

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*.

SPECIAL NUTRITION

Various types of fats & oils are critical to provide special nutrition products with essential nutrients and help them meet specific functional goals and claims, such as brain and digestive health.



Infant Nutrition

Fats & oils deliver a dense source of necessary calories and fatty acid composition consisting of essential fatty acids (Omega 3 and Omega 6 fatty acids)



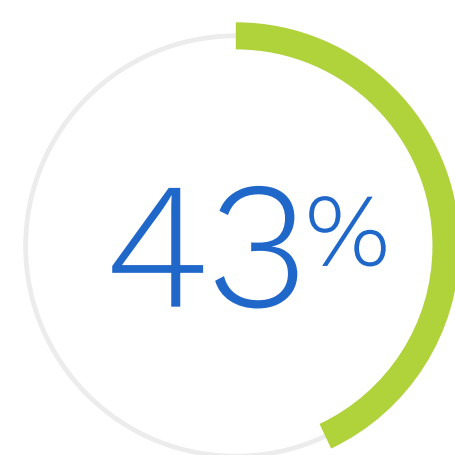
Nutritional Beverages

In addition to delivering a dense calorie source and fatty acid composition, fats & oils provide sought-after satiety and better taste



Nutrition Bars

Fats & oils support hunger management by offering satiety. They also provide better taste.



of consumers drink weight loss, nutrition or meal replacement drinks to improve overall health.¹

They look for:

PLANT-BASED INGREDIENTS	<div></div>	24%
ESSENTIAL FATTY ACIDS	<div></div>	23%

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!