



# **PALM FAT POWDER**

**Basic ingredients for a tasty and healthy cuisine**

## FLAVOR IS „VERSATILE“ - OUR FAT IS, TOO

Everything began with a hole in a refrigerator. Franz Josef Juchem sprayed liquid fat through this exact hole in to the cold interior. What started as a small experiment in the homely kitchen has now become a highly technological method, which was patented as the Frijet-Methot. Using this production procedure we are able to spray liquid fats and emulsifiers as well as stearins, soaps and similar products with high melting temperatures, into very fine powders. Additionally we have the ability to adjust the particle size distribution with particle sizes smaller than 63 µm. This can be performed even with 100% pur fat without the use of a carrier.

As the no 1 flavor enhancing ingredient in food, fat plays a major role in our daily diet. Due to the numerous advantages of our fat powders compared to liquid fats, such as easy handling, better dosability and easy storage at room temperature, our products can be found in various finished products.

| Product name                   | Melting point | Declaration        |
|--------------------------------|---------------|--------------------|
| Palm fat powder 45 RSPO SG     | 45°           | partially hardened |
| Palm stearin powder 54 RSPO SG | 54°           | unhardened         |
| Palm fat powder 48 RSPO SG     | 48°           | unhardened         |
| Rapeseed powder 70             | 70°           | hardened           |

## FAT POWDER

We produce the finest fat powder as a high-quality raw material for the food industry. All JFI fat powders are shelf-stable and can be used in a wide range of convenience products. They are used as flavour carriers, as crystallisation starters in chocolate and to reduce dust in spices. They are vegan, kosher and halal and can be used for plant-based meat substitutes, dry soups and sauces.



Our unique production methods allows the use in many applications! Hence, when you are interested in one of the above mentioned products, or when you have a need for any other kind of palm fat powder, please contact us directly!



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