



CONFECTIONERY FATS.

CONFECTIONERY LIKE NEVER BEFORE

 LIPSA

ABOUT US.





YOUR PARTNER IN CREATING SOLUTIONS.

Confectionery is a world of flavours and textures pleasing to the senses, where excellence in all aspects is a differential factor. All the ingredients used in its production are carefully selected to achieve the best results in the finished product.

LIPSA has more than 50 years of experience in the refining of oils and fats for food use. We have a wide portfolio of products suitable for use in all confectionery applications, many of them developed in direct collaboration with our customers and tailored to their specific needs.

Innovation and the ability to adapt to the most demanding quality and food safety standards are key factors in our work philosophy. Likewise, flexibility and reliability throughout the supply chain is an integral part of the way we work. Our R&D team works to develop products in line with new market trends that can satisfy increasingly demanding and informed consumers.

In the following pages, you will understand what we do at LIPSA with the aim of being your reference supplier for the whole range of oils and fats used in confectionery.



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CERTIFICATES

*At LIPSA we work to the
highest quality standards
and we have the most
demanding certificates.*



COATINGS:





SOLCAO RANGE

COATINGS

SOLCAO RANGE.

Specially developed for coating applications (CBS). These solutions provide our costumers products with good stability, creaminess and palatability.

NON-GMO



KOSHER & HALAL



VEGAN



LOW MOSH & MOAH



SOLCAO D-I

CHARACTERISTICS

- Lauric based product
- Upgraded crystallization
- Good snap and clean melt
- Selective melting curve
- Easy processing with no tempering required
- Hydrogenated product

SOLCAO NH

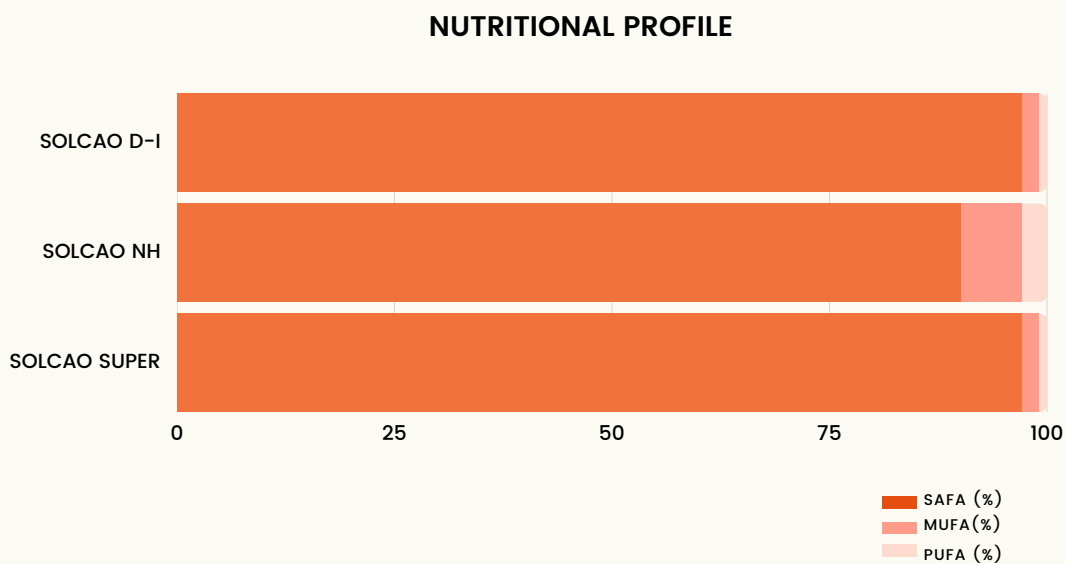
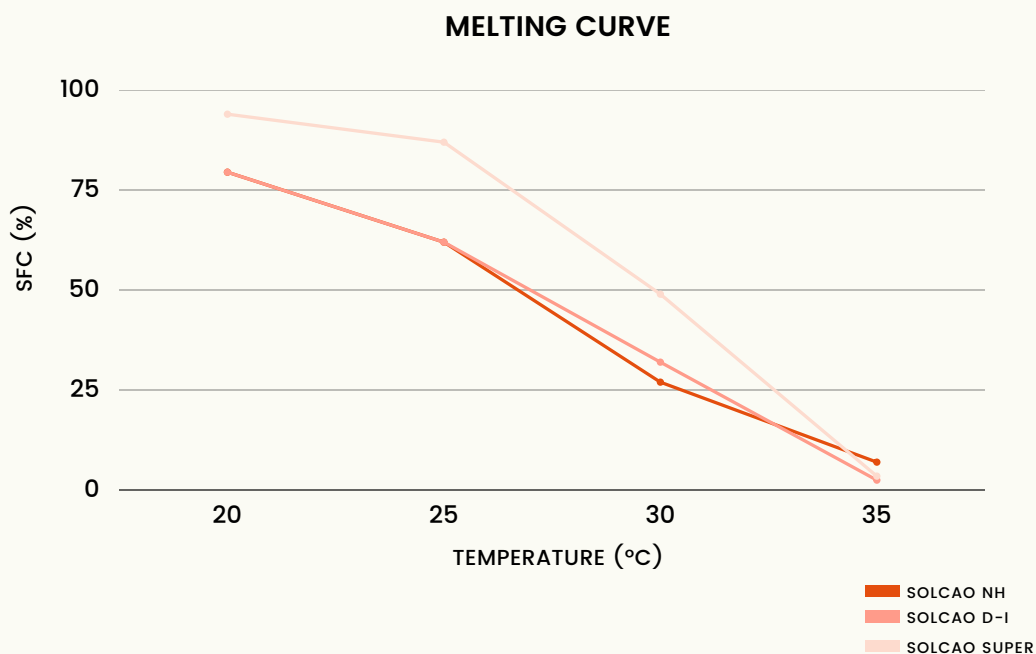
CHARACTERISTICS

- Product based on lauric and non lauric fats
- Non-hydrogenated
- Brightness and melting curve ideal for coatings
- Good snap
- Easy processing with no tempering required
- Low trans product

SOLCAO SUPER

CHARACTERISTICS

- Lauric cocoa butter substitute (CBS)
- Unique characteristics in terms of brightness
- Hydrogenated product
- Good snap
- Ideal flavour release
- Easy processing with no tempering required
- Fresh mouthfeel due its steep melting curve



CREAMS & FILLINGS:





●
**LIPICREM
RANGE**

CREAMS & FILLINGS

LIPICREM RANGE.

LIPICREM R

Based on non-hydrogenated, low trans, low saturated and palm-free fats. This range is versatile and ideal for various types of creams and fillings.

NON-GMO



KOSHER & HALAL



VEGAN



LOW MOSH & MOAH



LIPICREM R 130

CHARACTERISTICS

- Product based on high oleic sunflower
- Palm-free product
- Based on non-hydrogenated vegetable fats
- No tempering required
- Nutritional profile low in saturated fats
- High content of oleic acid
- Ideal for creams and fillings

LIPICREM R 160

CHARACTERISTICS

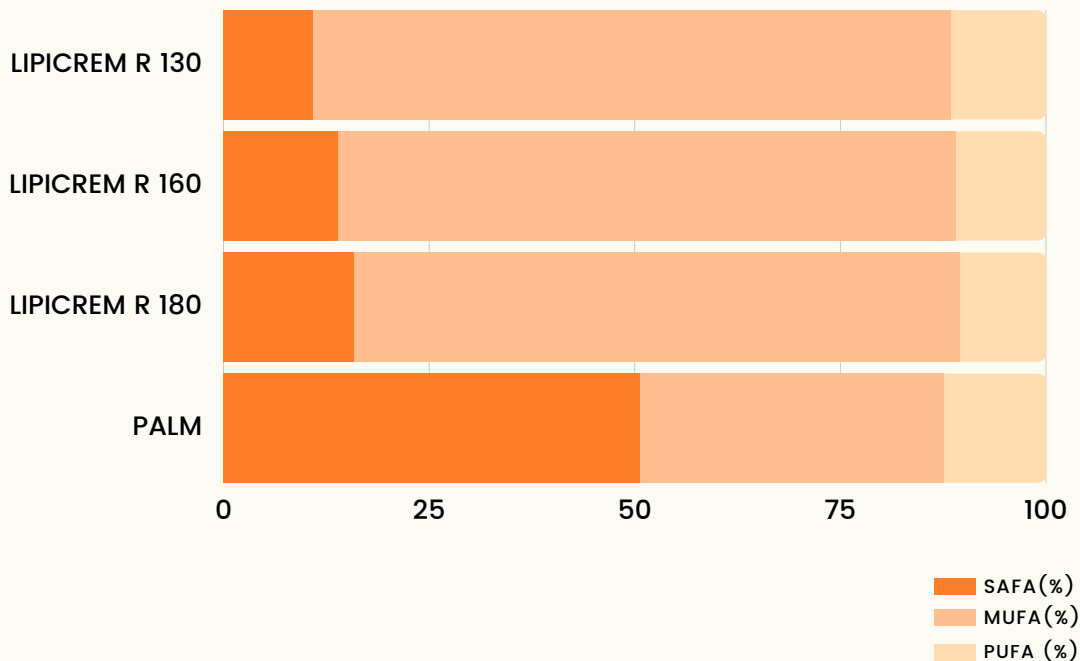
- Creamier texture
- Palm-free product
- No tempering required
- Great for cookie fillings

LIPICREM R 180

CHARACTERISTICS

- Specially designed for products that need a harder texture
- Palm-free product
- Based on non-hydrogenated vegetable fats
- Non-tempered product

NUTRITIONAL PROFILE



CREAMS & FILLINGS

LIPICREM RANGE.

LIPICREM P
LIPICREM O

Non-hydrogenated, non-lauric filling fat range, designed to have a cool melting profile instead of a product with a waxy taste mouth feeling.

NON-GMO



KOSHER & HALAL



VEGAN



LOW MOSH & MOAH



LIPICREM P

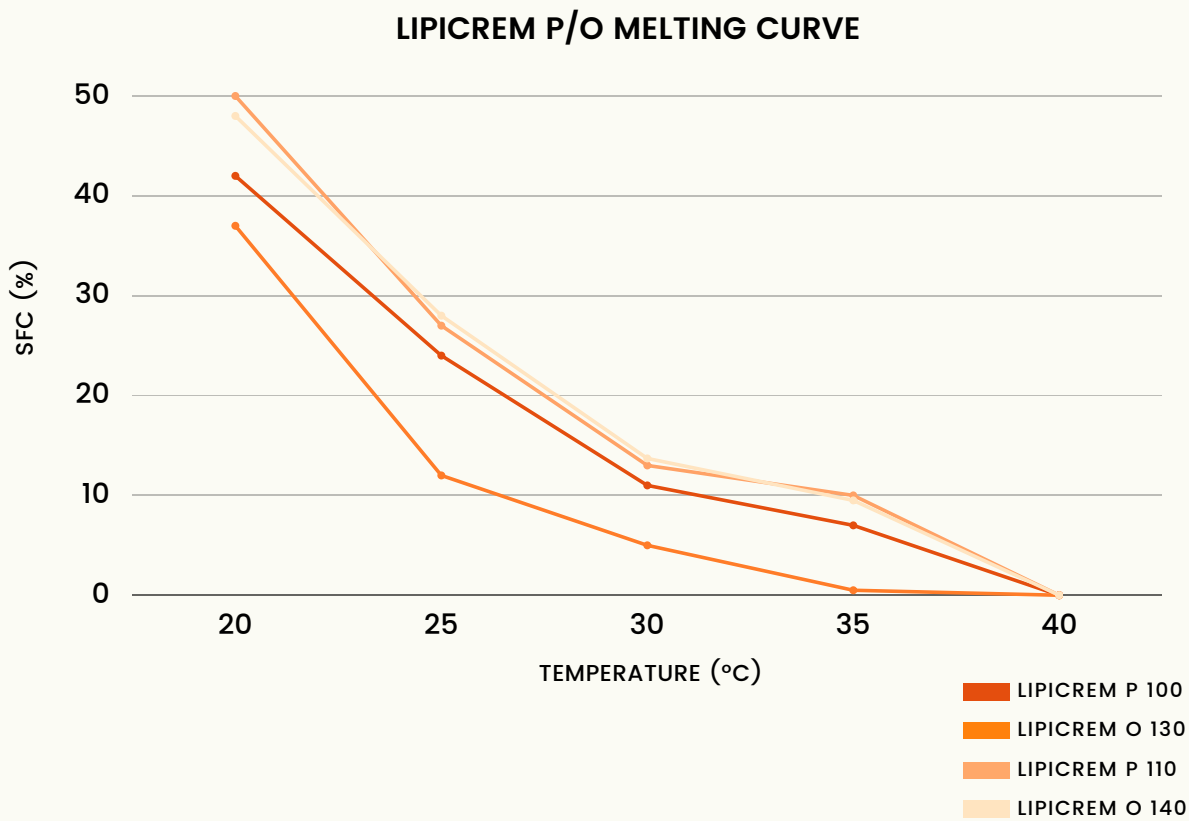
CHARACTERISTICS

- Product based on lauric and non lauric fats
- Non-hydrogenated product
- Special melting curve with a fresh mouthfeel

LIPICREM O

CHARACTERISTICS

- Product based on special fractions that give a good melting point
- Non-hydrogenated product



**SPREADABLE
CREAMS.**





●
**LIPIFAT NH
RANGE**

SPREADABLE CREAMS

LIPIFAT NH RANGE.

Specially developed for creamier applications. Our product is based on non-hydrogenated oils and fats and is low in trans fats, which improves the nutritional profile of the final product.

NON-GMO



KOSHER & HALAL



VEGAN



LOW MOSH & MOAH



LIPIFAT NH 129

CHARACTERISTICS

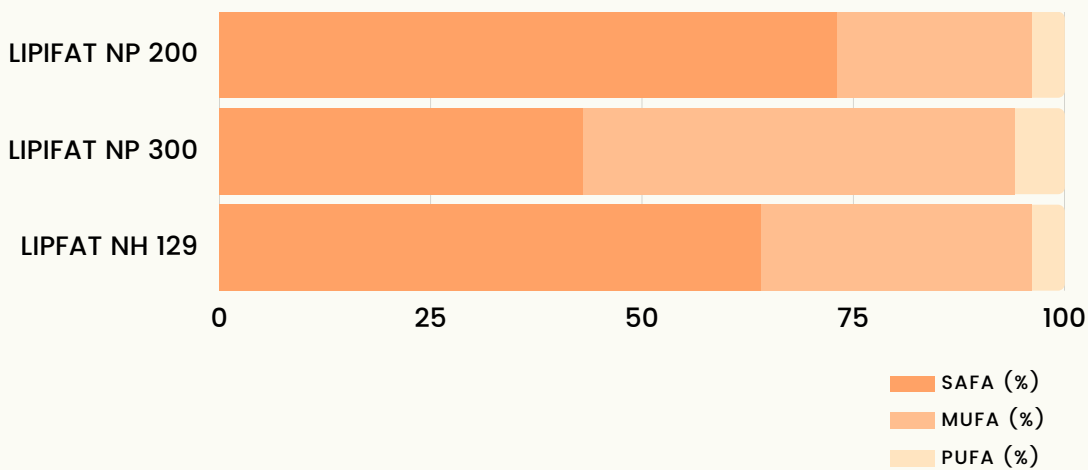
- Non-hydrogenated product
- Based on seed oils and cocoa butter
- Consistent crystallization
- Higher stability
- Low in trans fatty acids, which improves the nutritional profile of the final product
- Easy processing with no tempering required

LIPIFAT NP 200/300

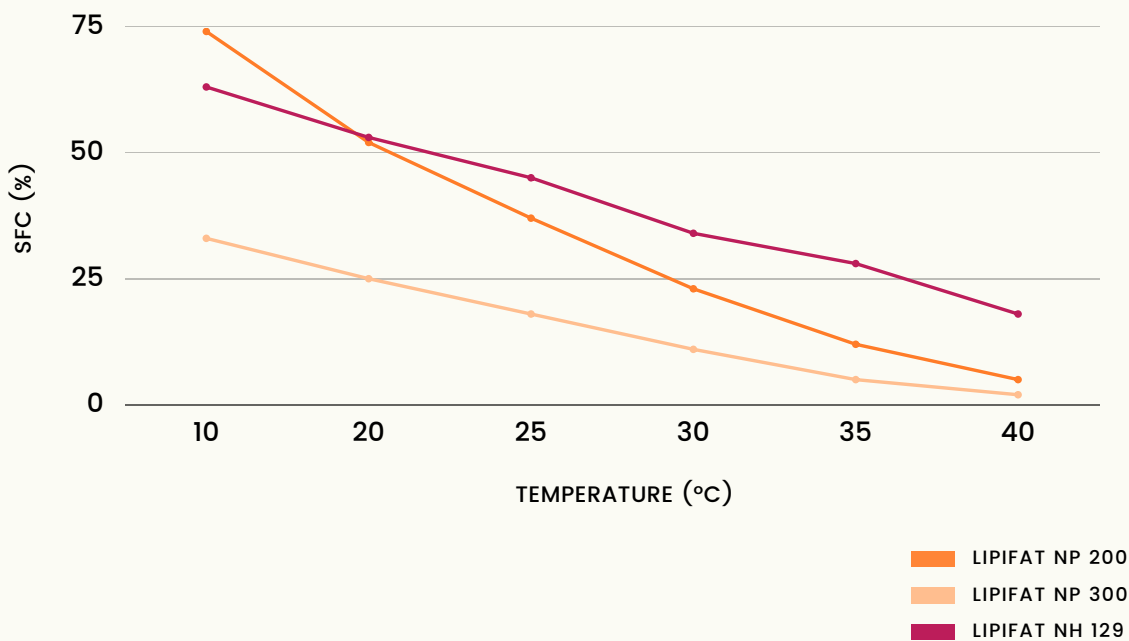
CHARACTERISTICS

- Specially designed to give the product a creamier texture
- Mainly used for spreadable creams and smooth fillings
- Easy processing with non-tempering requirement

NUTRITIONAL INFORMATION



MELTING CURVE



**CBE
SOLUTIONS.**





● **KAOLIP
RANGE**

CBE SOLUTIONS.

KAOLIP RANGE.

Our cocoa butter equivalent (CBE) vegetable fats are composed of the same types of symmetrical monounsaturated triglycerides found in cocoa butter itself.

Most of CBEs are based on palm and shea fats.

NON-GMO



KOSHER & HALAL



VEGAN



LOW MOSH & MOAH

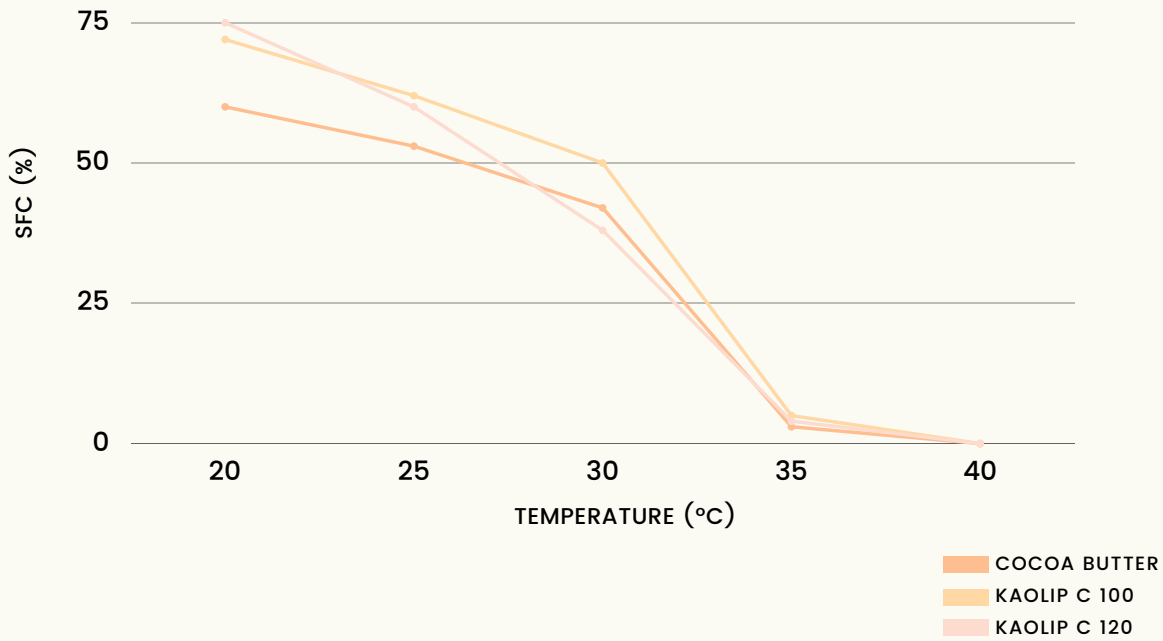


KAOLIP C

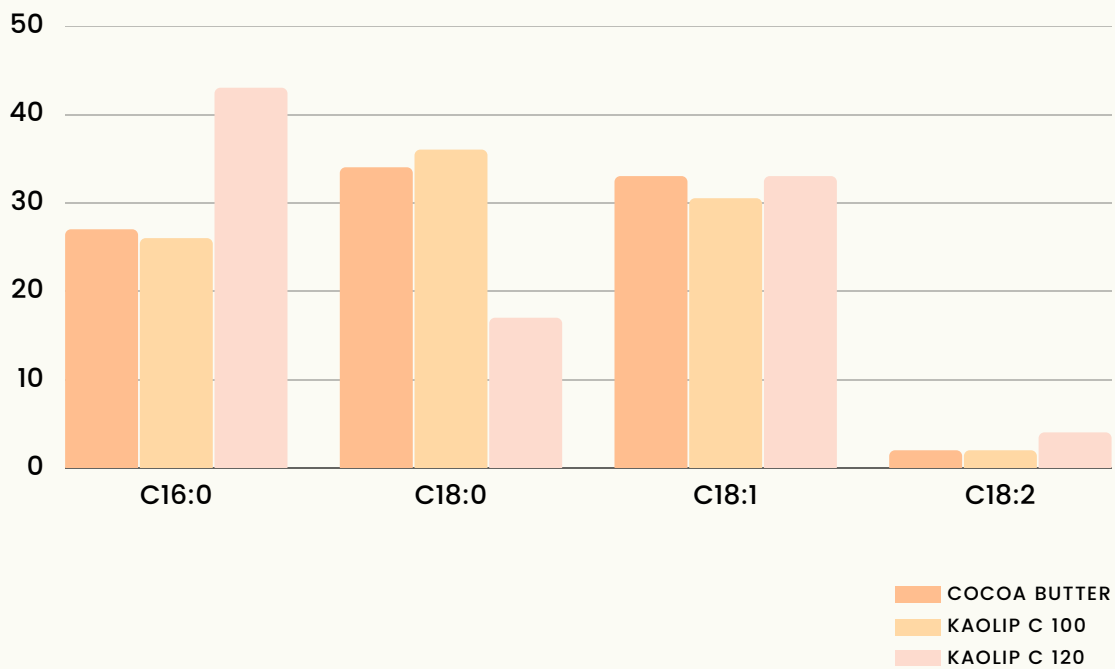
CHARACTERISTICS

- Palm and shea based product
- Fully compatible with cocoa butter
- Tempering needed
- Optimal cracking, gloss and fast crystallization
- Excellent stability in the production of chocolate and compound coatings
- Can replace cocoa butter at any percentage in the recipe

SFC CURVE



FATTY ACID COMPOSITION



COATINGS. & FILLINGS.



A close-up photograph of a stack of three donuts. Each donut is coated in a thick, dark chocolate glaze and topped with numerous small, irregular chocolate chips. The donuts are stacked vertically, with the top one slightly offset to the right. The background is a light, neutral color, possibly a white surface or wall.

● ANTI-BLOOMING
FAT RANGE

COATINGS & FILLINGS

ANTI-BLOOMING FAT RANGE.

Range of products that prevent fat blooming. The aim is to enclose the fat through improved crystallization to prevent fat stains from appearing in the final product.

NON-GMO



KOSHER & HALAL



VEGAN



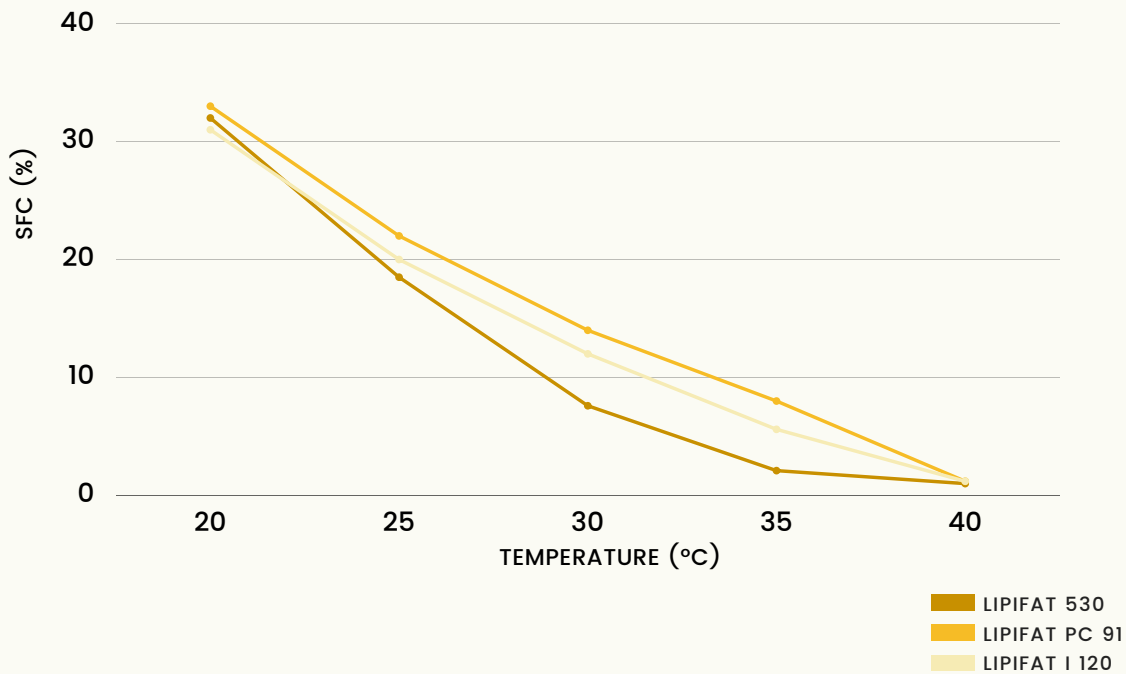
LOW MOSH & MOAH



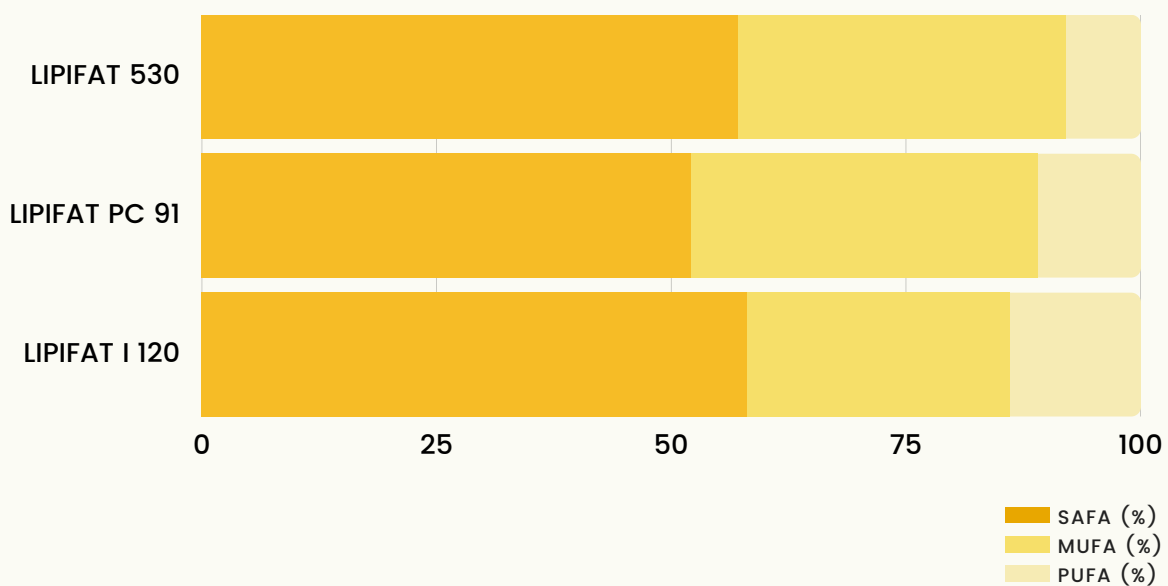
CHARACTERISTICS

- Based on non-hydrogenated lauric and non lauric fats
- Ideal for fillings and coatings
- Optimal texture and palatability
- Provides creaminess and a fresh mouthfeel
- It has a longer shelf-life and an excellent crystallization

SFC CURVE



NUTRITIONAL INFORMATION



**PALM-FREE
SOLUTIONS.**





**PALM-FREE C-HB
PALM-FREE P B/B 100
RANGE**

PALM-FREE SOLUTIONS.

PALM-FREE SOLCAO RANGE.

Range of products designed for palm-free coatings.
Our products continue to provide optimal results for coatings but
without the use of palm or its derivatives.

NON-GMO



KOSHER & HALAL



VEGAN



LOW MOSH & MOAH



SOLCAO C-HB

CHARACTERISTICS

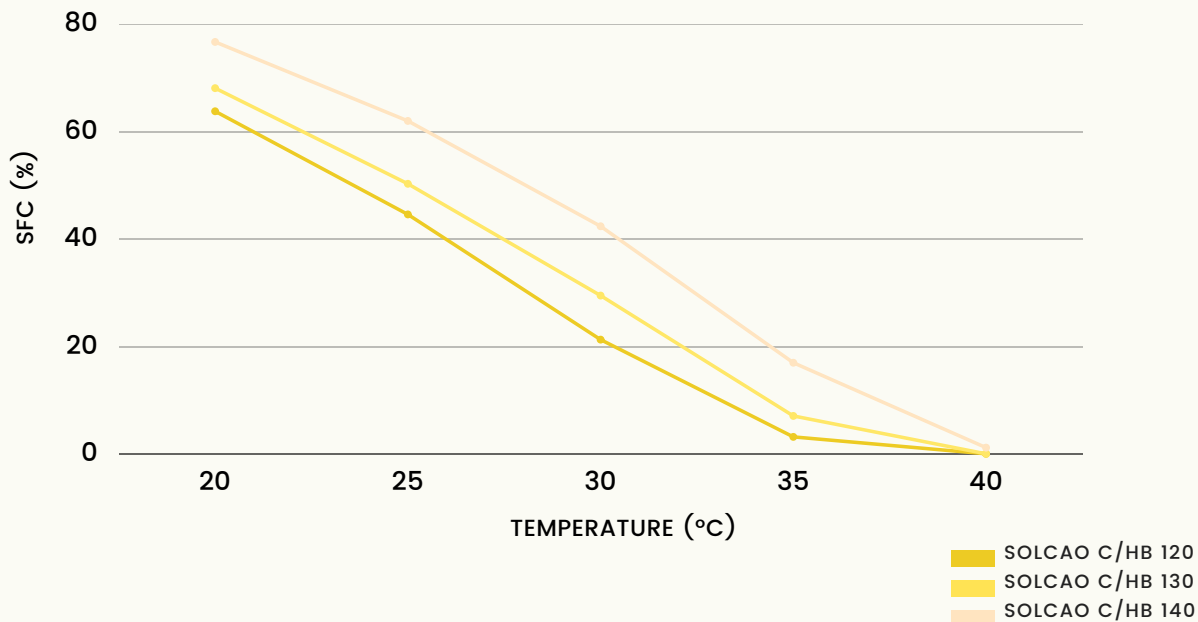
- Based on lauric and non lauric fats
- Outstanding crystallization, cracking and high gloss
- High quality cocoa butter substitute (CBS) for coatings

SOLCAO P B/B 100

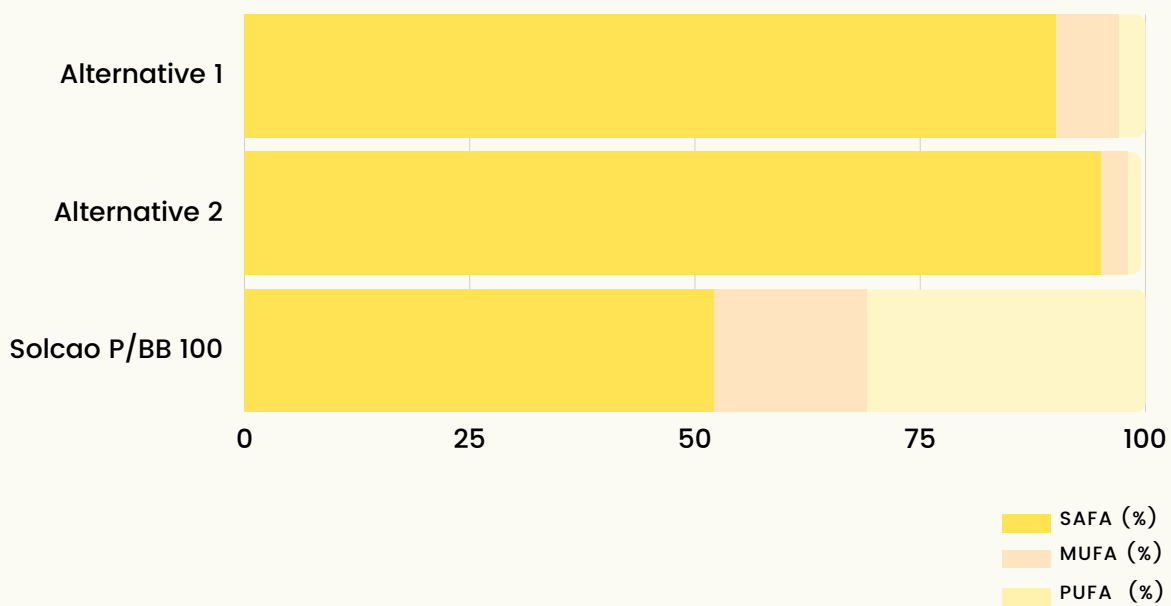
CHARACTERISTICS

- Sunflower oil based product with upgraded crystallization
- Good hardness at room temperature and great snap

SFC CURVE



NUTRITIONAL INFORMATION



OVERVIEW OF ALL PRODUCTS.

SOLCAO RANGE.

Developed for coating applications.



- SOLCAO D-I
- SOLCAO NH
- SOLCAO SUPER

LIPICREM RANGE.

Ideal for creams and fillings.



- LIPICREM R 130
- LIPICREM R 160
- LIPICREM R 180
- LIPICREM P
- LIPICREM O



LIPIFAT NH RANGE.

Specially developed for creamier applications.

- LIPIFAT NP 200/300
- LIPIFAT NH 129



KAOLIP RANGE.

Our cocoa butter equivalents (CBE).



- KAOLIP C100
- KAOLIP C120

PALM FREE RANGE.

Alternatives for palm-free products.



- PALM-FREE C-HB
- PALM-FREE P B/B 100



ANTI BLOOMING FAT RANGE

The answer to all your fat blooming problems.

- LIPIFAT 530
- LIPIFAT PC 91
- LIPIFAT I 120

OUR CERTIFICATES:

FULFILLING OUR CLIENTS' WISHES IS OUR PRIORITY.

AS A MANUFACTURER OF PRODUCTS FOR THE FOOD SECTOR, ALL ASPECTS OF FOOD SAFETY ARE CRITICAL. THIS IS WHY AT LIPSA WE WORK TO THE HIGHEST QUALITY STANDARDS AND WE HAVE THE MOST DEMANDING CERTIFICATIONS:



2-0015-05-100-00





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