

Get the finest  
baking  
shortening  
products  
for your  
professional  
baking needs.

Another quality product from



# Delico®

## SPECIALTY SHORTENINGS

Learn more about our  
products and services.



### Contact Us

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*The Trans Fat Free Alternative  
Palm-Based Shortening*



# Why Sime Darby?

## It's superior quality that's assured in every product.

Sime Darby Plantation Berhad is the world's largest producer of certified sustainable palm oil, supplying up to 20% of the world's demand. Our oils are sought after because of their quality, guaranteed by our strict requirements in our refineries. They come from the palm estates of Peninsular Malaysia, and head straight to nearby refineries to ensure freshness until our products reach you. When you see the Sime Darby brand, you're guaranteed a healthier, more cost-effective, natural and high performing product, made sustainably.

## It's healthier, cost-effective alternative.

High percentages of trans fat and hydrogenated oils are found in most shortening products in the market today. Palm is a more natural, cost-effective product that isn't refined through chemical processes, contains no trans fats and cholesterol. What's more, our shortening stays solid in any room temperature, making it perfect for usage in most recipes.

## It's our sustainable practices held to international standards.

We abide to international principles behind sustainability, such as the Roundtable on Sustainable Palm Oil (RSPO) and we ensure our products are sustainable across the entire supply chain, up to your doorstep.



CHOLESTEROL-FREE



TRANS FAT-FREE



GMO-FREE

## Expert Products for the Professionals

### FRYING SHORTENING

Ensure good texture profiles in your fried food with our frying shortening. The shortening can also be adjusted to match your requirements for frying stability and other properties.

**Application:** Industrial frying - doughnuts, instant noodles, fast food (nuggets, French fries, chicken etc.)

#### Advantages

- Rich in natural antioxidants (Vitamin E)
- Longer shelf life in end products
- High oxidative stability
- Slow colour changes, reducing oil change over time, ultimately saving costs.
- Good frying stability
- Trans fat free
- High smoke point
- Less oil absorption
- Has an extended frying life

### CREAMY SHORTENING

Specially formulated from palm fraction to be homogenized and pourable at room temperature (25°C).

**Application:** Ideally used for food services in culinary and frying applications.

#### Advantages

- Easy handling
- High smoke point
- Slow colour changes, reducing oil change over time
- Longer shelf life in end products
- High oxidation stability
- Less oil absorption
- Has an extended frying life
- Rich in natural antioxidants (Vitamin E)

### MULTI PURPOSE SHORTENING

A cost effective 2-in-1 solution for both premixing and frying that doesn't require separate dough and frying solutions.

#### Donut Fry Shortening

- Provides lubrication to prevent the wheat gluten from adhering together
- Enhance moisture retention for bakery products
- Excellent plasticity
- Imparts shortness
- Provides good aeration for bread products, cakes and creams
- Excellent frying life
- Slow changes in colour
- Less oil absorption

#### Advantages

- Optimal aeration and creaming properties
- Good frying stability
- Trans fat free