

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*.

PLANT-BASED

Fats & oils in plant-based products bring the all-important functionality, great taste, texture and appearance, as well as a clean label.



Meat Alternatives

Fats and oils contribute up to about 20% of the total formula and:

- create desired bite
- enhance taste, texture and flavor carry
- add succulence

They can also create the appearance of fat particles and a sizzling effect during cooking



Plant-Based 'Cheese'

Fats & oils create the hydrocolloidal structural system, and:

- enhance taste, texture and flavor carry
- improve melting
- provide creaminess, enhance appearance, create texture and crumble



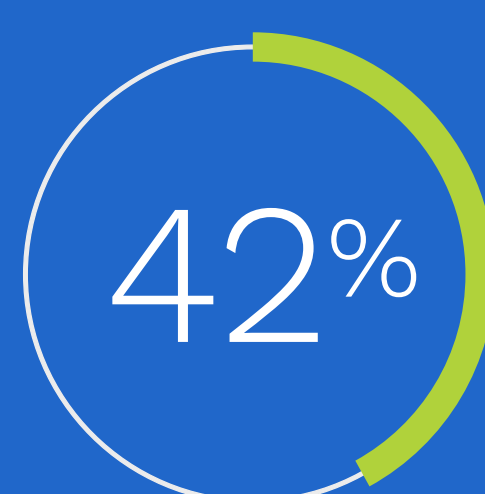
Plant-Based Milk Alternatives

In addition to providing essential nutrition, fats & oils create the creaminess, body and mouthfeel consumers look for in milk alternatives

Plant-based protein consumption is motivated by:¹



HEALTH CONCERNS



BETTER TASTE

Brands with higher nutritional value and better taste will have the *best* chance of success.

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!