ADDING VALUE TO EVERY RECIPE



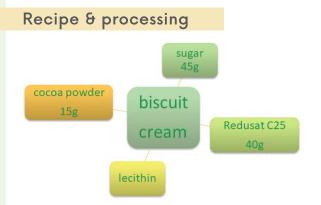
Balanced, guilt-free biscuits with a saturates reduction of 35 up to 60%

CONTACT US

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The Challenge



Pilot equipment: scraped-surface heat exchanger, aeration unit, depositor.

Conditions & results

	Pressure mixing	Speed mixing	T (°C) before	T (°C)	Density
	head (bar)	head (rpm)	mixing head	end product	(kg/l)
Condition 1	5	125	25	24	0,7
Condition 2	3	125	21	26	0,7

20

0

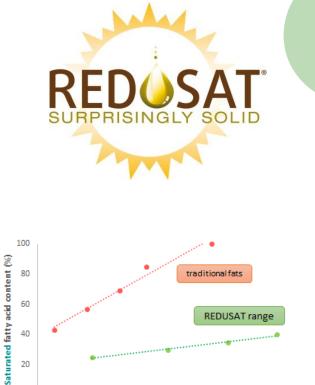
0

500

1000

Texture measured at 20°C (g)

A cream delivering on taste, texture and appearance, well-suited for deposition.



1500

2000

2500

Our Solution

Nutrition

REDUSAT enables the biscuit manufacturer to considerably lower the amount of saturates. The same texture is obtained, as provided by common biscuit cream fats, high in SAFA.

Processing

REDUSAT is especially well-suited for processing through the combination of a scraped-surface heat exchanger followed by an aeration mixing unit.

Product information

Shea Sustainability ^{Tebma-Kandu program}

REDUSAT is based on **sunflower and shea**. The shea is coming from our factory in Techiman, Ghana. Fuji Oil Ghana is very much committed to the empowerment of both the women collectors as well as the local community.

From our fillings & compounds division (Ghent, BE), we can supply ready-to-use, low SAFA fillings & creams as well (cocoa, nuts, and soon white & coloured).

