



## B2B Technical Support

Behshahr Industrial Company (BIC) produces wide range of oil and fat with brands Ladan and Bahar. BIC uses high quality and healthy oil sources such as Soybean Oil, Sunflower Oil, Canola Oil, Palm Oil, etc. from reputable global suppliers.

The products are manufactured by using state – of - the – art technology and new know-how of the fat molecules. These products are widely used in different applications including Bakery, Confectionery, Dairy, Food Processing, Snack in industries, Frying and Culinary in the hotels and restaurants.

Behshahr Industrial Company is proud to produce their products without any inter-esterification, which comes by chemical changes, in order to respect of health of community.

## Research and Development (R&D)

BIC continually develop new products by using: 1) strong R&D Lab and Pilot Plant, 2) continue efforts of well-educated experts in fat and oil and 3) good relationship with customers, professional suppliers and science research centers all around the world.

R&D research laboratory has equipped by state – of – the art technology and is one of most powerful Oil and Fat laboratories in middle east. By using this capability BIC is able to develop new specific and tailor-made products.

## B2B Technical Support

Ladan Professional team is trying to prepare first class services in B2B area. Different kinds of services are prepared by Ladan Professional team including; performing specific training courses, online customer service, problem shooting programs, specific product development, etc.

As for our successful experience in food industry under brands Ladan, Bahar during last decades, we can ensure you that we will share our experience and professional knowledge with you through a package of creative, applicable and profitable solutions.

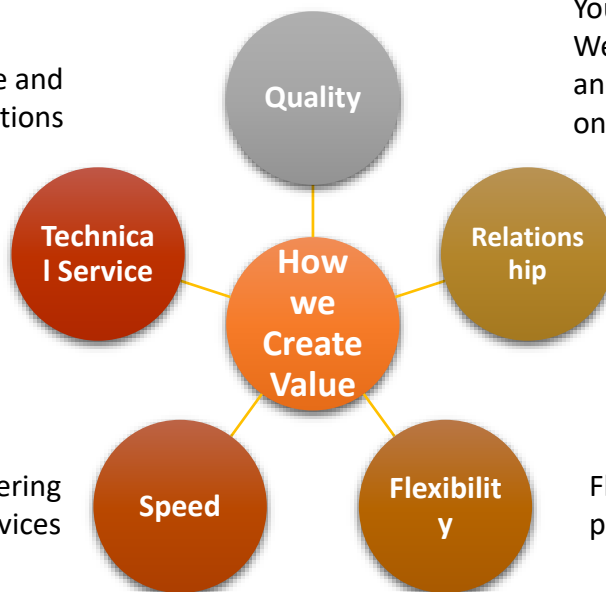
Excellent Quality and Sustainable in Products and Services

Your Success is Our Success. We care about your profitability and we are interested to make ongoing relationship with you

Offering creative, applicable and profitable solutions

Fast delivering products, offering solution and fast services

Flexibility for developing new products and special solutions





# MINARIN

## Cream Shortening

- **Zero Trans:** Minarin is a zero trans shortening for use in whipping creams.
- **White, Odorless and Tasteless:** All the pigments and colorful compounds has been removed by using high-tech bleacher devises and consuming high quality bleaching earth. Bleached oil has transformed into the deodorizers under high vacuum with accuracy inline process control. During deodorization all volatile, odoriferous materials present in edible fats and oils has been removed
- **High Overrun:** Minarin has special formulation which leads to create  $\beta'$  crystals in cream. This crystallization behavior makes better whipping properties which means better overrun.
- **Consistency:** Minarin has high SFC content in cool temperatures (SFC at 10°C > 70%) which helps whipped cream to keep it's overrun for a long time.
- **Time and Energy Saving:** The SFC at 20°C is designed to 45-49% which means that the time to overrun has decreased and also has energy and time saving.
- **Cost Effective:** The high level of SFC at 10°C, despite the zero trans, leads to decrease the usage of CBS in cream confectionery by 15 – 20%.

Property		Unit	Range
FFA		%	Max 0.07
Peroxide Value		Meq/kg	Max 0.5
Rancimat		h	Min 30
Red Color (Lovibond 5 <sup>1/4</sup> Cell)		---	Max 2.0
SMP		°C	41 - 43
SFC	10°C	%	66 – 72
	20°C	%	45 – 49
	30°C	%	18 – 22
	35°C	%	12 – 15
Saturated Fatty Acids (SFA)		%	Max 55
Trans Fatty Acids (TFA)		%	Max 1
Linoleic Acids		%	Max 9

### Benefits:

- White Color
- Good Aeration Properties
- Good Creaming
- High consistency
- Long Shelf Life
- Zero Trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

- 16 kg bag in box

### Application:

- Whipping Cream

### Shelf Life:

24 months



# LADAN 77

## Special Shortening for Wafer cream

- Ladan 77 is a zero trans shortening for use in low density creams specially in wafer creams and sandwich biscuits.
- Ladan 77 has sharp melting profile which means that SFC value in low temperatures (10°C) is high enough (about 70%) to prepare good consistency, and SFC value at higher temperatures (35°C) is low (4-5%). On the other hand it has cool melting and leads light melting in mouth.
- Ladan 77 despite high SFC value has low melting point (37-40°C) and is melted easily in mouth.
- Good crystal structure (mostly  $\beta'$ ) combined with right formulation resulted in high aeration properties, the higher aeration means the lower cream density and consequently better Spreadability on the wafer and/or biscuits.
- Ladan 77 is a white and odorless shortening due to using state – of – the – art bleaching and deodorization systems under tough process control.

Property	Unit	Range	
FFA	%	Max 0.07	
Peroxide Value	Meq/kg	Max 0.5	
Rancimat	h	Min 30	
Red Color (Lovibond 5 <sup>1/4</sup> Cell)	---	Max 2.0	
SMP	°C	37 - 40	
SFC	10°C	%	68 - 72
	20°C	%	41 - 45
	30°C	%	10 - 12
	35°C	%	4 - 5

### Benefits:

- Light mouth feel
- Good Aeration Properties
- High Spreadability
- High consistency
- Long Shelf Life
- Zero Trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

16 kg bag in box

### Application:

Wafer Cream, Sandwich Biscuit

### Shelf Life:

24 months



# LOW FAT TABLE MARGARIN

- Ladan Low Fat Table Margarine is a zero trans margarine contains 60% fat. It is widely used in culinary and breakfast.
- Ladan Low Fat Table Margarine reduced calorie consumption by 20% compared with normal table margarine, so it is a healthy product.
- Low Fat Table Margarine is an economical product.
- The low melting point of this product (35°C) is coupled with the high portion of water (40%) and leads to have light melting and create nice mouth feel.
- By using natural specific butter flavors inside you can feel original butter taste and smell.

Property	Unit	Range
FFA	%	Max 0.2
Peroxide Value	Meq/kg	Max 0.5
Iodine Value	---	68 - 72
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	8 - 9
SMP	°C	34 - 36
SFC	10°C	% 34 - 38
	20°C	% 16 - 20
	30°C	% 13 - 16
	35°C	% 5 - 8

## Benefits:

- Low Fat and Low Calorie
- Flexible Formulation Based on Customer Order
- Original Butter Taste and Smell
- Low Melting Point
- High Spreadability
- High Emulsion Stability
- Zero Trans

## Storage:

Keep in cool (1-5°C) and dry place away from sunlight.

## Packaging:

10 kg bag in box

## Application:

Culinary, Cooking, Dough

## Shelf Life:

9 months



# FILLING FAT 110

## Special Fat for Center Filling Chocolates and Cakes

- Filling Fat 110 is a zero trans special fat for use in center filling chocolates in the croissant, spreadable chocolates and cake dough.
- Filling Fat 110 is a non-temper fat which means that is re-crystallized smooth after melting without using any crystallization process.
- Filling Fat 110 resists on viscosity changes during large temperature ranges (10 - 35°C). On the other hand in cold seasons it doesn't solidified and it is resistant to oiling out in warm seasons.
- Filling Fat 110 is totally anti-boomed by special anti-blooming ingredients.
- Filling Fat 110 contains high portions of liquid oil which can trap high amount of air and cause good height increase in cakes.

Property	Unit	Range	
FFA	%	Max 0.07	
Peroxide Value	Meq/kg	Max 0.5	
Iodine Value	---	118 - 120	
SMP	°C	29 - 31	
SFC	10°C	%	7 - 11
	20°C	%	6 - 8
	30°C	%	Max 4.5
	35°C	%	Max 1.0

### Benefits:

- Good Fluidity of Chocolate
- Non-Temper
- Resist Against Oiling Out
- Anti-Bloomed
- Height Increase in Cakes
- Zero Trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

16 kg bag in box

### Application:

Center Filling Chocolates, Spreadable Chocolates, Cake Dough

### Shelf Life:

24 months



# CHOCO OIL

## Special Filling Oil

- Choco Oil is a zero trans liquid oil for use in center filling chocolates in biscuits.
- Choco Oil contains liquid oils with high heat stability which leads to be baked stable and fluidity at same time.
- The heat stability of Choco Oil cause to prevent off flavor after baking.
- Choco Oil is a liquid fluid which causes the final chocolate became fluid.
- Choco Oil contains special fats and emulsifiers which prevent oil immigration from body to surface and vice versa, so can prevent two negative phenomenas, Oiling Out and Blooming.

Property	Unit	Range	
FFA	%	Max 0.07	
Peroxide Value	Meq/kg	Max 0.5	
Rancimat	h	Min 30	
IV	°C	91 - 95	
SFC	0°C	%	Max 5
	5°C	%	Max 1
TFA	%	Max 2	

### Benefits:

- Light and Smooth Texture
- Baked Stable
- Prevent to Penetrate in biscuit dough during baking
- Pump-able
- Zero Trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

16 kg Tins

### Application:

Center Filling Chocolates special for biscuits

### Shelf Life:

24 months



# ICE FAT

## Special Fat for Toffee

- Ice Fat is an special fat with low melting point (30 - 33°C) for use in toffee.
- The low melting point of Ice Fat cause it melted rapidly in mouth so, it has nice mouth feel.
- Ice Fat has appropriate adhesion which can homogenized all ingredients and make uniform texture.
- Ice Fat has enough solid fat content (SFC) at low temperatures (SFC at 10°C = 48 – 54%) which make good consistency to toffee.
- Ice Fat is a white special fat which make toffee shiny.

Property	Unit	Range	
FFA	%	Max 0.07	
Peroxide Value	Meq/kg	Max 0.5	
Rancimat	hr	Min 30	
Iodine Value	---	50 - 59	
SMP	°C	30 - 33	
SFC	10°C	%	48 - 54
	20°C	%	18 - 22
	30°C	%	3 - 6
	35°C	%	Max 2

### Benefits:

- White Appearance
- Soft Texture
- Reducing Viscosity During Process
- Pump-able
- Low Trans
- Creamy Texture in Toffee

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

16 kg bag in box

### Application:

Toffee

### Shelf Life:

18 months



# LADAN GOLD 44

## Puff Pastry Shortening (Slab)

- Ladan Gold 44 is a low trans shortening for use in Danish Pastries
- Ladan Gold 44 has high plasticity which makes dough flexible during lamination and spread properly in different layers.
- Ladan Gold 44 has special formula contains specific emulsifiers which intense puffing of puff pastries.
- Ladan Gold 44 composed of 5\*2kg separated slabs and can directly add to lamination without needing any preprocess.
- The melting profile of Ladan Gold 44 has smooth slope which means the SFC has no dramatic changes during warm up due to lamination. This property brings the product good consistency during lamination.

Property	Unit	Range	
FFA	%	Max 0.07	
Peroxide Value	Meq/kg	Max 0.5	
Rancimat	Hr	Min 30	
Red Color (Lovibond 5 <sup>1/4</sup> Cell)	---	8.5 – 9.0	
Iodine Value	---	48 - 61	
SMP	°C	47 – 50	
SFC	10°C	%	60 - 65
	20°C	%	47 - 53
	30°C	%	35 - 39
	35°C	%	28 - 34

### Benefits:

- No Need to Pre-process
- Smooth Texture
- High Plasticity
- Accelerate Process and Reduce Cost
- Preventing Coagulation in Pastries
- Using State – of – The – Art Technology
- Seasonal Formulas
- Low Trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Application:

Danish Pastries

### Packaging:

10kg box including 5\*2kg slabs

### Shelf Life:

24months

**LADAN GOLD 44**  
Puff Pastry Shortening (Slab)







# LADAN 66

## Special Shortening

- Ladan 66 is a low trans special shortening for use in hard biscuit and sweets.
- Ladan 66 has higher SFC compare to multipurpose shortenings which cause to hard appearance in room temperature.
- Ladan 66 has hard crystal network particularly in low and medium temperatures; so in hard biscuits, which has very low thickness, Ladan 66 has very good firmness and prevent oiling out.
- Despite hard texture in low temperatures, Ladan 66 has low SFC value in moderated and high temperature. This means that the melting profile has the high slope and cause good penetration in dough during mixing process and save energy.
- Ladan 66 has formulated by high heat stability fresh oils which has refined by strictly controlled process, as a result Ladan 66 is a Bake Stable shortening.

Property	Unit	Range	
FFA	%	Max 0.07	
Peroxide Value	Meq/kg	Max 0.5	
Rancimat	Hr	Min 30	
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	1.5 – 2.0	
Iodine Value	---	49 - 50	
SMP	°C	40 - 42	
SFC	10°C	%	74 - 77
	20°C	%	47 - 53
	30°C	%	18 - 22
	35°C	%	11 - 14

### Benefits:

- Anti Blooming
- Good Aeration
- High Mixing Speed
- Baked Stable and Prolonged Shelf Life
- Low Trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

16 kg bag in box

### Application:

Hard Biscuit, Low Density Cream

### Shelf Life:

18 months



# BISCOLIGHT

## Special Fat for Soft Biscuit

- Biscolight is a zero trans shortening for use in soft biscuits.
- Biscolight composed of specific balance of liquid and solid fat which can trap high amount of air in strong crystal network. This fact cause to good aeration and firmness in soft biscuits.
- Biscolight contains high portion of  $\beta'$  crystals which can prevent growth of gluten chains and consequently make biscuit shorten (tender).
- Biscolight contains 16 – 20% solid fat at room temperature, this low SFC bring that good flavor release and customer acceptance.
- Biscolight has golden color and gives final biscuit golden and shiny appearance.
- Biscolight has high oxidative stabilities in high temperature (bake Stable) which comes from special anti oxidants and proper crude-oil sources.

Property	Unit	Range
FFA	%	Max 0.07
Peroxide Value	Meq/kg	Max 0.5
Rancimat	Hr	Min 30
SMP	°C	42 - 43
SFC	10°C	% 42 - 46
	20°C	% 21 - 25
	30°C	% 9 - 13
	35°C	% 6 - 8

### Benefits:

- Anti Blooming
- Good Aeration
- Makes Biscuits Tendered
- High Mixing Speed
- Baked Stable and Prolonged Shelf Life
- Zero Trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

16 kg bag in box

### Application:

Soft Biscuit

### Shelf Life:

18 months



# LADAN 50

## Multipurpose Shortening

- Ladan 50 is a multipurpose shortening for use in wide range of applications such as cakes, biscuits, sweets and creams.
- Ladan 50 penetrate easily in dough and make a uniform dough.
- Ladan 50 has appropriate solid fat content which can trap air in crystal network and create good puffing in cake and cream.
- Ladan 50 has  $\beta'$  crystal form which cause shortening gluten chain and tendering bakery products.
- Ladan 50 composed of heat stable oil sources such and palm oil and palm oil fractions which make it bake stable and prevent to increase peroxide value during baking and shelf life.
- Ladan 50 has golden color and make biscuit and cake golden and shiny.
- Ladan 50 has proper SFC value at 35°C (about 20%) which create strong crystal network and prevent oiling out in warm season.

Property	Unit	Range
FFA	%	Max 0.07
Peroxide Value	Meq/kg	Max 0.5
Rancimat	hr	Min 30
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	5.0 – 6.0
SMP	°C	41 - 43
SFC	10°C	% 68 - 73
	20°C	% 49 - 54
	30°C	% 23 - 29
	35°C	% 15 - 22

### Benefits:

- Good Aeration and Creaming
- Soft and Tendered Texture
- Heat Stable
- Good Puffing in Cakes for Long Time
- Seasonal Formula
- Low Trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

16 kg bag in box

### Application:

Cake, Sweets, Biscuit, Chocolate, Hamburger

### Shelf Life:

18 months



# LADAN 50

# ZERO TRANS

## Special Shortening

- Ladan 50 zero trans is a special shortening for using in wide range of applications such as cakes, biscuits, cookies and creams.
- Ladan 50 zero trans contains trans fatty acids (TFA) less than 2% and is suitable to use in industries which should use zero trans fats like biscuits and cakes.
- Ladan 50 zero trans has  $\beta'$  crystal form which cause shortening gluten chain and tendering bakery products.
- Ladan 50 zero trans has proper SFC value at 35°C (about 20%) which create strong crystal network and prevent oiling out in warm season.
- Ladan 50 zero trans contains ant blooming agents combined with good fat balance which make biscuits resists against blooming in cold season

Property	Unit	Range	
FFA	%	Max 0.07	
Peroxide Value	Meq/kg	Max 0.5	
Rancimat	hr	Min 30	
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	5.5 – 6.0	
SMP	°C	41 - 43	
SFC	10°C	%	54 - 58
	20°C	%	30 - 34
	30°C	%	12 - 15
	35°C	%	8 - 12

### Benefits:

- Anti Blooming
- Good Aeration and Creaming
- Soft and Tendered Product
- Baked Stable and Prolonged Shelf Life
- Good Flavor Release
- Low Trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

16 kg bag in box

### Application:

Soft Biscuit, Cakes, Cookies, Toffee

### Shelf Life:

18 months

LADAN 50 ZERO TRANS  
Special Shortening





# PUFF PASTRY MARGARINE

## Puff Pastry Margarine (Slab)

- Puff Pastry Margarine is a low trans margarine for use in the croissant and Danish pastries
- Puff Pastry Margarine has high plasticity which makes it flexible and causes to easily laminated.
- The water content in formulation of Puff Pastry Margarine (about 20%) cause to create high-pressure bubbles between dough layers during baking. These high pressure bubbles give the croissant good multilayers texture and high puffing.

Property	Unit	Range	
FFA	%	Max 0.2	
Peroxide Value	Meq/kg	Max 0.5	
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	8.0 – 9.0	
SMP	°C	46 - 48	
SFC	10°C	%	60 - 64
	20°C	%	42 - 45
	30°C	%	25 - 29
	35°C	%	19 - 24

### Benefits:

- No Need to Pre-process
- Soft and Uniform Texture
- High Plasticity
- Increasing the Production Speed and Reduce the Costs
- No Coagulation
- Using State – of – The – Art Technology for Production
- Low Trans
- Feel of Natural Butter Flavor

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

10kg box including 5\*2kg slabs

### Application:

Croissant, Danish Pastries

### Shelf Life:

9 months

# LADAN MARGARINE



## Multi Purpose Margarine

- Ladan Table Margarine is a zero trans margarine that contains 80% fat for use in culinary, cake and sweets.
- The melting profile of Ladan Table Margarine is the same as animal butter also it contains natural butter flavor which simulating the butter taste and flavor.
- Ladan Table Margarine has good spread ability on breads which comes from soft and uniform texture of margarine.
- Ladan Table Margarine is widely use in cake and sweets due to nice natural butter flavor, and ability to shorten the gluten chain by  $\beta'$  crystal network.
- The low melting point (35°C) of Ladan Table Margarine makes cool melting feeling.

Property	Unit	Range	
FFA	%	Max 0.2	
Peroxide Value	Meq/kg	Max 0.5	
Red Color (Lovibond 5 <sup>1/4"</sup> Cell)	---	8.0 – 9.0	
Iodine Value	---	68 - 82	
SMP	°C	34 - 36	
SFC	10°C	%	34 - 38
	20°C	%	16 - 20
	30°C	%	13 - 16
	35°C	%	5 - 8

### Benefits:

- Produced Based on Customer Order
- Composed of Natural Butter Taste and Smell
- Low Melting Point and Prevent Coagulation
- Good Spread Ability
- Soft and Uniform Texture
- High Aeration
- Prolonged Product Shelf Life by Using Special Emulsifiers
- Zero Trans

### Storage:

Keep in cool (1-5°C) and dry place away from sunlight.

### Packaging:

10kg bag in box

### Application:

Breakfast, Culinary, Cakes, Sweets

### Shelf Life:

9 months



# WHITE INDUSTRIAL MARGARINE

- White Industrial Margarine is a zero trans margarine contains 80% fat for use in culinary, cake and sweets, dairy products specially in vegetable cream.
- White Industrial Margarine has absolutely white color by means of high-technology devices and strictly process control.
- The melting profile of White Industrial Margarine is the same as animal butter also it contains natural butter flavor which simulating the butter taste and flavor.
- White Industrial Margarine has good spread ability which comes from soft and uniform texture of margarine.
- White Industrial Margarine is widely use in cake and sweets due to nice natural butter flavor, and ability to shorten the gluten chain by  $\beta'$  crystal network.
- The low melting point (35°C) of White Industrial Margarine makes cool melting feeling.

Property	Unit	Range
FFA	%	Max 0.2
Peroxide Value	Meq/kg	Max 0.5
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	Max 2.5
Iodine Value	---	68 - 82
SMP	°C	34 - 36
SFC	10°C	% 34 - 38
	20°C	% 16 - 20
	30°C	% 13 - 16
	35°C	% 5 - 8

## Benefits:

- Composed of Natural Butter Taste and Smell
- Low Melting Point and Prevent Coagulation
- Good Spread Ability
- Soft and Uniform Texture
- High Aeration
- Prolonged Product Shelf Life by Using Special Emulsifiers
- Zero Trans

## Storage:

Keep in cool (1-5°C) and dry place away from sunlight.

## Packaging:

10kg bag in box

## Application:

Cakes, Sweets, Vegetable Cream, Dairy

## Shelf Life:

9 months

# BAHAR



## Industrial Frying Oil

- Bahar Industrial Frying Oil is a zero trans oil for frying different kinds of fried foods such as French fries, chicken, snacks, chips, etc.
- Bahar Industrial Frying Oil is a heat stable oil which is protected from oxidation, hydrolysis and polymerization during frying process in high temperatures (160 - 190°C). In the other word increasing peroxide value, acidity and polar matter has been retarded.
- Bahar Industrial Frying Oil is a very low color oil and color change occurs very slow for that.
- The Smoke point of Bahar Industrial Frying Oil is more than 232°C thus it will not smoke during frying process and makes final fried foods shiny and golden.
- Bahar Industrial Frying Oil is formulated by special oils which have high Iodine Value (70 – 90). So the oil adsorption is decreased and final fried food has crispy taste.

Property	Unit	Range
FFA	%	Max 0.05
Peroxide Value	Meq/kg	Max 0.5
Rancimat	---	Min 25
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	Max 3.5
Iodine Value	---	70 - 90
Smoke Point	°C	Min 232

### Benefits:

- High Resistance Against Oxidation and Polymerization
- Making Crispy Taste and Golden Appearance in Final Fried Food.
- High Smoke Point
- Color Stability
- Low Oil Adsorption
- Zero trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Application:

Snacks, Chips, French Fries, Deep Frying

### Packaging:

16kg Tins

### Shelf Life:

24 months





# BAHAR INDUSTRIAL FRYING - ZOLBIA

## Special for Zolbia

- Bahar Industrial Frying - Zolbia is a zero trans oil for frying foods which has high risk of foaming such as Zoliba and Bamieh (Iranian Traditional Sweets).
- Bahar Industrial Frying - Zolbia is a heat stable oil which is protected from oxidation, hydrolysis and polymerization during frying process in high temperatures (160 - 190°C). In the other word increasing peroxide value, acidity and polar matter has been retarded.
- Bahar Industrial Frying - Zolbia is a very low color oil and color change occurs very slow for that.
- Smoke point of Bahar Industrial Frying - Zolbia is more than 232°C thus it will not smoke during frying process and makes final fried foods shiny and golden.
- Bahar Industrial Frying - Zolbia is formulated by special oils which have high Iodine Value (70 – 90). So the oil adsorption is decreased and final fried food has crispy taste.
- Bahar Industrial Frying – Zolbia contains proper dosage of anti-foam agent which protects oil from foaming agents, like lecithin.

Property	Unit	Range
FFA	%	Max 0.05
Peroxide Value	Meq/kg	Max 0.5
Rancimat	---	Min 25
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	Max 3.5
Iodine Value	---	70 - 90
Smoke Point	°C	Min 232

## Benefits:

- High Resistance Against Oxidation and Polymerization
- Anti Foaming Property
- Making Crispy Taste and Golden Appearance in final Fried Food.
- High Smoke Point
- Color Stability
- Low Oil Adsorption
- Zero Trans

## Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

## Packaging:

16kg Tins

## Application:

Snacks, Chips, French Fries, Deep Frying

## Shelf Life:

24 months



# LADAN

## VEGETABLE GHEE

- Ladan Vegetable Ghee is a zero trans oil with coarse crystal in texture the same as natural ghee and used widely in Iranian foods in restaurants and caterings.
- Ladan Vegetable Ghee has high viscosity during cooking, so resist to migrate oil from top to bottom of the pot and spread in all parts of food.
- The solid texture of product resists to penetrate oxygen inside oil and consequently prevent the oxidation and deterioration.
- Ladan Vegetable Ghee contains a high portion of liquid oil which gives sweets good aeration and puffing.

Property	Unit	Range	
FFA	%	Max 0.08	
Peroxide Value	Meq/kg	Max 0.5	
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	5.5 – 6.5	
Iodine Value	---	110 - 123	
SMP	°C	38.5 – 39.5	
SFC	10°C	%	34 - 38
	20°C	%	16 - 20
	30°C	%	13 - 16
	35°C	%	5 - 8

### Benefits:

- High Resistance Against Oxidation
- Coarse Crystal Network
- Zero trans

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Application:

Food Processing, Culinary, Cooking

### Packaging:

16kg Tins

### Shelf Life:

24 months

# LADAN



## Liquid Soybean and Sunflower Oil - Premium

- Ladan Liquid Oil is used in different kinds of sauces, meat processed foods like sausages, canned food, and cakes.
- Ladan Liquid Oil is produced in 2 different types, Sunflower and Soybean oil. Sunflower oil is absolutely odorless and tasteless, that is differentiated from Soybean Oil which has original taste.
- Ladan Liquid Oil used winterized oils and has clear and transparent appearance even in low temperatures (3 - 5°C).
- Ladan Liquid Oil contains high amount of essential fatty acids, like omega 3 and omega 6.

Property	Unit	Range
FFA	%	Max 0.06
Peroxide Value	Meq/kg	Max 0.5
Antioxidant	ppm	90 - 100
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	Max 1.5
Cold Test (at 0°C)	hr	Min 8

### Benefits:

- Transparent
- Odorless
- Contains Essential Fatty Acids

### Storage:

Keep in cool (20 - 25°C) and dry place away from sunlight.

### Packaging:

16kg Tins and Bulk

### Application:

Sauce, Sausage, Canned Foods, Cakes

### Shelf Life:

12 months

# NASTARAN



## Soybean Oil

- Nastaran Soybean Oil is used in different kinds of sauces, meat processed foods like sausages, canned food, and cakes.
- Nastaran Soybean Oil used winterized oils and has clear and transparent appearance even in low temperatures (3 - 5°C).
- Nastaran Soybean Oil contains high amount of essential fatty acids, like omega 3 and omega 6.

Property	Unit	Range
FFA	%	Max 0.06
Peroxide Value	Meq/kg	Max 0.5
Antioxidant	ppm	90 - 100
Red Color (Lovibond 5 <sup>1/4</sup> " Cell)	---	Max 1.5
Cold Test (at 0°C)	hr	Min 8

### Benefits:

- Transparent
- Odorless
- Contains Essential Fatty Acids

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