

FATS & OILS *first*

Better Fats & Oils = Better Foods



Fats and oils are fundamental to creating foods people love. These key ingredients can significantly impact functionality, consumer appeal—and shelf life.

Getting fats and oils right makes everything *better*.



BAKED GOODS

HERE, FATS & OILS PERFORM A LONG LIST OF DUTIES:

- Lubricity
- Aeration
- Stability
- Flexibility
- Lamination
- Machinability

AND MAKE THINGS LOOK AND TASTE *BETTER*:

- Taste Carrier
- Crumb Structure
- Mouthfeel
- Flakiness
- Color



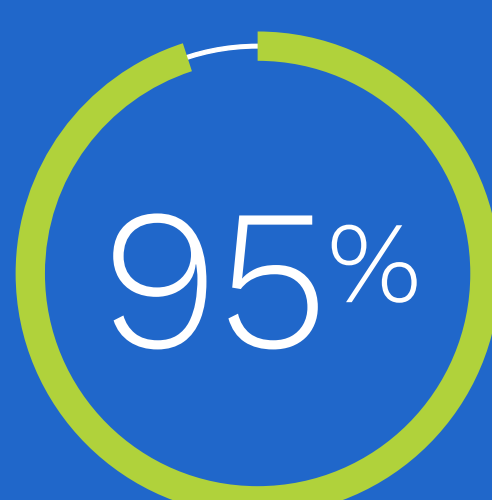
Laminated Doughs & Pizza Crusts

Flaked shortenings impart 'homemade' taste, texture and flavors



Fillings & Icing

Customized formulations provide aeration for the right lift and stability for velvety icings



of U.S. families eat pizza, enjoying its great taste, convenience and when frozen, long shelf life.¹



of consumers are interested in breads with healthier ingredients and 35% reported eating more purchased baked goods in 2020.²

Not all fats are created equal. With the versatility provided by one the broadest lines of plant-based oils & fats in the industry and over 150 years of experience, AAK answers the most demanding product development challenges, in co-development with our customers.

Let's Get Together!