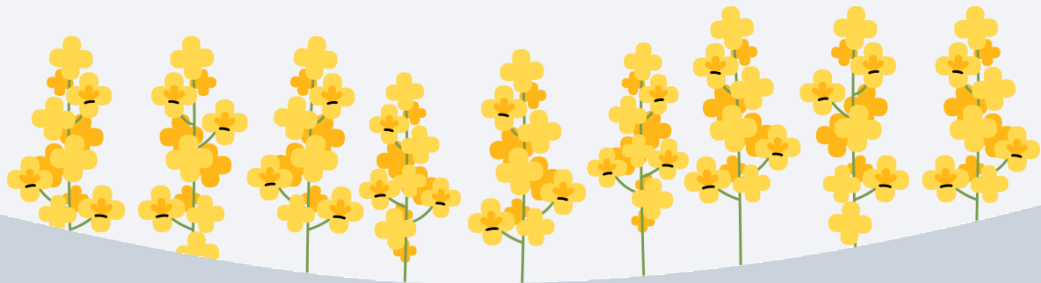




Specialty Fats & Oils: Enabling Innovation in Evolving F&B Landscape

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Why is food reformulation accelerating?



Consumer

Health awareness
Indulgence and Premiumization
Transparency



Regulation

Industrial trans fat reduction
Sat fat reduction
Nutrition and Labeling standards



Sustainability

Responsible sourcing

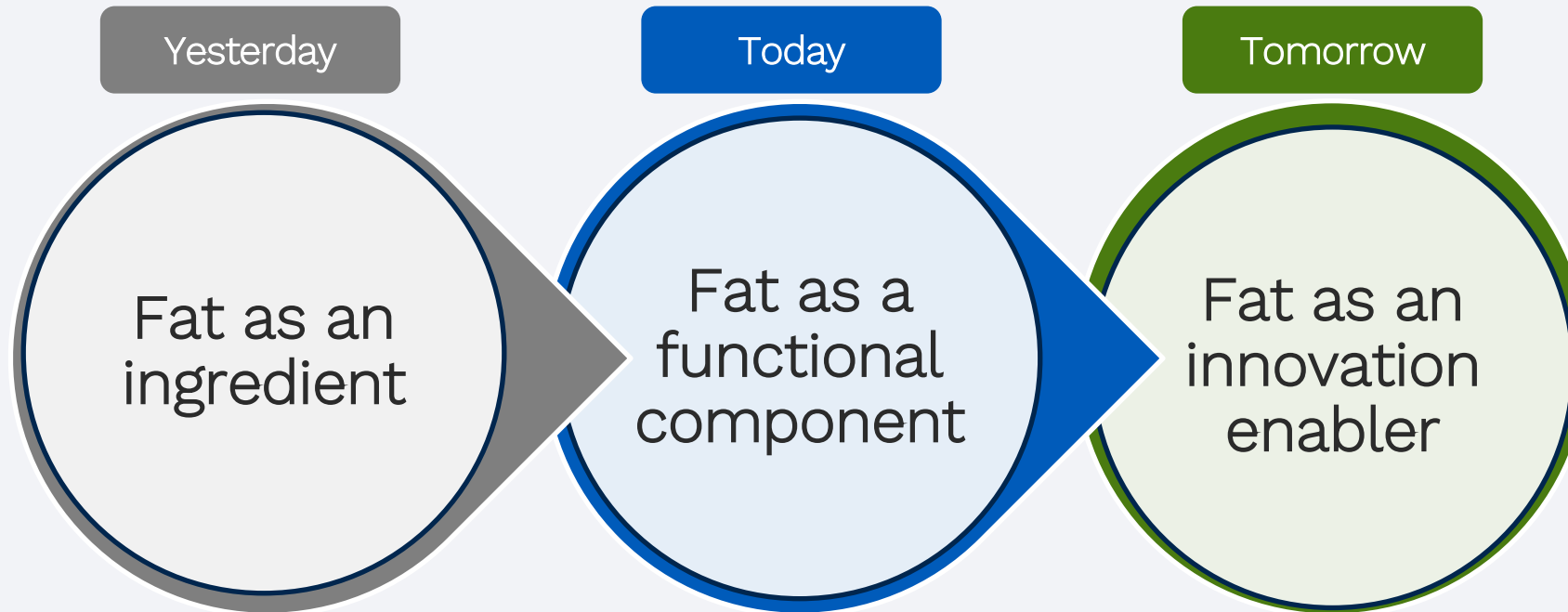


Business

Cost & availability
Scale up
Supply constraints

The role of fats is changing

From ingredient supply to innovation enablement



THE QUESTION IS CHANGING

“Which fat can you supply?” → “What problem can the fat solve?”

The real challenge: replacing functionality, not just fat

TRANS-FAT REPLACEMENT

Traditional partially hydrogenated fats delivered:

- Plasticity
- Aeration
- Frying stability
- Shelf life

Replacement technologies must retain solid-fat functionality without creating trans fatty acids.

SATURATED-FAT REDUCTION

Replacing solid fats with liquid oils can affect:

- Texture & structure
- Mouthfeel
- Shelf life
- Cost

The lipid network must be redesigned—not simply diluted.

The Specialty fat toolbox

HIGH-OLEIC OILS

Improved fatty-acid profile + oxidative stability

FRACTIONATION

Targeted melting profile & functionality

INTERESTERIFICATION

Re-engineered triglyceride structure

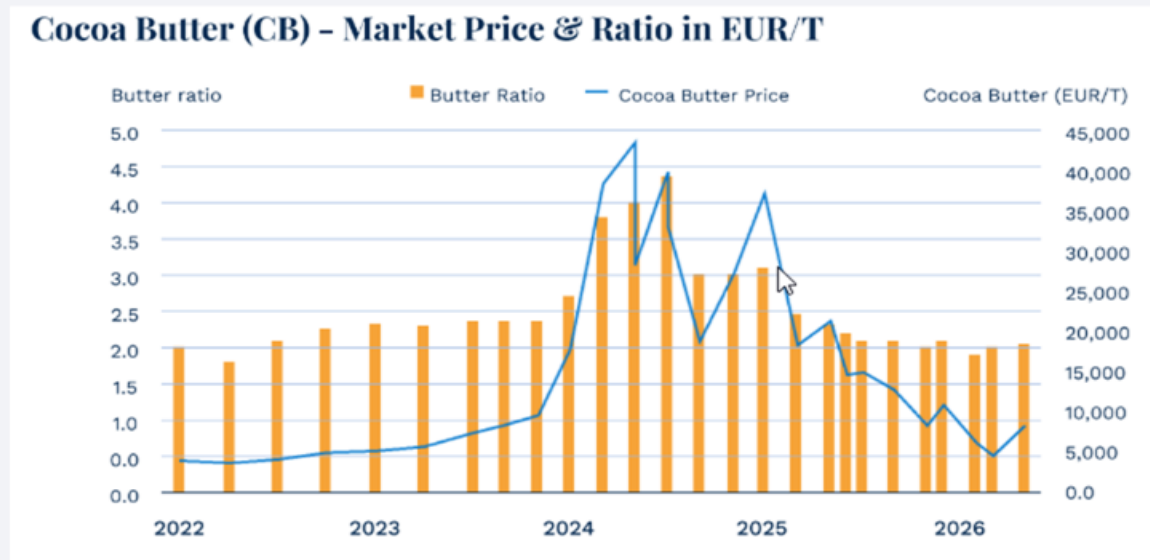
OLEOGELS

Structuring liquid oils into fat-like systems

TAILORED BLENDS

Application-specific performance

Cocoa crisis: Re-thinking the role of specialty fats



“Is there a way to protect quality and reduce exposure to this volatility?”

Customers are asking this question today.

CBE: A way to manage cocoa exposure without compromising product experience

CBE creates value across three dimensions

Pillar 1



Production

Stable viscosity, faster setting, predictable crystallization, fewer surprises on the line.

Pillar 2



Sensory

Snap, gloss, melt, texture, bloom control, engineered to match the gold standard of cocoa butter.

Pillar 3



Cost & Risk

Cost index savings, supply diversification, and independence from cocoa price volatility.

From reformulation challenge to application-specific solution

BAKERY | Low-Saturated & Non-Palm Solution

Formulation Challenge

Reduce Saturated fat content without impacting functionality in **HIGH FAT** baked goods

CONFECTIONERY | Non-palm solution

Move to non-palm fat systems without compromising processing and **MARKET-CHAIN PERFORMANCE**

The future is a smarter fat design system !!

AAK's Specialty Solution

Design low-saturated-fat solutions for high-fat baked applications with the objective of preventing oiling-out and maintaining product performance

Non-palm compound solutions designed to support moulding and enrobing and withstand the traditional Indian market chain.



Everything we do is about
Making Better Happen™