ICC GROUP



Engineered to elevate taste, texture and stability across your applications

SPECIALTY FATS CATALOGUE



About Us

ICC GROUP is a premier international palm oil business, specializing in high-performance, palm-based specialty fats, serving the global bakery, confectionery, dairy, and industrial food sectors since 2004. Operating through a robust global network, we distribute premium palm and palm kernel oils tailored into versatile fats for applications such as coatings, fillings, spreads, shortenings, and frying media.

Our extensive portfolio includes cocoa butter substitutes, filling fats, lauric and non-lauric specialty fats, and margarine selections engineered for precise melting profiles, exceptional texture, and stability across diverse global climates.

As a leading international supplier of palm-based specialty fats, we combine strong commercial expertise with consistent product quality and reliable global logistics. ICC GROUP today reaches more than 80 countries across Africa, the Middle East, Asia, and Europe, partnering with brand owners and food service operators to deliver optimized fat systems for their exact formulations.

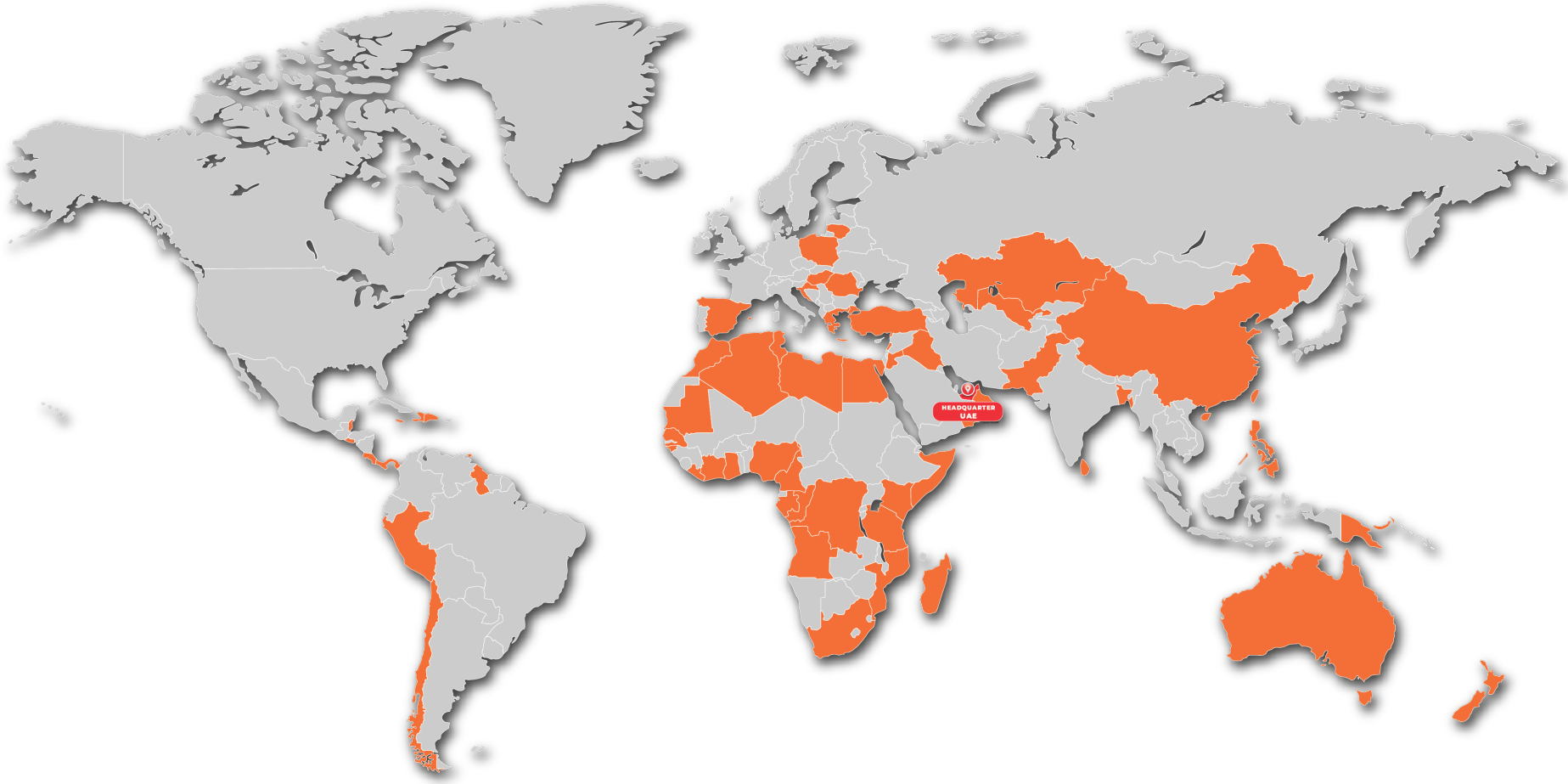
Vision

To be the most adaptable and dependable global exporter of palm-based products, recognized for our responsiveness, quality, and customer-first approach.

Mission

To provide high-quality palm oil derivatives with unwavering reliability and flexibility, enabling our partners to grow and succeed in fast-moving global markets.

ICC GLOBAL NETWORK



Going The Extra Mile

Tailored Functionally. Compliance-Ready. Curated to Fit Your Needs.

ICC provides Specialty Fats designed for consistent performance across diverse applications. Standard portfolios are available, with options to customize orders to meet specific international compliance and sustainability requirements.

Customization Options (Available Upon Request)

- **Interesterification**
  Tailored modification for improved melting behavior, stability, and texture in final applications.
- **RSPO - Certified**
  RSPO - Certified– Supports responsible sourcing through the Roundtable on Sustainable Palm Oil.
- **Low GE**
  Reduced glycidyl esters to support quality and safety targets.
- **3-MCPD**
  Lower levels to meet international contaminant guidelines.
- **Insulation**
  Customized foil insulation for temperature-sensitive transit, preventing thermal degradation and preserving fat crystallization in hot climates.





ICC GROUP

Contents

Explore the world of premium Palm Oil and Palm Kernel Oil exports with ICC Group. As a leader in the industry, we are dedicated to delivering high-quality products to global markets, backed by sustainable practices and a commitment to excellence.



















Confectionery

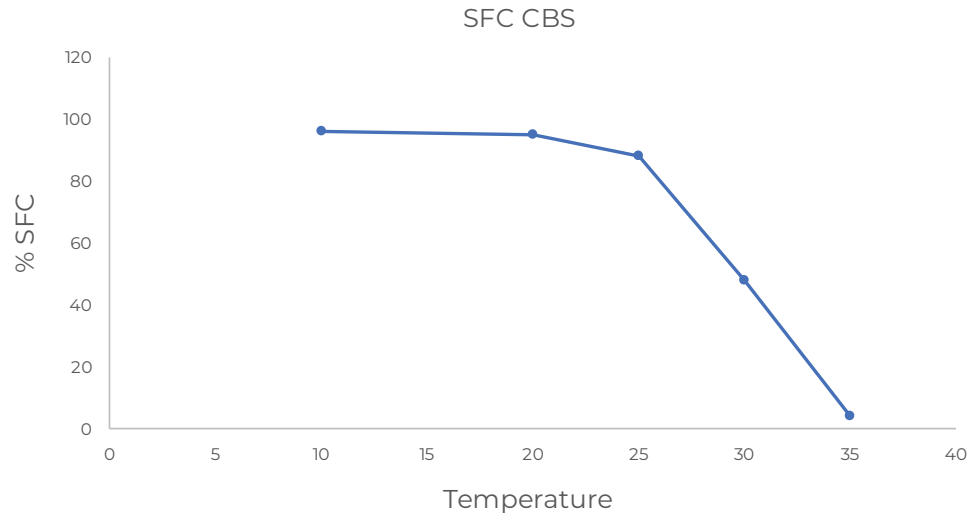
ICC CHOC 555 is a premium-quality, lauric-based vegetable fat engineered for high-performance applications. Specifically developed to function as a high-quality alternative to cocoa butter, it offers excellent texture and stability across a variety of confectionery uses.



Packing : 20 Kgs Nett per carton with single blue plastic
Load Ability : 1125 cartons per 20'FT (22.50 MT)

Specifications :

Free Fatty Acid (as Lauric)	0.1% Max
Moisture %	0.1% Max
Iodine Value (Wijs), gl2/100gr	1.0 Max
Color (5¼ Lovibond Cell)	1.0R 10Y
Slip Melting Point (10˚C/16hrs), ˚C	33.5 - 35.5
Peroxide Value (at the time shipment) meg/kg	1% Max





Confectionery

ICC Kote is a premium-quality vegetable coating fat portfolio. Thanks to the different melting points and Solid Fat Content (SFC) available, you have several options to ensure you find the best match for your final product application.

Packing : 20 Kgs Nett per carton with single blue plastic
Load Ability : 1125 cartons per 20'FT (22.50 MT)

Specifications : **ICC KOTE 400**

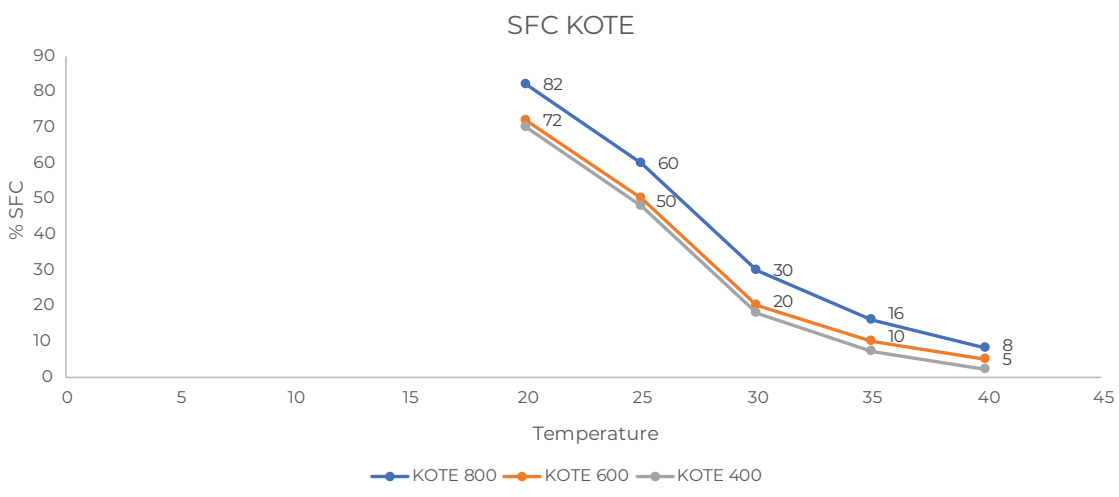
Free Fatty Acid (as Lauric)	0.10% Max
Moisture %	0.10% Max
Iodine Value (Wijs), gl2/100gr	4 - 8
Color (5¼ Lovibond Cell)	1.0R / 10Y Max
Slip Melting Point (10˚C/16hrs), ˚C	34 - 36
Peroxide Value (at the time shipment) meg/kg	1.0 Max
Transfat	4% Max



Specifications : **ICC KOTE 600**

Free Fatty Acid (as Lauric)	0.10% Max
Moisture %	0.10% Max
Iodine Value (Wijs), gl2/100gr	7.0 Max
Color (5¼ Lovibond Cell)	1.0R / 10Y Max
Slip Melting Point (10˚C/16hrs), ˚C	36 - 38
Peroxide Value (at the time shipment) meg/kg	1.0 Max
Transfat	3% Max





Confectionery

Application :

- Compound Chocolate
- Cereal bars with chocolate coating
- Toffee and Candy



Specifications : **ICC KOTE 800**

Free Fatty Acid (as Lauric)	0.10% Max
Moisture %	0.10% Max
Iodine Value (Wijs), gl2/100gr	2.0 Max
Color (5¼ Lovibond Cell)	1.0R / 10Y Max
Slip Melting Point (10˚C/16hrs), ˚C	38 - 42
Peroxide Value (at the time shipment) meg/kg	1.0 Max
Transfat	1% Max

ICC FIL is a lauric-based fraction of white vegetable fat with a bland odor and flavor. It provides excellent mouthfeel characteristics at the best commercial value.

Application :

- Excellent For Candy Bars, Chocolate Bars, Coating, Enrobing Etc
- Ideal For Filling & Topping
- Absolute Choice For Non Dairy Creamer Formulation and a cheese substitute



Packing : 20 Kgs Nett per carton with single blue plastic
Load Ability : 1125 cartons per 20'FT (22.50 MT)

Specifications :

Free Fatty Acid (as Lauric)	0.10% Max
Color (5.25" Cell)	0.10% Max
Peroxide Value (meq 02/kg oil)	1.0 Max (at time of shipment)
Moisture & Impurities	1.0R / 10Y Max
Iodine Value	1.5 - 3.0
Melting Point	40 - 42
Taste / Odour	1.0 Max
Solid Fat Content (SFC%)	20˚C : 76 Min 30˚C : 30-36 35˚C : 13-19 40˚C : 5-10



Confectionery

ICC Spread is a texturized fat select made from highly refined, deodorized vegetable oil which can be used as a soft chocolate fat in a variety of chocolate applications. While we offer a standard product, we can adjust parameters to your preferences. Offered in Formulations FS100, FS200, FP100, and FP200, each designed to perform reliably across varying climate conditions.

Specifications :

Free Fatty Acid (as Palmitic)	0.2% Max
Moisture & Impurities	0.1% Max
Melting Point	22 - 30° C
Solid Fat Content 20˚C	2 - 7%
Solid Fat Content 30˚C	2% Max
Solid Fat Content 35˚C	1% Max

Packing : 20 Kgs Nett BIB Packing
Load Ability : 1058 cartons per 20'FT (21.16 MT)

Application : Liquid Chocolate, Chocolate Paste, Chocolate Spread



ICC FILLING FAT is a highly refined palm oil, commonly referred to as super olein. It is a non-hydrogenated and non-texturized product.

Application : Ideal for Chocolate and Toffee filling in cold season.



Packing : 18 Kgs (20L) BIB Packing
Load Ability : 1150 cartons per 20'FT (20.70 MT)

Specifications :

Free Fatty Acid (as Palmitic)	0.1 Max
Moisture & Impurities	0.1% Max
Iodine Value (Wijs), gl2/100gr	62 Min
Color (5¼ Lovibond Cell)	3.0 Max
Cloud Point (°C)	6.0 Max
Peroxide Value (at the time shipment) meg/kg	1% Max

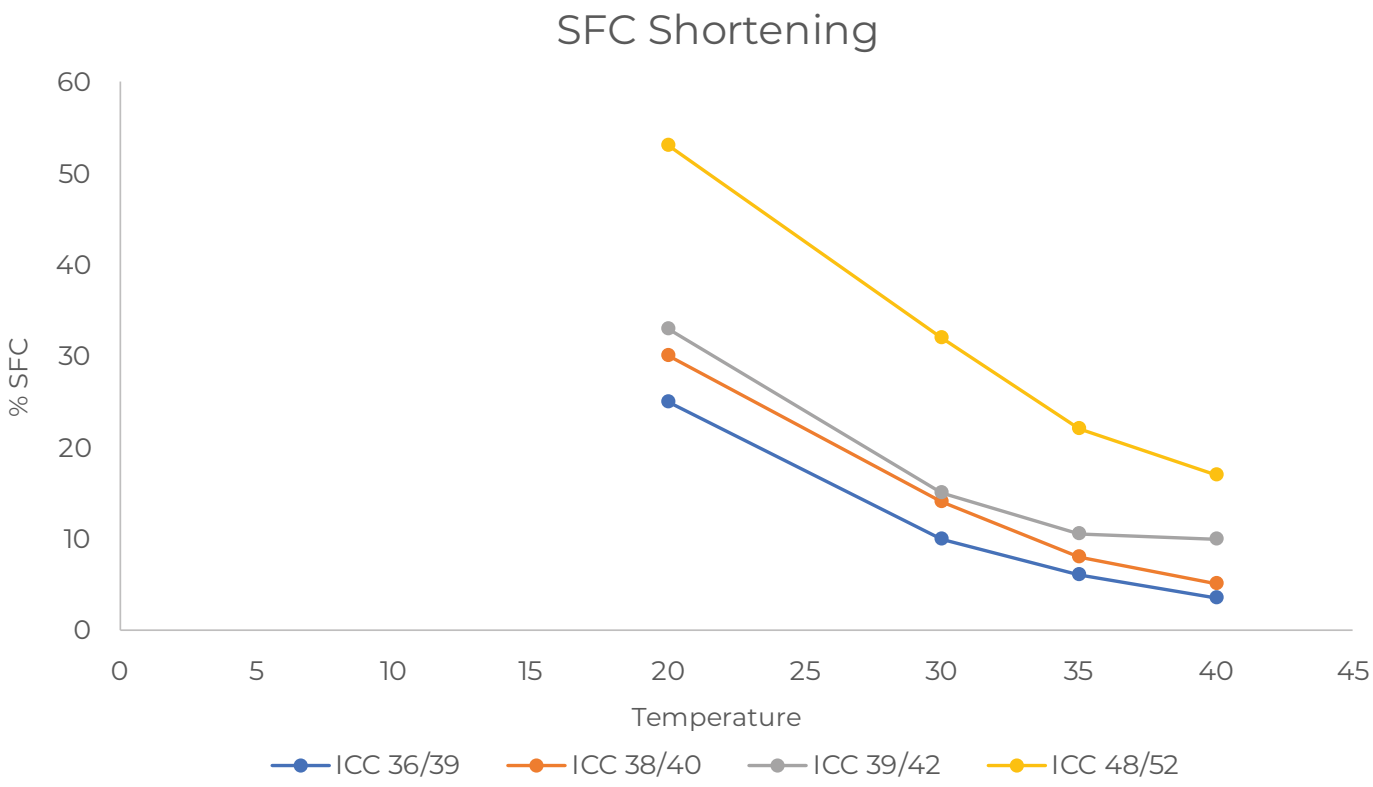
Bakery Fats

ICC SHORTENING is a multipurpose, non-hydrogenated vegetable fat of premium quality. White in appearance with a clean, neutral flavor, it blends seamlessly into your recipes while meeting all your functional needs. Specially curated for a wide range of bakery applications, it is available in multiple melting point configurations.



Application : bread, biscuits, cookies, wafers and filling creams

Packing : 20 Kgs Nett per carton with single blue plastic
Load Ability : 1095 cartons per 20'FT (21.90 MT)



Bakery Fats

Products	Parameters	Results
Shortening 36 - 39	Free Fatty Acids (as Palmitic)	0.1% Max
	Moisture & Impurities	0.1% Max
	Iodine Value	50 - 54 max
	Melting Point (AOCS CC3-25)	36 - 39
	Color (5¼ Lovibond Cell)	3.0 R 30 Y Max (2.0 R available upon request)
	Peroxide Value (meq 02/kg oil)	1.0 Max (when packed)

Products	Parameters	Results
Shortening 38 - 40	Free Fatty Acids (as Palmitic)	0.1% Max
	Moisture & Impurities	0.1% Max
	Iodine Value	48 - 52
	Melting Point (AOCS CC3-25)	38 - 40
	Color (5¼ Lovibond Cell)	3.0 R 30 Y Max (2.0 R available upon request)
	Peroxide Value (meq 02/kg oil)	1.0 Max (when packed)

Products	Parameters	Results
Shortening 40 - 42	Free Fatty Acids (as Palmitic)	0.1% Max
	Moisture & Impurities	0.1% Max
	Iodine Value	47 - 51
	Melting Point (AOCS CC3-25)	40 - 42
	Color (5¼ Lovibond Cell)	3.0 R 30 Y Max (2.0 R available upon request)
	Peroxide Value (meq 02/kg oil)	1.0 Max (when packed)

Products	Parameters	Results
Shortening 48 - 52	Free Fatty Acids (as Palmitic)	0.1% Max
	Moisture & Impurities	0.1% Max
	Iodine Value	38 - 42 Max
	Melting Point (AOCS CC3-25)	48 - 52
	Color (5¼ Lovibond Cell)	3.0 R 30 Y Max (2.0 R available upon request)
	Peroxide Value (meq 02/kg oil)	1.0 Max (when packed)



Bakery Fats

ICC MEVANA is a refined vegetable fat of non-lauric origin, specially selected for covering and hard fillings. Available in formulations such as Mevana 40, Mevana 42, and Mevana 48 (ideal for hot climates).

Specifications : **Mevana 40**

Free Fatty Acid (as Palmitic)	0.1% Max
Moisture %	0.1% Max
Melting Point °C	38 - 40
Color Lovibond 5.25" cell (Red)	2.5 Max
Peroxide Value (meq 02/kg oil)	1.0 Max
Taste and Odour	Bland
Appearance	Yellowish White Solid
Solid Fat Content	10°C : 50 - 62 30°C : 14 - 15 20°C : 32 - 36 35°C : 9 - 19 25°C : 20 - 24 40°C : 5 - 6



Packing : 20 Kg per carton
Load Ability : 1100 cartons per 20'FT (22MT)



Packing : 20 Kg per carton
Load Ability : 1100 cartons per 20'FT (22MT)

Specifications : **Mevana 42**

Free Fatty Acid (as Palmitic)	0.1% Max
Moisture %	0.1% Max
Melting Point °C	40 - 42
Color Lovibond 5.25" cell (Red)	2.5 Max
Peroxide Value (meq 02/kg oil)	1.0 Max
Taste and Odour	Bland
Appearance	Yellowish White Solid
Solid Fat Content	10°C : 74 - 84 30°C : 24 - 34 20°C : 50 - 60 35°C : 15 - 23 25°C : 20 - 24 40°C : 7 - 13

*Also available as Mevana 48 with higher melting point suitable for hot climates.



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Dairy Alternative

ICC CREAM is a high-performance dairy fat replacer, crafted from premium lauric coconut oil. Its white appearance, neutral aroma, flavor, and superior melting profile make it ideal for diverse applications.



Packing : 20 Kgs Nett per carton with single blue plastic
Load Ability : 1132 cartons per 20'FT (22.64 MT)

Specifications :

Free Fatty Acid (as Palmitic)	0.1% Max
Moisture %	0.1% Max
Melting Point °C	29 - 34
Color Lovibond 5.25" cell (Red)	1.0R Max
Peroxide Value (meq 0_2/kg)	0.5 Max (at time shipment)
Taste and Odour	Bland
Solid Fat Content	20°C : 60 Max 35°C : 5 Max 25°C : 16 - 22 30°C : 4 - 17

ICC CRS is a lauric-based fat with a neutral color and taste, offering excellent mouth-feel at an optimal commercial value.

Specifications :

Free Fatty Acid (as Palmitic)	0.1% Max
Moisture %	0.1% Max
Melting Point °C	30 - 33
Color Lovibond 5.25" cell (Red)	1.0 Max
Transfat	2% Max
Solid Fat Content	20°C : 60 Max 30°C : 4 - 7 25°C : 16 - 22 35°C : 5 Max



Packing : 20 Kgs Nett per carton with single blue plastic
Load Ability : 1125 cartons per 20'FT (22.50 MT)



Dairy Alternative

ICC MORGAN is a lauric-based fat that is non-hydrogenated, trans-fat-free, GMO-free, nitrogen-free, and cholesterol-free. It becomes a clear yellowish liquid when heated and maintains a bland taste and odor.

Application : ICC Cream, CRS, Morgan

Ideal for both melted cheese (triangle or sliced) and ice cream

Specifications :

Free Fatty Acid (as Palmitic)	0.1% Max
Moisture %	0.1% Max
Melting Point °C	26 - 28
Color Lovibond 5.25" cell (Red)	1.5R Max
Peroxide Value (meq 02/kg oil)	1.0 Max
Flavor and Odour	Bland/No off-flavor
Appearance	Yellowish Semi Solid
Solid Fat Content	20˚C : 37 - 47 30˚C : 2.0 Max 40˚C : 0



Packing : 20 Kg per carton

Load Ability : 1119 cartons per 20'FT (22.38 MT)

ICC MFR (Milk Fat Replacer) is a palm oil-based, texturized, interesterified vegetable fat with a bland odor and flavor. It delivers excellent mouthfeel at an optimal commercial value.



Specifications :

Free Fatty Acid (as Palmitic)	0.1% Max
Moisture %	0.1% Max
Slip Melting Point °C	34 - 38
Color Lovibond 5.25" cell (Red)	3.0 Max
Peroxide Value (meq/kg)	0.5 Max
Taste and Odour	Bland
Physical Appearance	Yellowish White Solid
Solid Fat Content (%)	10˚C : 65 Min 35˚C : 8 - 15 20˚C : 40 - 50 40˚C : 5 Max 30˚C : 18 - 23



Dairy Alternative

ICC MF2000 is a specific palm oil fraction, texturized and interesterified, designed to serve as a high-value milk fat replacer. It provides a completely neutral profile, making it ideal for dairy applications while maintaining excellent mouthfeel characteristics at a highly competitive value.



Specifications :

Free Fatty Acid (as Palmitic)	0.1% Max
Moisture	0.1% Max
Slip Melting Point °C	34 - 38
Color Lovibond 5.25" cell (Red)	3.0 Max
Peroxide Value (meq/kg)	0.5 Max
Taste and Odour	Bland
Physical Appearance	Yellowish White Solid
Solid Fat Content (%)	10°C : 38-48 35°C : 5 Max 20°C : 15-25 40°C : 3 Max 30°C : 5-10

RBD Coconut Oil is a premium edible oil extracted from the kernel of matured coconuts. It serves as a major commercial raw material across international oleochemical sectors for downstream personal care and beauty applications, as well as food processing.

RBD CNO Premium Grade

Product	Packing	Load Ability Per 20' FCL
RBD Coconut Oil	Flexy Bag	Load Ability : 21.50 MT per 20FT
RBD Coconut Oil	190 Kg Drums	Load Ability : 80 Drums or 15.20 MT per 20FT
RBD Coconut Oil	18 Kg Jerrycan	Load Ability : 1331 Jerrycan (23.958 MT)
RBD Coconut Oil	20 Kg BIB	Load Ability : 1118 CTNS (22.36 MT)
RBD Coconut Oil	18 Kg Bib	Load Ability : 1259 CTNS (22.662 MT)



Culinary & Savory Fats

ICC SEASONING CUBE is made of refined vegetable oil of palmitic origin. Professionally texturized to offer the ideal fat base for your commercial recipe preparations.

Application :

Perfect solution for seasoning cubes preparation

Specifications :

Free Fatty Acid (as Palmitic)	0.1% Max
Slip Melting Point °C	49 - 51
Color Lovibond 5.25″ cell (Red)	2.0 Max
Peroxide Value (meq/kg)	1.0 Max (When Packed)
Iodine Value (IV), gI_2/100gr	Bland/No off-flavor
Solid Fat Content (%)	20°C : 52 - 58 35°C : 22 - 26 30°C : 31 - 35 40°C : 12 - 20



Packing : 20 Kg per carton
Load Ability : 1095 cartons per 20'FT (21.90 MT)

Deep Frying Fat is derived from premium refined vegetable oil of palmitic origin. It is a multipurpose commercial fat offering high resistance to heat and serving as your ideal companion in professional kitchen applications. It provides a superior crisping effect and features an extended frying life compared to regular oils.

Application :

Excellent for deep frying, as it creates a crispier effect. Can be used repeatedly compared to regular fats or oils

Specifications :

Free Fatty Acid (as Palmitic)	0.1% Max
Moisture & Impurities	0.1% Max
Slip Melting Point °C	39 - 42
Color Lovibond 5.25″ cell (Red)	1.0 Max

Packing : 20 Kg per carton
Load Ability : 1095 cartons per 20'FT (21.90 MT)



Note :

Date :

ICC GROUP

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