sinarmas
agribusiness and food

SMART

PRODUCT PORTFOLIO

SPECIALTY FAT & SHORTENING



Sinar Mas Agribusiness and Food

sinarmas
agribusiness and food

Sinar Mas Agribusiness and Food

SPECIALTY FAT PRODUCTS

1. 831609 i-SOC CBS 50 20Kg Ctn
2. 831610 i-SOC PCF 40 20Kg Ctn
3. 831674 i-SOC CF 36 TF 20Kg Ctn

1. i-SOC CBS 50 – best mouthfeel

Premium Cocoa Butter Substitute (CBS) for the best glossy appearance and eating experience

i-SOC CBS 50 is a premium lauric trans-fat-free substitute for cocoa butter. Made from high-quality palm kernel oil and fractionated with a non-waxy melting profile, it provides an excellent mouthfeel for compound application.

Our healthy, trans-fat-free and non-PHO (partially hydrogenated oil) CBS provides a glossy appearance, bloom resistance, snap experience and cooling sensation in the mouthfeel. It requires no tempering and supports high-capacity output in the production line.

i-SOC CBS 50 delivers excellent performance in chocolate application and as a milk fat replacer in toppings.

Applications: Praline, chocolate chip, chocolate bar, chocolate coating, non-dairy whipped cream, non-dairy creamer








sinarmas agribusiness and food

Sinar Mas Agribusiness and Food

1. i-SOC CBS 50 – Specification

Parameter	Range
Iodine Value [g I_2/100 g Oil]	Max. 1
Free Fatty Acid as Lauric [%]	Max. 0.08
Peroxide Value [meq O_2/kg] (when packed)	Max. 0.8
Slip Melting Point (°C)	32 – 35
Color (Lovibond 5 ¼" cell)	Max. 0.7 R
Moisture & Volatile Matter [%]	Max. 0.08
Trans Fat [%]	Max. 1.0
Solid Fat Content [%]	
10°C	96 min
20°C	95 min
25°C	90 min
30°C	49 min
35°C	2 max



2. i-SOC PCF 40 – fast setting, heat stable

Coating fat with good coating performance, fast setting and bloom resistance

i-SOC PCF 40 is high-quality lauric-based coating fats with excellent coating performance.

Our healthy, trans-fat-free, non-PHO (partially hydrogenated oil) products deliver excellent coating performance, fast setting time, desirable mouthfeel, and good bloom resistance. They require no tempering; our products enable higher capacity and output in the production line.

i-SOC PCF 40 provide excellent performance on chocolate coating or as toppings, such as whipped cream and milk powder.

Applications: Biscuit coating, bakery coating, non-dairy whipped cream, non-dairy creamer





2. i-SOC PCF 40– Specification

Parameter	Range
Iodine Value [g I_2/100 g Oil]	Max. 2.0
Free Fatty Acid as lauric [%]	Max. 0.1
Peroxide Value [meq O_2/kg] (when packed)	Max. 1.0
Slip Melting Point (°C)	38 – 42
Color (Lovibond 5 ¼'' cell)	Max. 1.0 R
Moisture & Volatile Matter [%]	Max. 0.1
Trans Fat [%]	Max. 1.0
Solid Fat Content [%]	
10°C	92 - 98
20°C	82 - 90
25°C	60 - 70
30°C	30 - 38
35°C	10 - 15
40°C	3 - 7



3. i-SOC CF 36 TF – stable filling texture

Fully hydrogenated fat with firm texture and stable shape for filling application

i-SOC CF 36 TF are high-quality lauric-based for firmer filling.

Our healthy, trans-fat-free, non-PHO (partially hydrogenated oil) products deliver good filling performance, fast setting time, desirable mouthfeel, and no oil migration detected.

i-SOC CF 36 TF provide good performance on chocolate filling or as toppings, such as whipped cream and milk powder.

Applications: Firm filling, non-dairy whipped cream, non-dairy creamer





sinarmas
agribusiness and food

Sinar Mas Agribusiness and Food

3. i-SOC CF 36 TF – Specification

Parameter		Range
Iodine Value [g I_2/100 g Oil]		4 – 8
Free Fatty Acid as lauric [%]		Max. 0.1
Peroxide Value [meq O_2/kg] (when packed)		Max. 1.0
Slip Melting Point (°C)		36 – 39
Color (Lovibond 5 ¼" cell)		Max. 1.5 R
Moisture & Volatile Matter [%]		Max. 0.1
Trans Fat [%]		Max. 1.0
Solid Fat Content [%]		
	20°C	70 – 78
	25°C	43 – 53
	30°C	17 – 27
	35°C	3 – 12
	40°C	4 max



sinarmas
agribusiness and food

Sinar Mas Agribusiness and Food

SHORTENING PRODUCTS

1. 822536 Palmvita SHT 36-39 CFC 20Kg Ctn
2. 822601 Flagship SHT BOS 10Kg Ctn

1. Palmvita SHT 36-39 – premium shortening

Healthy, soft texture, good creaming ability, and excellent bread performance

Palmvita Shortening 36-39 is formulated for maximum creaming ability and optimum melting properties to deliver a pleasant mouthfeel in bakery applications.

Our product is a healthy trans-fat free non hydrogenated solution. It delivers good creaming performance, and excellent bread volume.

Application : cream filling, bread, cake, cookies, frying







3. Palmvita SHT 36-39 – Specification

Parameter	Range
Free Fatty Acid [% as palmitic]	Max. 0.1
Peroxide Value [meq O_2/kg] (when packed)	Max. 2.0
Slip Melting Point (°C)	36 – 39
Color (Lovibond 5 ¼'')	Max. 2.5 R
Moisture & Volatile Matter [%]	Max. 0.1



2. Flagship SHT BOS – wide application

Premium butter oil substitute that is healthy, has a heat-stable texture for a wide selection of bakery products

Flagship BOS has a stable texture, creates a bake-resistant butter flavour, and is designed to substitute butter in a wide range of bakery products. Its superior function, compared to butter, makes it versatile for various bakery products.

Our product is a healthy, trans-fat-free and non-hydrogenated solution with less saturated fat. This product maintains a stable texture against temperature abuse and delivers excellent bread volume and softness.

Applications: Sweet bread, butter cookie, biscuit, cake







2. Flagship SHT BOS – Specification

Parameter	Range
Free Fatty Acid [% as palmitic]	Max. 0.2
Peroxide Value [meq O_2/kg] (when packed)	Max. 1.0
Slip Melting Point (°C)	36 – 39
Color (Lovibond 5 ¼")	7 – 7.5 R
Moisture & Volatile Matter [%]	Max. 0.1



REFINED GLYCERINE 99.7%

Versatile, High-Purity Refined Glycerine

Refined glycerine is a versatile ingredient used in food products as a texture enhancer, sweetener, humectant and softener. In non-food applications, it is a renewable raw material used in the production of epichlorohydrin (ECH) and glycerol carbonate.



Main applications

- Food products: texture enhancer, sweetener, humectant and softener
- Leather-processing applications
- Toothpaste, skincare and personal-care products
- Surfactants and detergents
- Plasticizers and lubricants for the paper industry

Key specifications

Glycerine content: min. 99.70% | Specific gravity (25/25°C): min. 1.2490 | Colour: max. 5 Pt-Co | Water: max. 0.30% | Packaging: 250 kg new epoxy-lined steel drum

sinarmas

REFINED GLYCERINE - CERTIFICATE OF ANALYSIS

Certificate No.: 002/QFS/MKT/RG/BMRD/IX/25 Date: 11-Sep-25 Product Name: Refined Glycerine

Parameter	Result	Specification	Method
Appearance	Clear and Transparent	Clear and Transparent	USP 43
Glycerine Content, %	99.92	99.70 Min	Calculation
Identification A by IR *	Pass	Pass	USP 43
Identification C by GC *	Pass	Pass	USP 43
Specific Gravity (25/25 °C) *	1.2621	1.2490 Min	USP 43
Color (Pt-Co)	3.7	5.0 Max	ISO 6271-2015
Residue on Ignition, % *	<0.01	0.01 Max	USP 43
Chlorides, ppm *	<10	10 Max	USP 43
Sulfate, ppm *	<20	20 Max	USP 43
Chlorinated Compounds, ppm *	<30	30 Max	USP 43
Fatty Acid and Esters, mL NaOH 0.5N	0.24	1.0 Max	USP 43
Assay, %	99.85	99.0 - 101.0	USP 43
Diethylene Glycol, % *	<0.10	0.10 Max	USP 43
Ethylene Glycol, % *	<0.10	0.10 Max	USP 43
Water Content, %	0.08	0.30 Max	USP 43 Method Ic
Individual Impurities, % *	<0.1	0.1 Max	USP 43
Total Impurities, % *	<1.0	1.0 Max	USP 43
Arsenic, ppm **	Not Detected	1.5 Max	ICP
Cadmium, ppm **	Not Detected	0.5 Max	ICP
Lead, ppm **	Not Detected	0.5 Max	ICP
Mercury, ppm **	Not Detected	1.5 Max	ICP

* Non-accredited parameters ** Based on test results from an accredited independent test laboratory



CONTACT

PHONE

+90 537 034 20 57

EMAIL

m.rezaei@true-bg.com

WEBSITE

www.true-bg.com

HEAD OFFICE

Atatürk Mah. E. Gazi Sk. Metropol İstanbul Sitesi
C1 Blok No: 2B 101 Ataşehir, İstanbul / Türkiye