

# OLEOFINOS<sup>®</sup>

## INDUSTRIAL





## Coconut Oil

Coconut Oil is a vegetable fat obtained from the pulp of mature coconuts through a refining, bleaching, and deodorization (RBD) process, resulting in a product with neutral aroma and flavor, high purity, and excellent stability.

### Benefits:

- Neutral taste and aroma
- High thermal and oxidative stability
- Controlled consistency: solid or semi-solid at room temperature
- Long shelf life
- High saturated fat content
- Functional versatility



### Ideal for:



Ice cream and frozen applications



Fried and baked products



Industrial baking



Pastry, confectionery Coatings, fillings, and chocolates



Butter or solid fat replacement

### Presentation:



180 kg



914 kg



Bulk

### Nutritional declaration per 100 g :

Energy content 900 kcal (3700 kJ)

Proteins	10 g	Sugars	0 g
Total fat	100 g	Added sugars	0 g
Saturated fat	89 g	Dietary fiber	0 g
Trans fat	0 g	Sodium	0 m
Polyunsaturated fat	2.5 g		
Monounsaturated fat	8.5 g		
Cholesterol	0 mg		
Available carbohydrates	0 g		



## Palm Kernel Oil

Palm Kernel Oil is obtained from the kernel of the oil palm seed (*Elaeis guineensis*). It belongs to the lauric fat group and offers high lauric acid content, low unsaturated fatty acids, and excellent oxidative stability.

### Benefits:

- High heat and oxidation resistance
- Provides hardness and structure
- Uniform solid consistency
- Long shelf life



### Ideal for:



Confectionery and chocolates



Baking and biscuits



Snacks and extruded products



Fat blends and shortenings



Ice cream and frozen desserts

### Presentation:



180 kg



914 kg



Bulk

### Nutritional declaration per 100g :

Energy content 900 kcal (3700 kJ)

Proteins	0 g	Sugars	0 g
Total fat	100 g	Added sugars	0 g
Saturated fat	82.5 g	Dietary fiber	0 g
Trans fat	0 g	Sodium	0 mg
Polyunsaturated fat	2.5 g		
Monounsaturated fat	15 g		
Cholesterol	0 mg		
Available carbohydrates	0 g		



## Palm Oil

Palm Oil is obtained from the pulp of the oil palm fruit. In its RBD version, it offers neutral flavor, semi-solid consistency, and high thermal and oxidative stability.

In its RBD (Refined, Bleached, and Deodorized) form, it offers neutral flavor and aroma, semi-solid consistency at room temperature, high thermal and oxidative stability, and a balanced fatty acid profile.

### Benefits:

- Balanced fatty acid profile
- Neutral aroma and taste
- High Industrial yield



### Ideal for:



Snacks



Dairy formulations & Processed cheeses



Dressings and emulsions



Margarines and shortenings



Ice cream bases



Baking and Pastry

### Presentation:



180 kg



914 kg



Bulk

### Nutritional declaration per 100g :

Energy content 900 kcal (3700 kJ)

Proteins	0 g	Sugars	0 g
Total fat	100 g	Added sugars	0 g
Saturated fat	49 g	Dietary fiber	0 g
Trans fat	1 g	Sodium	0 mg
Polyunsaturated fat	10 g		
Monounsaturated fat	40 g		
Cholesterol	0 mg		
Available carbohydrates	0 g		



## Palm Olein Oil

Palm Olein is the liquid fraction of palm oil, obtained by fractionation. It remains liquid at room temperature and provides high thermal stability. Thanks to its balanced fatty acid profile and consistent performance, palm olein is widely used in the food industry, especially in processes requiring fluidity, heat resistance, and high operational efficiency.

### Benefits:

- High thermal and oxidative stability
- Liquid at room temperature, facilitating handling, pumping, and storage
- Neutral flavor and aroma
- Good yield with controlled oil absorption



### Ideal for:



Functional substitute for butterfat



Dairy products



Infant formulas



Snacks



Frying and coating systems

### Presentation:



180 kg



914 kg



Bulk

### Nutritional declaration per 100g :

Energy content 900 kcal (3700 kJ)

Proteins	0 g	Sugars	0 g
Total fat	100 g	Added sugars	0 g
Saturated fat	47 g	Dietary fiber	0 g
Trans fat	1 g	Sodium	0 mg
Polyunsaturated fat	10 g		
Monounsaturated fat	42 g		
Cholesterol	0 mg		
Available carbohydrates	0 g		



## Palm Stearin Oil

Palm Stearin is the solid fraction of palm oil, obtained through fractionation of RBD palm oil. It is characterized by a higher melting point, solid consistency at room temperature, and high thermal and oxidative stability, making it a key structuring fat in industrial formulations.

Its high saturated fatty acid content provides structure, hardness, and texture control, and it is widely used in products requiring physical stability and consistent performance.

### Benefits:

- High thermal and oxidative stability
- Solid, structuring consistency
- Improves texture, plasticity, and final product stability
- Neutral flavor and aroma
- Long shelf life
- High formulation versatility, compatible with other vegetable fats



### Ideal for:



Margarines and vegetable fats



Shortenings



Baking Structured creams and fillings



Coatings and confectionery



Processed or analog cheeses requiring firmness

### Presentation:



180 kg



914 kg



Bulk

### Nutritional declaration per 100g :

Energy content 900 kcal (3700 kJ)

Proteins	0,06 g	Sugars	0 g
Total fat	0,48 g	Added sugars	0 g
Saturated fat	0,24 g	Dietary fiber	0 g
Trans fat	2,40 mg	Sodium	0 mg
Polyunsaturated fat	0,93 g		
Monounsaturated fat	0,14 g		
Cholesterol	0,14 g		
Available carbohydrates			



## Soybean Oil

Vegetable oil for industrial use with a high content of unsaturated fatty acids, mainly linoleic and oleic acids, providing excellent fluidity and adaptability for multiple applications.

It is naturally rich in omega 3, 6, and 9 fatty acids and vitamin E, cholesterol-free, and widely used as a base oil for food formulations, oil blends, and processed products where neutrality, performance, and cost competitiveness are required.

### Benefits:

- 🔥 Liquid at room temperature
- 🔥 Neutral flavor and aroma
- 🔥 Functional versatility
- 🔥 Good performance in cooking and moderate frying
- 🔥 Functional base for blends and formulated fats



### Ideal for:



Frying



Margarines and shortenings, Creams and spreadable products



Dressings and mayonnaise



Baking and pastry



Vegan products (dairy alternatives)

### Presentation:



180 kg



914 kg



Bulk

### Nutritional declaration per 100g :

Energy content 900 kcal (3700 kJ)

Proteins	0 g	Sugars	0 g
Total fat	100 g	Added sugars	0 g
Saturated fat	14.5 g	Dietary fiber	0 g
Trans fat	1 g	Sodium	0 mg
Polyunsaturated fat	59 g		
Monounsaturated fat	25.2 g		
Cholesterol	0 mg		
Available carbohydrates	0 g		



## Canola Oil

Canola Oil is a refined vegetable oil obtained from canola seeds (*Brassica napus*). It is liquid at room temperature, light in color, and neutral in flavor. It contains low levels of saturated fat and a balanced omega 3, 6, and 9 fatty acid profile, as well as vitamin E. Its stability and versatility make it widely used in the food industry.

### Benefits:

- 🔥 Liquid at room temperature
- 🔥 Neutral flavor and aroma
- 🔥 Functional versatility
- 🔥 Good performance in cooking and moderate frying
- 🔥 Functional base for blends and formulated fats



### Ideal for:



Mayonnaise, dressings, Culinary bases and emulsions



Infant formula



Margarines and vegetable butters



Industrial baking and dry mixes



Canned foods and sauces



Snacks

### Presentation:



180 kg



914 kg



Bulk

### Nutritional declaration per 100g :

Energy content 900 kcal (3700 kJ)

Proteins	0 g	Sugars	0 g
Total fat	100 g	Added sugars	0 g
Saturated fat	8 g	Dietary fiber	0 g
Trans fat	1 g	Sodium	0 mg
Polyunsaturated fat	31 g		
Monounsaturated fat	60 g		
Cholesterol	0 mg		
Available carbohydrates	0 g		



## Enzymatically Interesterified Fats

At Oleofinos, we use advanced enzymatic interesterification technology to transform fats and shortenings into more stable, functional, and healthier solutions. This process reorganizes fatty acids without altering their chemical composition, achieving improved texture, stability, and specific melting points—all without generating trans fats. It is the ideal tool for developing high-performance fat systems for food and industrial applications.

### Benefits:

- Trans fat-free
- Improved functionality
- Tailored melting points for specific applications
- Greater oxidative stability
- Enhanced technical performance in processes such as whipping, baking, frying, and emulsification



### Ideal for:



Margarines, vegetable shortenings, and spreads



Analog cheeses and formulated creams



Bases for fillings and coatings



Industrial baking and dry mixes



Bakery and pastry products



Fat systems for chocolate

### Presentation:



25 kg



Bulk



## Palm Oil

Easy Fried® is an oil developed for high-demand deep-frying operations that require consistency, stability, and control throughout each service period. Formulated with palm olein—a lighter and more stable fraction, it delivers excellent performance at high temperatures and maintains its integrity through multiple frying cycles.

Its neutral flavor and aroma profile preserve the original characteristics of foods, ensuring uniform results service after service.

### Benefits

- Withstands multiple frying cycles
- Extended usable life in fryers
- Ideal for frying at 180 °C (356 °F)

### Ideal for:



Commercial deep frying, Industrial snacks



High-volume frying production



Restaurants and quick-service chains 20 L



### Presentation:



17 Kg



20 L



Bulk

Operational note: Due to its natural origin, this product may crystallize at temperatures below 20 °C (68 °F). This does not affect its functionality and is fully reversible once it returns to room temperature.

### Nutritional declaration per 100g

Energy content 900 kcal (3700 kJ)

Proteins	0 g	Available carbohydrates	0 g
Total fat	100 g	Sugars	0 g
Saturated fat	47 g	Added sugars	0 g
Trans fat	1 g	Dietary fiber	0 g
Polyunsaturated fat	10 g	Sodium	0 mg
Monounsaturated fat	42 g		
Cholesterol	0 mg		



## Vegetal Oil For Cooking

Vegetal Pro is a vegetable oil developed for frying operations that require reliable performance and consistent results.

Its neutral flavor and aroma preserve the original taste of foods without altering the final product.

It offers good thermal stability, helping extend its usable life during frying and reducing waste by minimizing the need for frequent oil replacement.

### Benefits

- Neutral flavor
- Cost-effective
- Uniform, crispy results
- High-volume performance

### Ideal for:



Deep frying  
(potatoes, chicken,  
breaded products)



Industrial  
baking



Medium- to  
high-heat  
sautéing



Dressings and  
vinaigrettes

### Presentation:



17 Kg



20L



Bulk



### Nutritional declaration per 100g

Energy content 900 kcal (3700 kJ)

Proteins	0g	Available carbohydrates	0 g
Total fat	100g	Sugars	0 g
Saturated fat	24g	Added sugars	0 g
Trans fat	0.5 g	Dietary fiber	0 g
Polyunsaturated fat	45 g	Sodium	0 m
Monounsaturated fat	30.5 g		
Cholesterol	0 mg		



## Fat for Flour Tortillas

Torti Pro® is a specialized vegetable fat developed to optimize the professional production of flour tortillas in high-volume operations. Its formulation is engineered to address common challenges such as cracking, low elasticity, and texture variability, ensuring consistent performance batch after batch while supporting process standardization.

### Benefits

- Enhanced softness and flexibility
- Standardizes tortilla texture and structure, reducing variability
- Extended shelf life
- Pleasant texture and reliable performance

### Ideal for:



Flour tortillas



High-volume  
tortilla production



### Presentation:



25 kg



Bulk

### Nutritional declaration per 100g

Energy content 900 kcal (3700 kJ)

Proteins	0 g	Available carbohydrates	0 g
Total fat	100 g	Sugars	0 g
Saturated fat	57.5g	Added sugars	0 g
Trans fat	0.5 g	Dietary fiber	0 g
Polyunsaturated fat	7.5 g	Sodium	0 mg
Monounsaturated fat	34.5 g		
Cholesterol	0 mg		



Grasa para Panificación y Freído

## Vegetal Fat for Bread and Fry

Pan-Pro® is a vegetable fat designed to enhance dough production in bakery and cookie applications, where consistency and final product quality are essential. Its excellent plasticity facilitates the development of body, structure, and stability, making the dough easier to handle while ensuring uniform results batch after batch. With a neutral flavor and aroma profile, Pan-Pro® allows for standardized recipe replication, preserving the original sensory profile of each product. It is a strategic solution for operations seeking efficiency, standardization, and scalability in professional baking lines.

### Benefits

- Excellent plasticity
- Uniform textures
- Neutral flavor and aroma
- Operational efficiency

### Ideal for:



Professional bakeries



Sweet and savory doughs



High-volume baking



### Presentation:



25 kg



Bulk

### Nutritional declaration per 100g

Energy content 900 kcal (3700 kJ)

Proteins	0 g	Available carbohydrates	0 g
Total fat	100 g	Sugars	0 g
Saturated fat	51 g	Added sugars	0 g
Trans fat	0.5 g	Dietary fiber	0 g
Polyunsaturated fat	9.5 g	Sodium	0 mg
Monounsaturated fat	39 g		
Cholesterol	0 mg		



## Shortening

High-performance shortening, ideal for cooking and formulation thanks to its smooth, creamy, and easy-to-work texture. Its neutral flavor and white color allow the main ingredients to stand out, while providing structure, consistency and uniform texture in traditional recipes and bakery applications.

It is a versatile and reliable solution for professional kitchens and high-volume production environments.

### Benefits:

- Smooth, creamy texture
- Excellent moldability
- Neutral flavor
- Consistent performance



### Ideal for:



Flour tortillas



Tamales



Baking, pastry, breads and cookies



Frying applications



Traditional cooking and industrial processes

### Presentation:



24 kg



Bulk

### Nutritional declaration per 100g :

Contenido energético 900 kcal (3700 kJ)

Proteínas	0,00 g	Fibra dietética	0 g
Grasas totales	100,00 g	Sodio	00,00 mg
Grasas saturadas	51,00 g		
Grasas trans	6,500,00 mg		
Hidratos de carbono	0,00 g		
Azúcares	0,00 g		
Azúcares añadidos	0,00 g		



# Ofilac®

Grasa para todo tipo de quesos

## Vegetal Fats for Cheese

Ofilac® is a vegetable fat designed to optimize the production of cheese, particularly analog cheeses, extended cheeses, and functional dairy solutions. Its formulation provides body, structure, and stability, enabling the production of products with uniform texture, consistent quality, and extended shelf life, even in large-scale processing.

Designed for businesses that require control, efficiency, and standardization, Ofilac® is a strategic partner for developing more competitive and consistent cheese lines, aligned with the demands of the Food Service and HORECA markets.

### Benefits

- Uniform texture
- Improved yield
- Stable performance

### Ideal for:



Analog cheeses &  
Dairy products



Ice creams &  
Frozen  
preparations



### Presentation:



25 kg



Bulk

### Nutritional declaration per 100g

Contenido energético 900 kcal (3700 kJ)

Proteins	0 g	Available carbohydrates	0 g
Total fat	100 g	Sugars	0 g
Saturated fat	54 g	Added sugars	0 g
Trans fat	1 g	Dietary fiber	0 g
Polyunsaturated fat	8 g	Sodium	0 mg
Monounsaturated fat	37 g		
Cholesterol	0 mg		



# Donuts-Pro®

## Donuts Pro

Donuts Pro® is a high-performance vegetable fat specifically designed for the professional frying of sweet doughs such as donuts, churros, and fritters. Developed for foodservice operations and high-volume production, it delivers controlled performance that ensures optimal texture, uniform color, and the flavor consumers expect, while maintaining consistency batch after batch. Its formulation is engineered for operations that demand efficiency, standardization, and consistent quality in every preparation.

### Benefits

- Uniform color
- Reduced oil absorption
- Higher yield
- Cost optimization

### Ideal for:



Bakeries



Commercial  
sweet-dough frying



### Presentation:



25 kg



Bulk

### Nutritional declaration per 100g

Energy content 900 kcal (3700 kJ)

Proteins	0 g	Available carbohydrates	0 g
Total fat	100 g	Sugars	0 g
Saturated fat	51 g	Added sugars	0 g
Trans fat	1 g	Dietary fiber	0 g
Polyunsaturated fat	9 g	Sodium	0 mg
Monounsaturated fat	39 g		
Cholesterol	0 mg		



## Ice Pro - Fat Base for Ice Cream

Ice Pro® is a high-performance vegetable fat developed for the professional production of traditional ice cream bases. It is designed for operations that require maximum stability, batch-to-batch consistency, and a superior sensory experience in high-volume production. Its formulation offers excellent resistance to oxidation and rancidity, helping maintain freshness for longer and extending shelf life. This supports efficient inventory management and reduces product waste.

### Benefits

- Extended shelf life
- Superior creaminess
- Neutral flavor profile

### Ideal for:



Ice cream shops



Frozen desserts



### Presentation:



25 kg



Bulk

### Nutritional declaration per 100g

Energy content 900 kcal (3700 kJ)

Proteins	0 g	Available carbohydrates	0 g
Total fat	100 g	Sugars	0 g
Saturated fat	99 g	Added sugars	0 g
Trans fat	0 g	Dietary fiber	0 g
Polyunsaturated fat	0.3 g	Sodium	0 mg
Monounsaturated fat	0.7 g		
Cholesterol	0 mg		

# POWDERED FAT

## Powdered Fat

Powder Fat is a functional ingredient developed to add body, creaminess, and stability to beverages, instant mixes, and culinary preparations. Its formulation enables rapid and homogeneous dispersion in water, dairy, and various food bases, delivering a uniform texture and a neutral sensory profile that respects the original flavor of each recipe. Thanks to its powdered format, it offers high stability, operational practicality, and easy storage, optimizing processes in professional kitchens and high-volume operations.

### Benefits

- Improves texture and creaminess in hot and cold beverages
- Excellent dispersion with no clumping
- Neutral sensory profile that does not alter base flavor
- Supports recipe standardization
- Long shelf life without refrigeration
- Easy storage and handling

### Ideal for:



Soups, creams, and sauces



Hot and cold beverages (specialty coffee, cappuccinos, chocolates, instant drinks)



Dessert bases, fillings, and bakery products



Dressings and culinary formulations



### Presentation:



20 kg



Bulk

### Nutritional declaration per 100g

Contenido energético: 703 kcal (2,907,00 kJ)

Proteins	2.00 g	Available carbohydrates	27.50 g
Total fat	65.00 g	Sugars	27.50 g
Saturated fat	32.50 g	Added sugars	0.00 g
Trans fat	800.00 mg	Dietary fiber	0.50 g
Polyunsaturated fat	6.50 g	Sodium	8.50 mg
Monounsaturated fat	26.00 g		
Cholesterol	0.00 mg		

**Master  
SusCream**  
Sustituto de Crema

## Powdered Coffee Creamer Substitute

Powdered Coffee Creamer Substitute is the smart solution for operations looking to serve a creamier, more consistent, and more cost-effective beverage without adding complexity to their operations. Developed for high-volume businesses, it enhances the texture and smoothness of coffee and hot or cold beverages, delivering a pleasant dairy-like profile that elevates the consumer's perception of quality. Its powdered format ensures stability, easy handling, and precise portion control, allowing operators to deliver the same experience in every cup—without variations in flavor or appearance.

### Benefits

- Enhanced creaminess and smooth mouthfeel
- Consistent flavor and appearance in every cup.
- Excellent dispersion.
- Long shelf life.
- Reliable performance in both self-service vending machines and manual preparation

### Ideal for:



Coffee beverages



Self-service machines



Instant hot or cold beverages



Food service operations



### Presentation:



10 kg



Bulk

### Nutritional declaration per 100g

Contenido energético: 51.75 kcal (216.18 kJ)

Proteins	0,69 g	Dietary fiber	0,00 g
Total fat	0,48 g	Sodium	1,52 mg
Saturated fat	0,24 g		
Trans fat	2,40 mg		
Available carbohydrates	0,93 g		
Sugars	0,14 g		
Added sugars	0,14 g		

# OLEOFINOS<sup>®</sup>



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