

BAKERY

This line of products is used for baking applications. Excellent performance of stability combined with exceptional flavor.

U-CREAM

Developed to substitute dairy butter in the production of creams. Exceptional ability for aeration ensures higher volume (bigger yield). Able to provide higher stability for prolonged time in comparison to dairy butter. Cost efficient solution with high quality and exceptional taste.



U-LAMINATION

Developed for various applications; yeasted and non-yeasted dough to provide distinct layering. Product ensures high lift of baked items, has attractive buttery flavor and aroma. Remains pliable during folding and rolling stages. Individually packed 2Kg slabs are perfect for use with dough sheeters.

U-PUFF

Developed for a larger scale of Puff Pastry production. Providing distinct layering and high lift of baked items. The 10Kg block is easily handled during production.



U-NIVERSAL PLUS

Developed to provide good lift of the dough and aeration. Product is evenly and effortlessly incorporated into the dough while mixing. It holds the shape during baking and after cooling. The unique taste and aroma contribute to the quality of finished baked goods. Suitable for short-paste, sugar dough and other applications.



CONFECTIONERY

Products of this line are developed for confectionery applications. Each product is specialized for a specific application, be it production of hard and semi-hard masses and fillings of praline type, confectionery coatings of non-lauric and lauric types for candy shells or sticking biscuits of sandwich type, caramel and toffee and production of soft and semi-soft fillings.

U-TELLA

Developed for production of chocolate nut spreads. Confectionery fat that assists in homogenization and even distribution of component in finished products, that takes care of texture and stability (against oiling out).



U-FILL

Confectionery fat with a high crystallization rate for a wide range of products; cream-fillings for waffles, wafer rolls, fillings for chocolates, rolls, sandwich cookies and other types of pastries.



U-CHOCO

(CBS) Non-tempered CBSs are developed to produce hard but brittle confectionery coatings, chocolate shells and hollow figures.



U-SHORT AERO

Nitrogenated shortening has extended aeration and creaming properties. Provides extra lift for baked products and improves texture. It can be used for cream fillings where crisp white color will be appreciated with extended shelf life.

DAIRY INDUSTRY

This line of products is developed for ice cream and dairy industry. Milk Fat Replacers were developed to substitute dairy butter, making products not only economic, but suitable for vegan consumption as well.



U-LACT

Developed to replace dairy butter fat in fermented milk products, hard cheeses, spreads and ice creams. Product can be supplied with or without butter flavor – as per customer requirements.



U-ICE

The product is designed to be used in ice cream manufacturing and can completely replace dairy fat.



INTERCHANGEABLE

This line of products can be used across various applications with high performance.

U-NIVERSAL

Margarine with a wide range of applications that can be used in bakery applications or production of creams.



U-SHORT (SOFT/HARD)

Non hydrogenated shortening with various melting points, depending on the requirements of the customer, that can be used across different food applications, from baking, confectionery, alternative dairyetc.



UO-ST4 & UO-ST5

Vegetable fat with increased melting point, that is optimal to use in soup stock cubes or in the production of fat blends.



For more information



www.unitedoil-eg.com