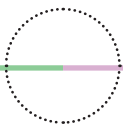
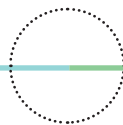
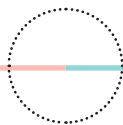
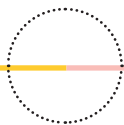
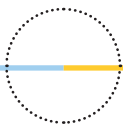
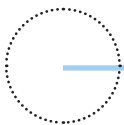


YOUR GLOBAL STRATEGIC PARTNER



NGO CHEW HONG
EDIBLE OIL PTE LTD
(A member of Mewah Group)

Our Business

Ngo Chew Hong Edible Oil Pte Ltd is a member of Mewah International Inc with **5** refineries and 3 packing plants in Singapore & Malaysia, Ngo Chew Hong Edible Oil Pte. Ltd. is one of the leading edible oils and fats manufacturers in the world.

Our long standing reputation is built from our HERITAGE of over **70** years history. Our Expertise spans from oil refining, can making, oil packaging, logistics, warehousing and distribution of our products, to serve the distinct needs of each valued customer in the evolving global marketplace.

We offer a comprehensive range of quality PRODUCTS – ranging from palm based vegetable cooking oils, vegetable ghee, soft oils, lauric oils, to bakery and confectionery fats, etc. Ever aware of the changing needs of our clientele, we have also extended our product range to other food and beverage categories i.e. rice, condensed milk, tomato paste, etc. Products are supplied in various packing types to cater to the needs of industrial, institution, food service, catering and retail marketplace.

Our flagship BRAND, OKI, and several other leading brands such as Turkey, Mona and Duke's, have established high level of global awareness, with strong worldwide distribution network.

Today, our business crosses **5** continents with global customer base that spans over **100** countries in Africa, Asia Pacific, the CIS, Europe, Middle East, the Indian subcontinent, etc with strong focus on local partnership. Locally in Singapore, we also serve major distributors, leading supermarkets, restaurant, hotels and food industries. Our tirelessly global sourcing from various parts of the world has also strengthened our dynamic capabilities to fulfill your diverse needs with maximum satisfaction.

We pride ourselves to be “YOUR GLOBAL STRATEGIC PARTNER” in the local and global marketplace, who is reliable, innovative, with dynamic capability and connected globally. We would always remain at the forefront of the evolution and offer a mutually beneficial relationship to our business partners for continuous growth.

Ngo Chew Hong Edible Oil Pte. Ltd.

YOUR GLOBAL STRATEGIC PARTNER!

Contents



VEGETABLE OILS

FRYING OIL & COMPOUND

PG 2 – 3



PG 4 – 5

BAKERY FAT

Shortening
Other Bakery Fats

BAKERY PREMIXES

BAKERY FAT

Margarine
Spread

PG 6 – 7



PG 8 – 9

CONFECTIONERY FAT

SPECIAL FUNCTION OILS & FATS

DAIRY REPLACER

FOOD & BEVERAGE

Rice
Dairy Products
Savoury Premixes
Beverage
Tomato Paste
Cheese Products

PG 10 – 11



PG 12

HOME & PERSONAL CARE

INDUSTRY APPLICATION



A subsidiary of



Mewah



Vegetable Oils

Frying Oil & Compound



VEGETABLE OILS

1. PALM BASED COOKING OIL

Excellent heat resistant and stable oil. Suitable for both deep and shallow frying due to its high smoke point. It is also a natural source of Vitamin E.

2. VEGETABLE GHEE

An important ingredient in many Indian and Arabic dishes. Ideal for various form of cooking such as baking, sautéing and deep frying. A vegetarian alternative and a substitute for traditional ghee.

3. COCONUT OIL

Many health benefits ranging from improving good HDL cholesterol which is linked to reduced heart disease risk, skin care, hair care and improving digestion. Ideal for deep frying due to its high resistant to oxidation at high heat. Can also be used for ice cream production.

4. SUNFLOWER OIL

High in polyunsaturated fatty acid and contains natural Vitamin E. Perfect for all purpose cooking and baking.

5. SOYABEAN OIL

Widely consumed oil in the world with relatively low saturated fats and high polyunsaturated fatty acid. Commonly used to produce mayonnaise, salad dressing, margarine and cooking.

6. CANOLA OIL

A very versatile oil with high monounsaturated fatty acid content. Can be used as cooking oil for stir-frying, grilling and baking, and also in salad dressings, sauces and marinades. Can also be used for pan coating for non-stick baking.



Scan for video



7. CORN OIL

Contains relatively low in saturated fats. Excellent for cooking, frying and sautéing.

8. COTTONSEED OIL

Extracted from the seeds of cotton plants and is frequently used for frying and baking. It is high in polyunsaturated fat and naturally cholesterol free.

FRYING OIL & COMPOUND

1. PREMIUM FRYING OIL & COMPOUND

Perfect oil for deep frying with low colour and low free fatty acid. Excellent oxidative stability that extends the frying life and provide superior frying performance.





Bakery Fat

- Shortening
- Other Bakery Fats



Bakery Premixes



SHORTENING

1. SHORTENING

A multipurpose non-hydrogenated vegetable fat that can be used in various bakery products, economical biscuit and wafer filling cream. A wide range of melting points is available.

2. HIGH RATIO SHORTENING

A vegetable shortening with emulsifiers to improve aeration and emulsification properties. It allows more sugar and liquid to be incorporated in the recipe.

3. BAKERY COMPOUND

It provides softness and moisture to sandwich loaf, bun and other yeast raised products.

4. BUTTER OIL SUBSTITUTE

An economical and healthier substitute to butter oil and imparts rich butter flavour. It can be used for cookies, baking and coffee roasting. Liquid option is also available.

5. CREAMING SHORTENING

Provides good creaming volume with white, glossy and smooth appearance. For cream filling, icing, as well as cream decoration work.

6. PASTRY SHORTENING

A vegetable fat that is designed to create tender and flaky pastries and pie crusts. It is suitable for sweet and savoury pies with wet fillings, sausage rolls and frozen unbaked pastry.





OTHER BAKERY FATS

1. BAKE STABLE FAT

A blend of refined vegetable oils that can withstand high heat baking temperature and still maintain a soft, creamy and moist centre filling in pastries and cookies.

2. BAKERY FILLING FAT

Different types of vegetable fats available with good mouth feel suitable as a filling fat for biscuits and other baked products.

3. COOKING SPRAY

A convenient and fuss free healthy cooking oil that is high in polyunsaturated fatty acids.

4. PAN RELEASE AGENT

Made with 100% vegetable oil, the creamy white emulsion is brushed on baking ware for easy release of baked goods. It can withstand high heat and does not impart flavour to the baked products.

BAKERY PREMIXES

1. WHIPPING CREAM POWDER MIX

A dry base and ready-to-use product. Ideal replacement for fresh whipped cream. It is creamy-white and has a fine texture with milky aroma. It is commonly used as a food ingredient filling for toppings and desserts. Simple preparation by mixing it with cold water then whisk.





Bakery Fat

- Margarine
- Spread



MARGARINE

1. CAKE MARGARINE

A multipurpose margarine for biscuits, cookies, cakes, short pastries and bread. Imparts pleasant buttery aroma and provides good cake volume, softness and even crumb structure.

2. MILK FAT BLEND CAKE MARGARINE

A premium margarine store under chilled condition that can be used as a butter replacer or substitute butter partially in any ratio to produce top quality cakes, bread, cookies and cream.

3. CREAMING MARGARINE

Provides good creaming volume with glossy and smooth appearance. Cream is fluffy with good mouth feel. Excellent creaming volume and suitable for cake topping, layering and decoration. Suitable for fast moving products.

4. MILK FAT BLEND CROISSANT MARGARINE

A premium croissant margarine store under chilled condition that imparts buttery aroma and excellent plasticity to produce the desired flaky layers in croissants and danish.

5. PUFF PASTRY MARGARINE

Provides excellent plasticity performance and ease in application. Suitable for pastries and pie tops and bottoms.

6. LAMINATING MARGARINE

A good ambient laminating margarine that provides excellent plasticity and is easy to handle in a wide range of temperature. Suitable for croissant, danish and turnovers.



Scan for video





7. SHORT PASTE MARGARINE

Ideal for pastries that uses all-in mixing method. Suitable for all short and sweet pastry lines as well as pie top and quiche base.

8. TABLE MARGARINE

A virtually trans free spreadable margarine in ambient temperature. It is smooth, creamy and buttery. No refrigeration is required.



SPREAD

1. CATERING SPREAD

A tasty buttery spread with a smooth and glossy appearance that is suitable for cost conscious users such as food service. It is widely used as spread for bread, burger and toast.

2. CHILLED SOFT SPREAD

A healthy and delicious soft spread with the goodness of high content of unsaturated fatty acids for a balanced diet. It has lower fat content than margarine. The product requires refrigeration.



Confectionery Fat



Special Function Oils & Fats



Dairy Replacer



CONFECTIONERY FAT

1. COCOA BUTTER EQUIVALENT

A non-hydrogenated and non-lauric premium vegetable fat suitable for moulding and coating. It is compatible with cocoa butter in any proportion. It improves chocolate formulation and helps to control cost.



2. COCOA BUTTER REPLACER

An alternative option for non-temper compounds. It is moderately compatible with cocoa butter to achieve a rich chocolaty flavour. It displays good stability against fat migration, high elasticity and resists cracking. There are options suitable for moulding, enrobing, panning, filling and as a barrier fat.

3. COCOA BUTTER SUBSTITUTE

Lauric based cocoa butter substitute that fully replaces cocoa butter in chocolate recipe. It is made from non-GMO vegetable fat and low trans or no trans options are available. It is non tempering fat that exhibits rapid crystallisation and fast flavour release. There are options suitable for moulding, enrobing, panning, filling, barrier fat and non-dairy creamer.

3. CONFECTIONERY FILLING FAT

Both lauric and non-lauric options are available for the production of centre filling for pralines and chocolates. A tasty filling with the right texture, flavour and eating pleasure can be achieved.

4. SPREAD OIL

Suitable for production of chocolate spread, hazelnut spread, peanut spread and chocolate dip. Provides good spreadability, smoothness and glossiness to finished product. Exhibits stability against oil separation.



SPECIAL FUNCTION OILS & FATS

1. FUNCTIONAL FAT

Specially designed vegetable fats that can be used wholly or in combination with other fat blends for production of premium shortening, margarine, milk fat replacers, butter blends, dairy products and filling fats.

2. SEASONING CUBE FAT

A pliable vegetable fat that holds all ingredients together and can be moulded into desired shape for production of seasoning cube or bouillon.

3. POPCORN OIL

A vegetable oil that is suitable for popping corn. It gives the popcorn an appetising yellowish appearance and mild delicious aroma.



DAIRY REPLACER

1. ICE CREAM FAT

Different options available to substitute milk fat in ice cream production. The special vegetable fats provide creamy mouth feel and fast flavour release to improve eating sensation.

2. MILK FAT REPLACER

Suitable as a substitute for milk fat and used in a variety of dairy products such as ice cream, yoghurt, sour cream, analogue cheese and condensed milk.



Food & Beverage



SAVOURY PREMIXES

1. CRISPY FRIED CHICKEN COATING

It is a pre-seasoned powder made from a blend of quality ingredients. A classic fried chicken coating powder that gives a perfectly seasoned crunchy crust. It can also be used as a coating for a wide variety of fried foods. It is available in various flavours.

2. TEMPURA BATTER MIX

It is used as a coating batter for a wide variety of vegetable, seafood and gives a light and crispy coat to deep fried foods.

3. CHICKEN SEASONING POWDER

It is an all-purpose solution made from real chicken to deliver a delicious blend of salty, savory and meaty notes in all dishes.

4. ANCHOVY SEASONING POWDER

It is made from the real anchovies of the finest quality, to add an overall goodness and a boost of anchovy flavor to all your cuisines.

5. SALTED EGG SEASONING POWDER

It is made from high quality egg yolk, giving a rich, aromatic creamy texture that will tantalize your senses. This special seasoning is inspired by our beloved Asian cuisine and formulated to bring out the true aroma and taste of the authentic salted egg flavors.

6. CURRY POWDER

It is a unique blend of over 12 carefully sourced spices from various parts of Asia. This curated formula delivers a warm and robust flavor to your favourite curries or dishes you may use it in. It's perfect for adding to curries, soups, stews, roasted vegetables and more !



Scan for video

RICE

1. BROKEN WHITE RICE

Consumed as part of local cuisine in many countries. When cooked, it is aromatic & fluffy, suitable for any meal.

2. BASMATI RICE

Fragrant long and aromatic rice that features prominently in Indian, Pakistani and Middle Eastern cuisine. Has a nice taste and flavour with a unique aroma of its own. It is simple to cook, versatile, nutritious and goes with many other dishes.

3. JASMINE RICE

Suitable for all types of cuisines especially served with Thai and Chinese dishes. When cooked, it is fragrant, soft, white and fluffy. The flavour and sweet scent of jasmine make the tender rice a favourite among rice lovers.

4. PARBOILED RICE

Suitable for all types of cuisines. Best served with various accompaniments. A rich source of fiber, minerals and vitamins. When cooked, it has a nice taste and very nutritious.





Scan for video

BEVERAGE

1. CHOCOLATE MALT DRINK

Made from a blend of premium ingredients with the richness of chocolate taste. Contains essential nutrients and enriched with vitamins and minerals such as calcium and magnesium. Quick and easy to prepare and be enjoyed hot or icy cold.

DAIRY PRODUCTS

1. SWEETENED CONDENSED MILK

Used as a creamer in tea, coffee and other beverages. Also used as an ingredient to make desserts, pastries and serves as a topping for desserts. Vegetable fat based milk with a thick and creamy texture.

2. EVAPORATED MILK

Used as a substitute for regular milk in tea, coffee, porridge and desserts. A pasteurised vegetable fat based homogenised milk fortified with vitamins.



TOMATO PASTE

1. TOMATO PASTE

Suitable for wide variety of recipes and cuisines. Double concentrated tomato paste, produced by using state of the art equipment and technology to maintain the original flavours and taste of tomato.

CHEESE PRODUCTS

1. PROCESSED CREAM CHEESE

Great tangy taste with velvety smooth texture. Perfect for cheese cake, spread, dip, dessert topping and filling.

2. CREAM CHEESE PREPARATION

Ready to use product that gives a rich and complex flavour. An ideal alternative for any recipe that calls for cream cheese. A velvety smooth texture that provides a satisfying hearty flavor boost. Can be used as a spread or dip, appetizers, toppings, sauces, and is used by food manufacturers in baked goods, such as cheesecakes, and in dessert frostings.

3. PROCESSED CHEESE FOOD

Great to use as filling in meat, seafood and surimi based products. It complements the taste, aroma and texture of your products and adds an interesting appearance and eating experience for the consumers.





Home & Personal Care



Industry Application



HOME & PERSONAL CARE

1. MULTIPURPOSE SOAP

For bath and laundry use.

Made from high grade premium extracts and available in various fruity floral fragrances.

2. DETERGENT POWDER

For white and colourful laundry use.

Made from high grade premium extracts and with pleasant floral fragrance.



INDUSTRY APPLICATION

1. REFINED GLYCERINE 99.7%

It is a clear, odourless, viscous liquid with natural sweetness. Its unique characteristic makes it suitable for a wide range of industries like food, pharmaceutical, cosmetic and personal care etc.



Our Brands



Scan to know more

OKI



MONA

Carolyn

ALBA

Duke's



AROME



**ROYAL
SPOON**

Violet

VEVET



NGO CHEW HONG EDIBLE OIL PTE. LTD

231 Pandan Loop, Singapore 128418

Email: enquiry@nchoil.com.sg Website: www.nchoil.com

INTERNATIONAL SALES DIVISION

Tel: (65) 6779 6800 Fax: (65) 6777 2607

LOCAL SALES DIVISION

Tel: (65) 6778 3322 Fax: (65) 6776 8086



OKI.SINGAPORE



Scan to know us