIONS					
<b>~ Consumer Pack</b>					
~ Sachet, Stand-up pouch, PET bottle	•				
<b>~ Industrial Pack</b>					
~ PE-lined carton box		•	•	•	
~ Bag-in-Box	•				
~ Plastic Pail / Tin		•			
~ Jerrycan	•				

# Apical

Sustainability, the heart of our business



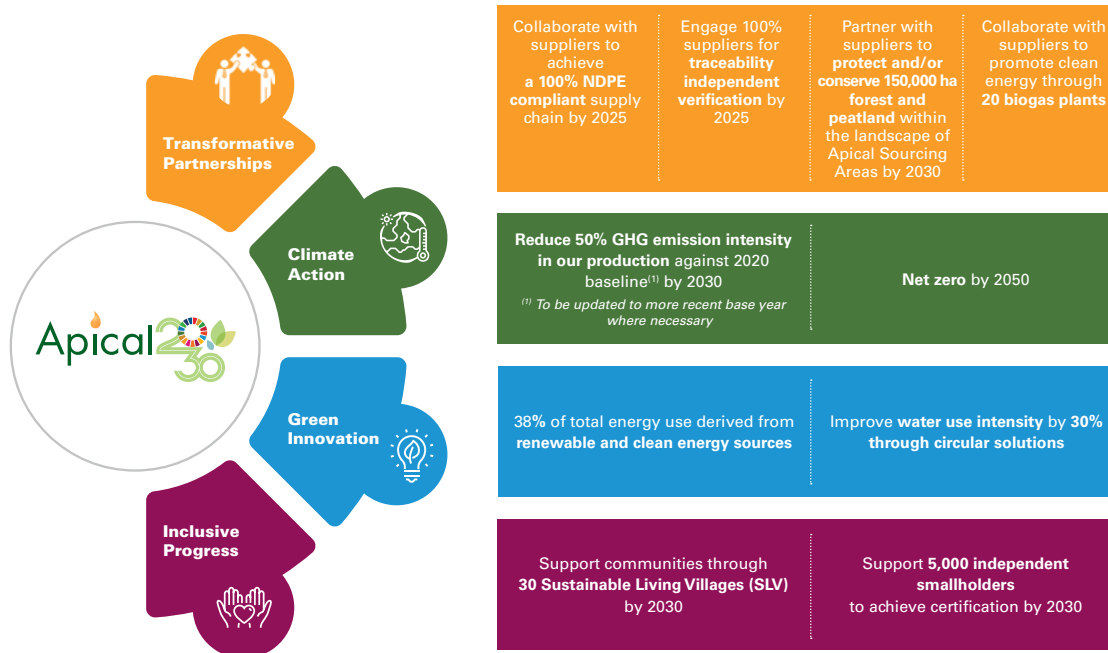
## Apical2030



## 5Cs Business Philosophy

Apical2030 is our strategic sustainability initiative that maps the future direction for the Group. Anchored to meaningful social and environmental impacts, Apical2030 focuses on four strategic pillars.

Sustainability is our way of thinking, being and running our business. We are guided by our 5Cs business philosophy of doing what is good for the community, country, climate, customer and only then, will it be good for the company.

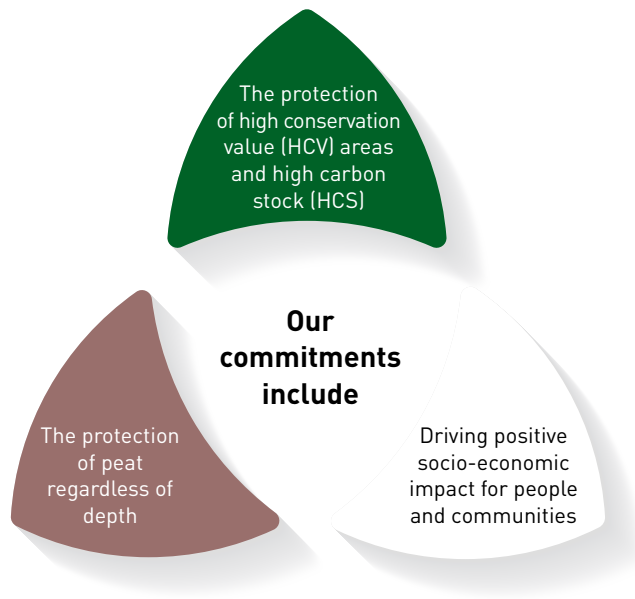




## Apical Sustainability Policy

Our Sustainability Policy outlines our commitment to ensuring sustainable practices are adopted across the entire value chain of our palm oil production, from cultivation to processing and delivery to end users.

We work to ensure that our suppliers comply with our sustainability commitments, local laws and regulations. We will source our supply only through networks that are transparent and traceable.



## A-SIMPLE Framework

Apical Sustainability Implementation (A-SIMPLE) Framework is our mechanism to ensure the effective implementation of our Sustainability Policy.

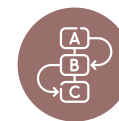
A-SIMPLE Framework includes the following components:



Setting Commitment



Risk Profiling



Prioritisation



Supplier Engagement



Grievance



Transformation



Monitoring



Disclosure & Reporting

View our [Sustainability Progress Dashboard](#) for more information on the progress of our Sustainability Policy, our anchor programmes, and our sustainability transformation journey.



Partner with Apical to create your next tasty success. For sales and product enquiries, contact: E: [apical\\_sales@apicalgroup.com](mailto:apical_sales@apicalgroup.com) T: +603 2785 7977  
 Refer to Apical's website to ensure latest listing for all refineries and offices are captured: <https://www.apicalgroup.com/contact/>

## Our Locations

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**PT APICAL KAO CHEMICALS**  
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