

Your First Guide  
In Palm Oils



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## Know us **Better !**

Naturz Group Sdn. Bhd. is incorporated in Malaysia since 2017, is principally engaged in the business of upstream and downstream of palm based edible oil & fats.

We are going both upstream and downstream to have better understanding of the market needs and maintain high quality products in same time. As much as we have our own distribution network & domestic team in the destination that distributes our products to be used for home or industrial food production.

### **Our Mission**

We strive to bring trust, reliability and transparency in offering high quality product & commodity for every stakeholder's through our hard work, Team work, Ethics and Integrity.

We will bring efficiency and competitiveness in our offering by direct sourcing of raw and packing material from the reliable suppliers.

We will offer customised product to cater to the specific need of our buyer by bringing in +10 years of manufacturing and trading experience in International business which we acquire while dealing and working with the Multinational Corporation all around the globe.

### **Our Vision**

We aspire to transcend all the boundaries and barriers in the international trade to make trading a compelling daily experience for our stakeholders.

### **Our Values**

Without dedicated Team and satisfied customers, a company is nothing. Committed Team and happy customers form the backbone of the group. We as a group feel that having mutual respect is our most valued possession and it is group's responsibility towards its employees and customers to show utmost respect to them.



**Your First Guide  
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We aim to make profit in the business but we want that profit must be earn through cooperative and beneficial way. We want to grow our list of happy and satisfied customers by leaps and bound. We strongly feel that the learning from the customers and from the various stakeholders while doing business with them helps us to gain wisdom because wisdom as a whole is greater than the individual idea.



# Palm Olein Products



PACKING SIZE :  
18 , 20  
Liter / TIN



PACKING SIZE :  
20 Kg , 20 Liter  
BIB / CARTON



PACKING SIZE :  
4 , 8 , 10 , 16  
18 , 20 , 25  
Liter / JC



PACKING SIZE :  
22 MT  
200 Liter

## Palm Olein

### PRODUCT DESCRIPTION

Palm fruit oil is consumed worldwide in more than 100 countries, it is familiar as a refined vegetable oil.

Many of the foods are made with palm oil. As baked goods. Instant noodles. Baby formula. Cake mixes. Breakfast bars. Potato chips. Crackers and other snacks. And restaurant foods such as French fries. Palm oil is abundant, and is increasingly recognized as having a role to play in a healthy balanced diet.

### APPLICATION :

It is suitable for deep and shallow frying as well as cooking.

GRADES : CP10 / CP8 / CP6 / CP5

### PHYSICOCHEMICAL PROPERTIES :

PARAMETER	METHOD OF ANALYSIS	SPECIFICATION
Iodine Value (IV)	AOCS Cd 1d-92	56 min
Free Fatty Acid as Palmitic	AOCS Ca5a - 40	0.1% max
Moisture and Volatile Matter	AOCS Ca 2b - 38	0.1% max
Colour Lovibond 5.25"	Lovibond 5.25"	3.0R max
Cloud Point	AOCS Cc 6-25	10°C max



# Vegetable Ghee Products



## Vegetable Ghee

### PRODUCT DESCRIPTION

In some parts of the world, Vegetable Ghee from palm fruit is often still consumed in its grane state, as an ingredient of traditional dishes, where it contributes its characteristic golden red color and unique flavor.

vegetable ghee is cholesterol-free. It has a buttery and ghee taste that is somewhat milder than that of traditional ghee.

### APPLICATION :

- 1) Excellent for cooking
- 2) Good choice for making dissert
- 3) Suitable for deep frying
- 4) Can be used as spread.

**GRADES :** 36 - 39 / 40 - 42 / 42 - 44

### PHYSICOCHEMICAL PROPERTIES :

PARAMETER	METHOD OF ANALYSIS	SPECIFICATION
Free Fatty Acid as Palmitic	AOCS Ca5a - 40	0.1% max
Moisture and Volatile Matter	AOCS Ca 2b - 38	0.1% max
Colour Lovibond 5.25"	Lovibond 5.25"	5.0R max
Slip Melting Point	AOAC Cc 3 - 25	36 - 39 °C



# Non Lauric Fats Products



## Shortening

### PRODUCT DESCRIPTION

SHORTENING is specially texturized to impart plasticity and ease of use at ambient temperature. Designed for use in production of breads, biscuits, cookies, pastries, pies, wafers, cream filling and many other bakery products, it is perfect for a broad range of bakery applications. It is Formulated to ensure good leavening and tenderizing effect in dough, Have white to cream colour in appearance and neutral in taste ,and naturally Trans Fat Free.

### APPLICATION :

- 1) Ideal for short biscuit dough and filling cream
- 2) Good choice for frying deep fried products
- 3) For baking cake and muffin
- 4) Toffee making

### GRADES :

36 - 39 / 40 - 42 / 42 - 44 / 44 - 46 / 46 - 48 / 48 - 52

### PHYSICOCHEMICAL PROPERTIES :

PARAMETER	METHOD OF ANALYSIS	SPECIFICATION
Free Fatty Acid as Palmitic	AOCS Ca5a - 40	0.1% max
Moisture and Volatile Matter	AOCS Ca 2b - 38	0.1% max
Colour Lovibond 5.25"	Lovibond 5.25"	3.0R max
Slip Melting Point	AOAC Cc 3 - 25	36 - 39 °C



## Frying Fat

### PRODUCT DESCRIPTION

FRYING FAT is designed for frying with high heat stability and natural resistance to oxidization. With added anti-oxidants it is formulated to tolerate the most demanding frying applications. It has long fry life, decreased absorption, extended shelf life of finished product, and naturally Trans Fat Free.

### APPLICATION :

- 1) Excellent for all types of deep frying
- 2) Ideal for all types of fried food using batter
- 3) Good for frying corn chip.
- 4) Tortilla and potato chips.
- 5) Nut roasting.

### PHYSICOCHEMICAL PROPERTIES :

PARAMETER	METHOD OF ANALYSIS	SPECIFICATION
Free Fatty Acid as Palmitic	AOCS Ca5a - 40	0.1% max
Moisture and Volatile Matter	AOCS Ca 2b - 38	0.1% max
Colour Lovibond 5.25"	Lovibond 5.25"	3.0R max
Slip Melting Point	AOAC Cc 3 - 25	40 - 43 °C max



# Non Lauric Fats *Products*



## Butter Oil Substitute

### PRODUCT DESCRIPTION

BUTTER OIL SUBSTITUTE is specially formulated and texturized to impart buttery taste, excellent plasticity, smooth consistency, and ease of use at ambient temperature. It is perfect for a broad range of bakery applications when buttery flavour and colour are desired without the moisture present in butter or margarine

### APPLICATION :

- 1) Excellent for all types of cookies
- 2) Ideal for all kinds of cake
- 3) Ice cream and ice cream like products
- 4) Sweet bun

### PHYSICOCHEMICAL PROPERTIES :

PARAMETER	METHOD OF ANALYSIS	SPECIFICATION
Free Fatty Acid as Palmitic	AOCS Ca5a - 40	0.1% max
Moisture and Volatile Matter	AOCS Ca 2b - 38	0.1% max
Colour Lovibond 5.25"	Lovibond 5.25"	7.0R max
Slip Melting Point	AOAC Cc 3 - 25	36 - 39 °C



## Milk Fat Replacer

### PRODUCT DESCRIPTION

MILK FAT REPLACER deliver all the properties you need for a creamer. Crisp white color, easy powdering, good solubility and a neutral taste. They are also transfat-free and their oxidative stability gives creamers a shelf life of up to two years.

### APPLICATION :

- 1) Good choice for making dessert
- 2) Ice cream Coating
- 3) Ice cream Mas
- 4) Cream Cheese

### PHYSICOCHEMICAL PROPERTIES :

PARAMETER	METHOD OF ANALYSIS	SPECIFICATION
Free Fatty Acid as Palmitic	AOCS Ca5a - 40	0.1% max
Moisture and Volatile Matter	AOCS Ca 2b - 38	0.1% max
Colour Lovibond 5.25"	Lovibond 5.25"	5.0R max
Slip Melting Point	AOAC Cc 3 - 25	30 - 35 °C



# Lauric Oils & Fats Products



## MIDFAT 369

### PRODUCT DESCRIPTION

MIDFAT is a high quality lauric coating fat based on hydrogenated and fully refined vegetable oils and fractions. MIDFAT is used as a total replacer of cocoa butter in compound chocolate coating for biscuits, wafers, nougats nuts and raisins. It is suitable for the manufacture of glazes, icings, caramels, toffees, fillings and cream centers in biscuits and chocolate confectionery, as well as creamy yogurt and cheese.

### APPLICATION :

Confectionery and bakery coatings, compound chocolate, fillings and centres for biscuits, caramels, nougat, etc.

### GRADES :

36 - 39 / 40 - 42

### SPECIFICATIONS :

Free Fatty Acid (as lauric)	%max	0.1
Moisture & Impurities	%max	0.1
Iodine Value (wij's)		6 _ 2
Slip Melting Point	°C	36 _ 39
Colour 4/51 " Lovibond Cell	max	1 Red
Solid Fat Content		
°20 C	%	80_88
°25C	%	52_60
°30C	%	20_30
°35C	%max	10
°40C	%	3



## CREAMFAT 402

### PRODUCT DESCRIPTION

CREAMFAT is a lauric based liquid coating that solidifies quickly on ice cream during dipping. Its high melting point and steep melting profile contributes to non-brittle coatings that do not break when ice cream is eaten.

### APPLICATION :

Confectionery and bakery coatings, compound chocolate, fillings and centres for biscuits, caramels, nougat, chocolate rice, toffees, non-dairy creamer etc.

### SPECIFICATIONS :

Free Fatty Acid (as lauric)	%max	0.1
Moisture & Impurities	%max	0.1
Iodine Value (wij's)	%max	5
Slip Melting Point	°C	40 _ 42
Colour 51/4" Lovibond Cell	max	1 Red
Solid Fat Content		
°20 C	%	73_82
°25C	%	55_61
°30C	%	31_38
°35C	%	10-15
°40C	%max	8



# Lauric Oils & Fats

## Products



### HARDFAT 336

#### PRODUCT DESCRIPTION

HARDFAT is made from hydrogenated and fully refined vegetable oils and fractions. With a combined characteristics of hard and brittle at ambient temperature and good flavour release at body temperature, HARDFAT is a excellent choice for moulding confectioneries such as chocolate, hollow figures .With a low Iodine Value,our HARDFAT has a good oxidative stability and is free from off odour and off flavour.

**APPLICATION :**  
Compound chocolate, enrobing etc.

#### SPECIFICATIONS :

Free Fatty Acid (as lauric)	%max	0.1
Moisture & Impurities	%max	0.1
Iodine Value (wij's)	max	1
Slip Melting Point	°C	33 _ 36
Colour 4/51 " Lovibond Cell	max	1 Red
Solid Fat Content		
°20 C	%min	93
°25C	%min	87
°30C	%min	40
°35C	%max	5
°40C	%	0



### COCONUT OIL

#### PRODUCT DESCRIPTION

COCONUT OIL is colorless and odorless. Applications include the manufacture of ice cream, chocolate, confectionery items and soap. It is Refined Bleached and Deodorized Coconut Oil, 76 deg F melting point, and available in 18 KG bag in box .

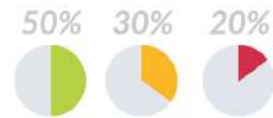
**APPLICATION :**  
Ice-cream, ice-cream coating, ice-cream toppings and dipping, soft fillings etc.

#### SPECIFICATIONS :

Free Fatty Acid (as lauric)	%max	0.1
Moisture & Impurities	%max	0.1
Iodine Value (wij's)		7.5 - 10.5
Slip Melting Point	°Cmax	26
Colour 51/4" Lovibond Cell	max	1.5 Red



Market Share for our customers in the **30 countries** in the world



**01**

Middle East

**02**

Africa

**03**

CIS

Analysis Product Share



**NATURZ**  
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30%

Palm  
Olein

50%

Vegetable  
Ghee

10%

Lauric  
Oils & Fats

Non Lauric  
Fats

10%

 [www.naturzgroup.com](http://www.naturzgroup.com)





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