



Realising possibilities, together

Product Brochure SHORTENING



Who are we?

Sime Darby Oils is an international integrated solutions provider of oils and fats. We deliver innovative solutions and unrivaled customer service so that our clients can have a peace of mind to enjoy our top quality and sustainable products.

Our Shortening Product Range

JOMA™ shortening offers a smooth consistency that facilitates mixing and is specially formulated for optimal aeration and creaming properties, as well as good emulsion stability. It combines optimum performance with ease of handling across a variety of applications including cakes, biscuits, breads and fillings.



JOMA™ Dough Fat is an industrial fat of a thicker consistency and is sufficiently soft for use in dough mixing machines. Our dough fat can be tailored to suit your needs in terms of flavour, colour, solid fat content profile and other properties.



GoldBake® is used in the production of dough for biscuits, pastries, cookies and cakes. This product is tailored to provide the desired dough structure essential for guaranteeing the perfect taste and mouth feel of your products. Available as liquid fats or as pre-crystallized fats ready-to-use in dough.



KEMBAKE AP is a bakery fat for preparation of cream crackers, biscuits, cookies, cakes, pastries, bread, and other bakery products. It can also be used for the preparation of cream filling in biscuits and wafers, and is suitable for continuous industrial frying. It is texturised to impart good elasticity and ease of use at ambient temperature.



Benefits of our Shortening

- Trans fat-free
- Hydrogenation-free
- Cholesterol-free
- GMO-free
- Rich in natural antioxidants (tocopherols & tocotrienols)



YOUR SIME DARBY OILS CONTACT

Sime Darby Oils – Realising Possibilities, together

Level 7 – Main Block, Plantation Tower, No. 2 Jalan PJU 1A/7, Ara Damansara, 47301 Petaling Jaya, Selangor, MALAYSIA

<http://www.simedarbyoils.com>