

CONFECTIONERY LIKE NEVER BEFORE





# TABLE OF CONTENTS.



06

**COATINGS** 

SOLCAO range specially developed for coating applications.

10

**CREAMS & FILLINGS** 

LIPICREM range ideal for the tastiest creams and fillings.

24

**ANTI-BLOOMING FATS** 

ANTI-BLOOMING FAT range the answer to all your fat blooming problems. **28** 

**PALM-FREE RANGE** 

PALM-FREE SOLCAO range the best alternatives for your palm-free products.



16
SPREADABLE CREAMS

LIPIFAT NH range specially developed for creamier solutions.

32
OVERVIEW OF ALL PRODUCTS

20

**CBE SOLUTIONS** 

KAOLIP range for the best cocoa butter equivalents (CBE).

34

**CERTIFICATES** 

At LIPSA we work to the highest quality standards and we have the most demanding certificates.





# YOUR PARTNER IN CREATING SOLUTIONS.

Confectionery is a world of flavours and textures pleasing to the senses, where excellence in all aspects is a differential factor. All the ingredients used in its production are carefully selected to achieve the best results in the finished product.

LIPSA has more than 50 years of experience in the refining of oils and fats for food use. We have a wide portfolio of products suitable for use in all confectionery applications, many of them developed in direct collaboration with our customers and tailored to their specific needs.

Innovation and the ability to adapt to the most demanding quality and food safety standards are key factors in our work philosophy. Likewise, flexibility and reliability throughout the supply chain is an integral part of the way we work. Our R&D team works to develop products in line with new market trends that can satisfy increasingly demanding and informed consumers.

In the following pages, you will understand what we do at LIPSA with the aim of being your reference supplier for the whole range of oils and fats used in confectionery.





# **SOLCAO** RANGE.

Specially developed for coating applications (CBS). These solutions provide our costumers products with good stability, creaminess and palatability.

NON-GMO

KOSHER

VEGAN

HALAL

SUSTAINABLE MB/SG

# **SOLCAO D-I**

#### CHARACTERISTICS

- Lauric based product
- Upgraded crystallization
- Good snap and clean melt
- Selective melting curve
- Easy processing with no tempering required
- Hydrogenated product

### **SOLCAO NH**

- Product based on lauric and non lauric fats
- Non-hydrogenated
- Brightness and melting curve ideal for coatings
- Good snap
- Easy processing with no tempering required
- Low trans product

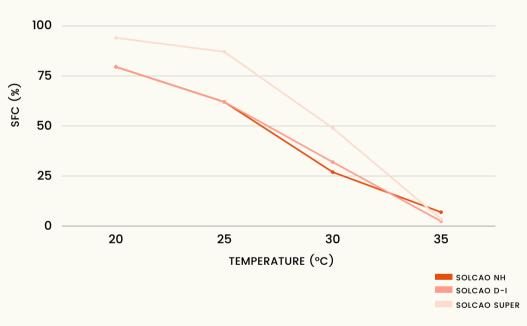


# **SOLCAO SUPER**

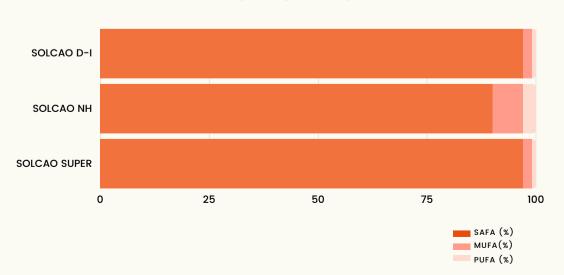
#### CHARACTERISTICS

- Lauric cocoa butter substitute (CBS)
- Unique characteristics in terms of brightness
- Hydrogenated product
- Good snap
- Ideal flavour release
- Easy processing with no tempering required
- Fresh mouthfeel

#### **MELTING CURVE**



#### **NUTRITIONAL PROFILE**









**CREAMS & FILLINGS** 

# LIPICREM RANGE.

#### **LIPICREM R**

Based on non-hydrogenated, low trans, low saturated and palm- free fats. This range is versatile and ideal for various types of creams and fillings.

NON-GMO	KOSHER	V
PALM-FREE	HALAL	
VEGAN	SUSTAINABLE	

# **LIPICREM R 130**

- Product based on high oleic sunflower
- Palm-free product
- Based on non-hydrogenated vegetable fats
- No tempering required
- Nutritional profile low in saturated fats
- High content of oleic acid
- Ideal for creams and fillings

# **LIPICREM R 160**

#### CHARACTERISTICS

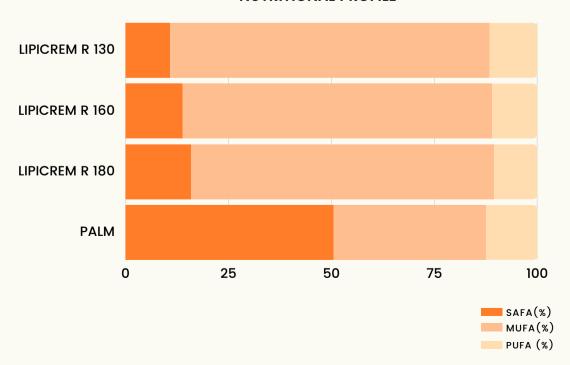
- Creamier texture
- Palm-free product
- No tempering required
- Great for cookie fillings

# **LIPICREM R 180**

#### CHARACTERISTICS

- Specially designed for products that need a harder texture
- Palm-free product
- Based on non-hydrogenated vegetable fats
- Non-tempered product

#### **NUTRITIONAL PROFILE**



**CREAMS & FILLINGS** 

# **LIPICREM** RANGE.

#### **LIPICREM P** LIPICREM O

Non-hydrogenated, non-lauric filling fat range, designed to have a cool melting profile instead of a product with a waxy taste mouth feeling.

> NON-GMO VEGAN

KOSHER

HALAL

SUSTAINABLE MB/SG

# **LIPICREM P**

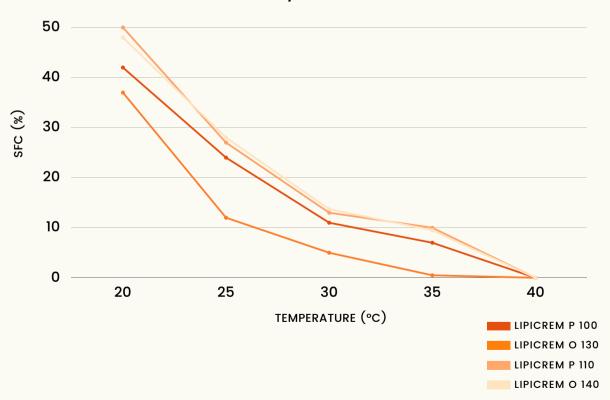
- Product based on lauric and non lauric fats
- Non-hydrogenated product
- Special melting curve with a fresh mouthfeel

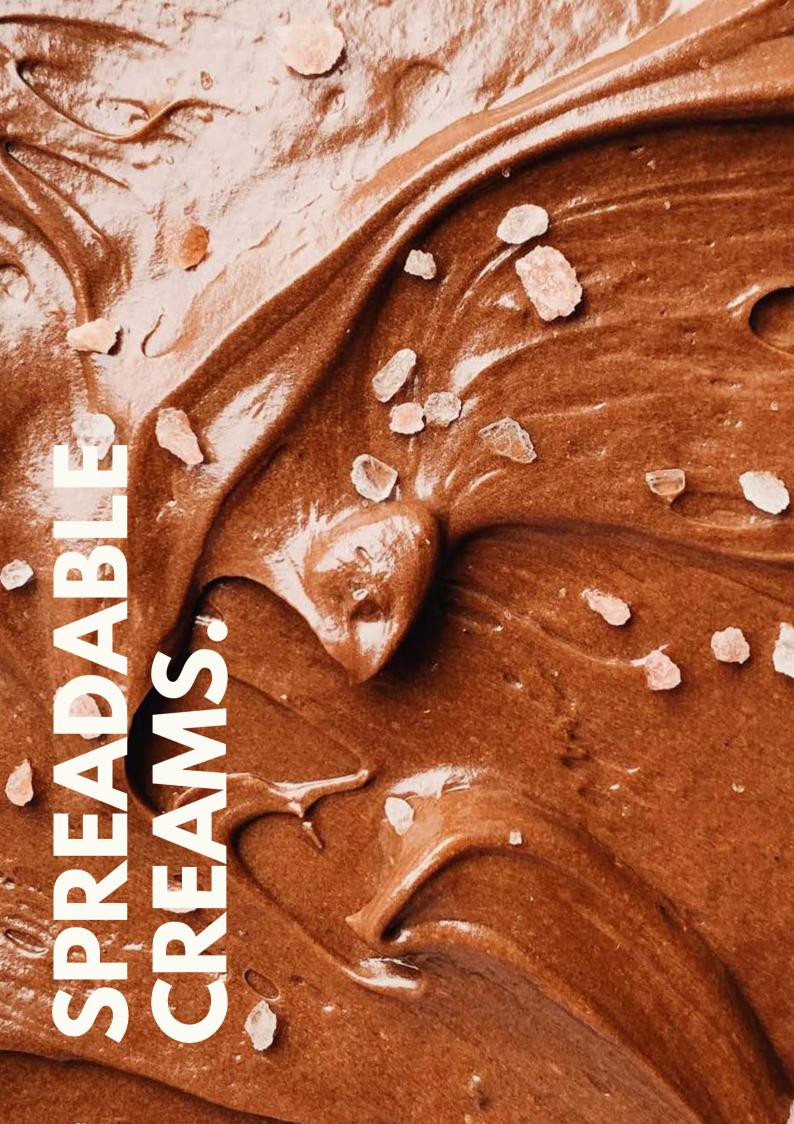
# **LIPICREM O**

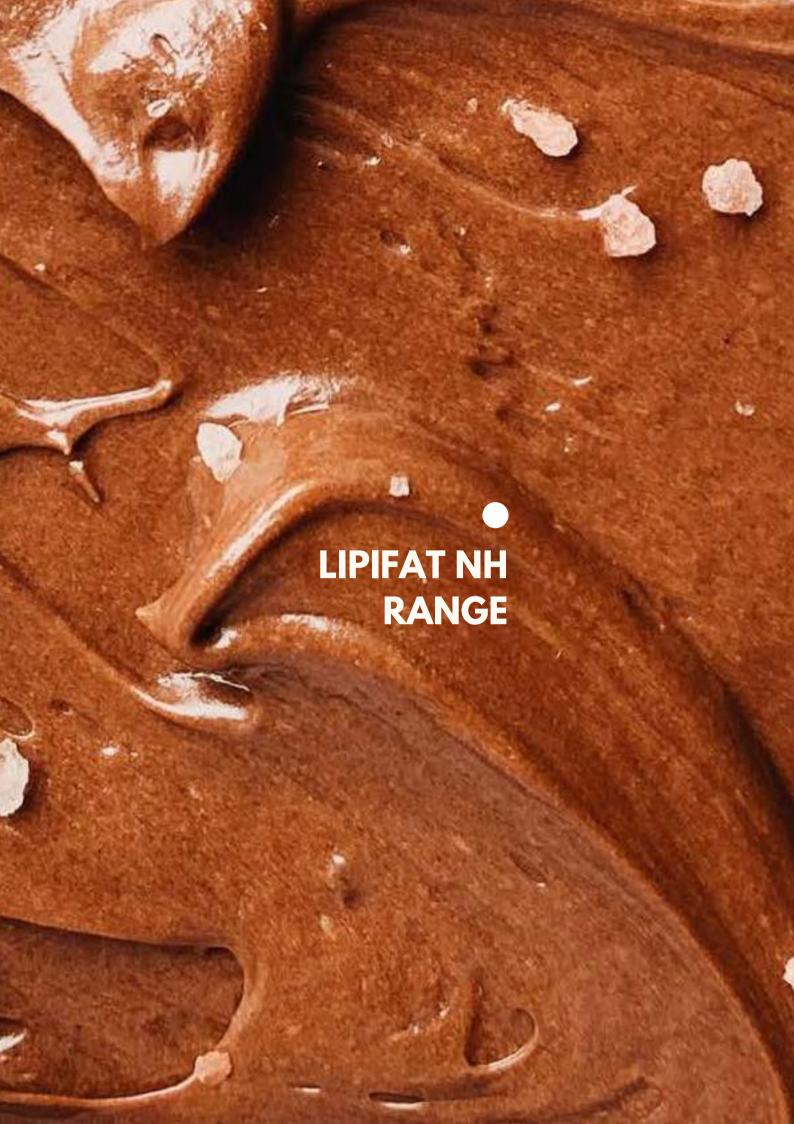
#### CHARACTERISTICS

- Product based on special fractions that give a good melting point
- Non-hydrogenated product

#### LIPICREM P/O MELTING CURVE







**SPREADABLE CREAMS** 

# LIPIFAT NH RANGE.

Specially developed for creamier applications. Our product is based on non-hydrogenated oils and fats and is low in trans fats, which improves the nutritional profile of the final product.

> KOSHER NON-GMO PALM-FREE HALAL VEGAN

### **LIPIFAT NH 129**

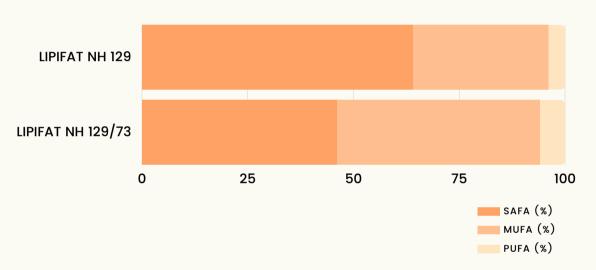
- Non-hydrogenated product
- Based on seed oils and cocoa butter
- Consistent crystallization
- Higher stability
- Low in trans fatty acids, which improves the nutritional profile of the final product
- Easy processing with no tempering required

# **LIPIFAT NH 129/73**

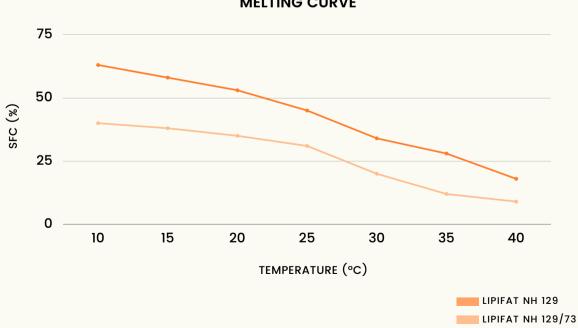
#### CHARACTERISTICS

- Specially designed to give the product a creamier texture
- Mainly used for spreadable creams and smooth fillings

#### **NUTRITIONAL INFORMATION**



#### **MELTING CURVE**







**CBE SOLUTIONS.** 

# **KAOLIP** RANGE.

Our cocoa butter equivalent (CBE) vegetable fats are composed of the same types of symmetrical mononounsaturated triglycerides found in cocoa butter itself.

Most of CBEs are based on palm and shea fats.

NON-GMO

KOSHER

VEGAN

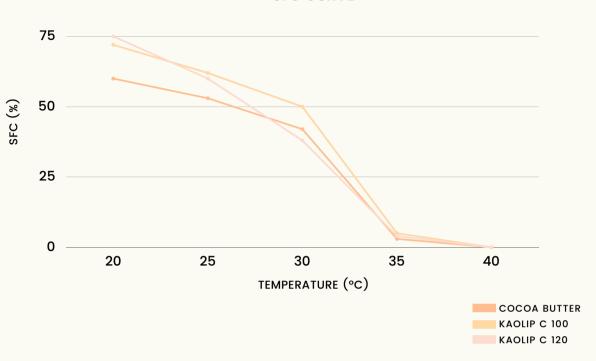
HALAL

SUSTAINABLE MB/SG

### **KAOLIP C**

- Palm and shea based product
- Fully compatible with cocoa butter
- Tempering needed
- Optimal cracking, gloss and fast crystallization
- Excellent stability in the production of chocolate and compound coatings
- Can replace cocoa butter at any percentage in the recipe





#### **FATTY ACID COMPOSITION**









**COATINGS & FILLINGS** 

# **ANTI-BLOOMING** FAT RANGE.

Range of products that prevent fat blooming. The aim is to enclose the fat through improved crystallization to prevent fat stains from appearing in the final product.

> NON-GMO VEGAN

KOSHER

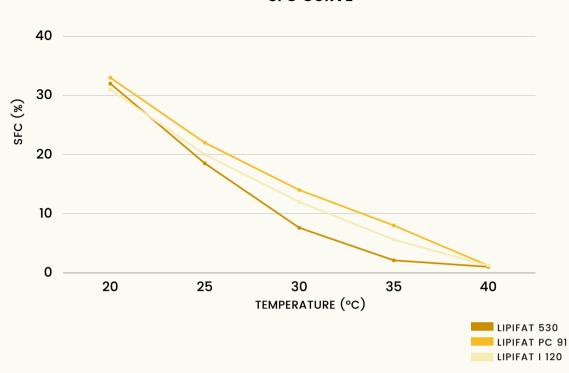


HALAL SUSTAINABLE MB/SG

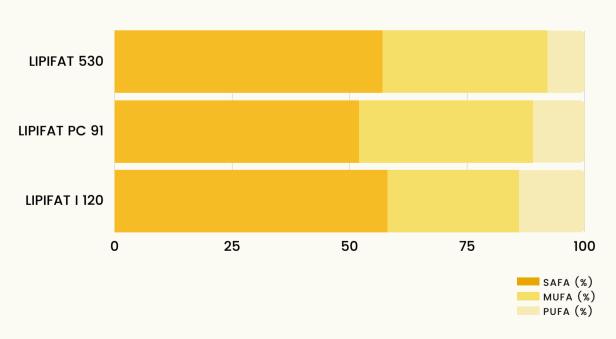


- Based on non-hydrogenated lauric and non lauric fats
- Ideal for fillings and coatings
- Optimal texture and palatability
- Provides creaminess and a fresh mouthfeel
- It has a longer shelf-life and an excellent crystallization





#### **NUTRITIONAL INFORMATION**









PALM-FREE SOLUTIONS.

# PALM-FREE SOLCAO RANGE.

Range of products designed for palm-free coatings.

Our products continue to provide optimal results for coatings but without the use of palm or its derivatives.

NON-GMO PALM-FREE VEGAN	<b>Ø</b>	KOSHER HALAL SUSTAINABLE	
-------------------------	----------	--------------------------------	--

### **SOLCAO C-HB**

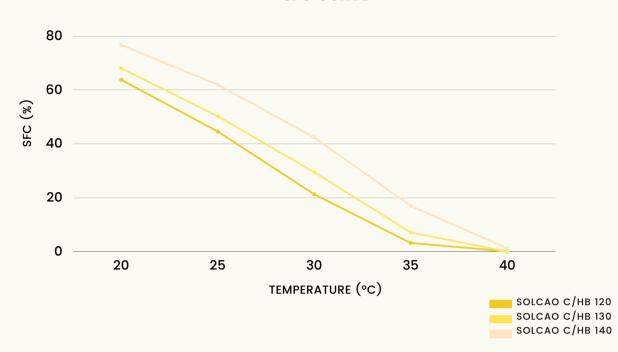
#### CHARACTERISTICS

- Based on lauric and non lauric fats
- Outstanding crystallization, cracking and high gloss
- High quality cocoa butter substitute (CBS) for coatings

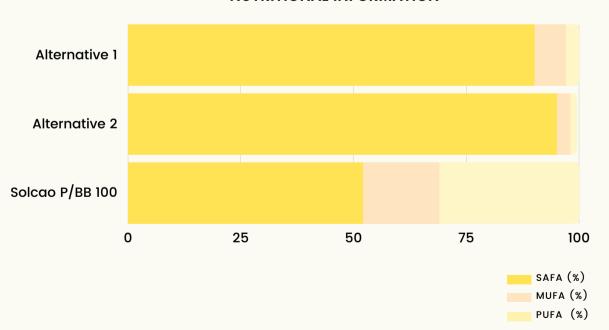
# **SOLCAO P B/B 100**

- Sunflower oil based product with upgraded crystallization
- Good hardness at room temperature and great snap





#### **NUTRITIONAL INFORMATION**



### **SOLCAO RANGE.**

Developed for coating applications.



- SOLCAO D-I
- SOLCAO NH
- SOLCAO SUPER

### LIPICREM RANGE.

Ideal for creams and fillings.



- LIPICREM R 130
- LIPICREM R 160
- LIPICREM R 180
- LIPICREM P
- LIPICREM O



### LIPIFAT NH RANGE.

Specially developed for creamier applications.

- LIPIFAT NH 129
- LIPIFAT NH 129/73



### **KAOLIP RANGE.**

Our cocoa butter equivalents (CBE).

### PALM FREE RANGE.

Alternatives for palm-free products.



- KAOLIP C100
- KAOLIP C120



- SOLCAO C-HB
- SOLCAO P B/B 100



# ANTI BLOOMING FAT RANGE

The answer to all your fat blooming problems.

- LIPIFAT 530
- LIPIFAT PC 91
- LIPIFAT I 120

# OUR **CERTIFICATES:**

FULFILLING OUR CLIENTS' WISHES IS OUR PRIORITY.

AS A MANUFACTURER OF PRODUCTS FOR THE FOOD SECTOR, ALL ASPECTS OF FOOD SAFETY ARE CRITICAL. THIS IS WHY AT LIPSA WE WORK TO THE HIGHEST QUALITY STANDARDS AND WE HAVE THE MOST DEMANDING CERTIFICATIONS:













