COATING fats



Solutions for better gloss retention, increased heat & bloom resistance, ...

Price advantage compared to real chocolate

Cocoa Butter Equivalents and Improvers

Non- lauric Cocoa Butter Replacers

Lauric Cocoa Butter Subsitutes

Standard and tailor made products

Wide range of vegetable raw materials



FILLING fats



For use in confectionery fillings, biscuit creams, spreads and bake stable fillings

Standard and tailor made products

Wide range of vegetable raw materials

FUJI OIL EUROPE

MILK Fat Replacers



Stable quality, no seasonal fluctuations

Price favorable

Melting behavior very close to milk fat

Non hydrogenated available

FUJI OIL EUROPE

Fat for BABY FOOD





Strict quality contro

Nutritionally balanced composition

Low 3-MCPD and GE

Tailor made formulations

FUJI OIL EUROPE

FRYING fats



Suitable for frying and spraying

High oxidation stability

Non-hydro

Reduced oil loss



Redusat FR lower SAFA

Healthy nutritional profile

Low 3-MCPD and GE

FUJI OIL EUROPE