



IOI OLEOCHEMICAL

NUTRITION

WE PROVIDE

ESSENTIALS FOR NUTRITION



IOI Oleo GmbH

Multifunctionals for Food Products

We offer products adapted exactly to the diverse requirements of our customers in the food and nutritional supplement industry. Our products combine natural origin, effectiveness, and functionality.

With our decades of experience in the production of all kinds of vegetable-based food additives as well as fats and oils, we support the food processing and manufacturing industry in harmonizing their products to the desired purpose.

In our German facilities, we produce our MCT oils under the brand names **MIGLYOL®** and **WITARIX®**, which are widely employed as carriers for flavors and vitamins, as glazing and coating agents, as part of dietary and sport nutrition, in the manufacture of soft gel capsules, and many other applications.

With our **DYNASAN®** and **WITOCAN®** series, we offer fats and oils of highest quality. The individuality of tastes and the diversity of demands in food products require the suitable fat for each application, from hard fats for coatings to soft fats for achieving the right mouthfeel of toffees.

Our range of emulsifiers and food additives such as **IMWITOR®** and **DYNACET®** has been developed to cover a wide area of applications in nearly all food industries like the confectionary, convenience, bakery, and dairy industries, but are also found in beverages, pasta, processed fruits, chewing gums ...

And last but not least, we offer support in a special process area: foam control. Our **WITAFROL®** defoamers are employed wherever protein, sugar, or partial glycerides form foams which disturb the production process.

We invite you to take a look at our portfolio and look forward to hearing from you.



OILS AND FATS

PRODUCT NAME	CLASSIFICATION	APPLICATION/PROPERTIES	APPEARANCE	ACID VALUE mg KOH/g	SAPONIFICATION VALUE mg KOH/g	IODINE VALUE g/100g	MELTING POINT °C	VISCOSITY 20°C
WITARIX® MCT 60/40	Caprylic/Capric triglyceride	MCT oils for various applications, i.e. as carrier for flavours and fragrances, glazing and release agent, lubricant as well as in food supplements and for special diets, available in different qualities and from different vegetable sources.	liquid	max. 0.1	325–345	max. 0.5	-	25–32
WITARIX® MCT 60/40 coconut based	Caprylic/Capric triglyceride		liquid	max. 0.1	325–345	max. 0.5	-	25–32
WITARIX® MCT 70/30	Caprylic/Capric triglyceride		liquid	max. 0.1	335–360	max. 0.5	-	26–33
WITARIX® MCT C8	Caprylic triglyceride		liquid	max. 0.1	350–365	max. 0.5	-	21–28
WITARIX® MCT C8 pure coconut	Caprylic triglyceride		liquid	max. 0.1	350–365	max. 0.5	-	21–28
MIGLYOL® 812 N (F)	Caprylic/Capric triglyceride		liquid	max. 0.2	325–345	max. 1	-	25–33
DYNASAN® 118	Glycerol tristearate	High-purity monoacid triglyceride. Accelerates crystallization in the production of chocolate, compound coatings and other fat products.	powder	max. 0.1	186–192	max. 1	69–73	-
SOFTISAN® 100	Triglyceride based on coconut/palm kernel oil	Hard fat for a wide variety of applications. Especially suitable for the production of solid and hollow items.	pellets	max. 0.2	230–250	max. 3	33.5–35.5	-
WITOCAN® 42/44	Triglyceride based on coconut/palm kernel oil	High-melting hard fat for the production of finished items with particular good temperature stability.	pellets	max. 0.5	215–235	max. 3	42–44	-

EMULSIFIERS

PRODUCT NAME	CLASSIFICATION	APPLICATION/PROPERTIES	APPEARANCE	ACID VALUE mg KOH/g	SAPONIFICATION VALUE mg KOH/g	IODINE VALUE gl/100g	MELTING POINT °C	MONO-GLYCERIDE CONTENT
IMWITOR® 1339 P	Partial diglyceride esterified with diacetyl tartaric acid (with carrier)	Emulsifier for the improvement of the texture and the volume.	powder	55-75	330-370	max. 2	-	-
IMWITOR® 2025	Partial diglyceride esterified with diacetyl tartaric acid		pasty	65-85	415-465	70-90	-	-
IMWITOR® 372 P	Mono- and diglycerides, esterified with citric acid	Emulsifier/stabilizer for boiled and cooked sausages, soups, sauces and dressings.	flakes	15-25	230-260	-	59-63	-
IMWITOR® 375	Monoglyceride, esterified with citric acid and lauric acid	Emulsifier/stabilizer for release agent emulsions.	liquid	5-20	240-260	80-100	-	-
IMWITOR® 491	Monoglyceride based on edible fats	Emulsifier for the preservation of baked goods. Emulsifier for soft caramels, potato products, margarine, ice-cream and pasta.	powder	max. 3	150-165	max. 3	66-77	min. 90
IMWITOR® 520	Partial glyceride esterified with lactic acid	Emulsifier for bakery products and whipped toppings.	flakes	max. 4	270-300	max. 2	≈ 45	-
IMWITOR® 900 (F) P	Mono- and diglyceride on edible fats	Emulsifier for the preservation of baked goods. Emulsifier for bread improvers, margarine, ice cream and sausages.	powder	max. 3	158-177	max. 3	54-66	min. 42

OTHER FUNCTIONALS

PRODUCT NAME	CLASSIFICATION	APPLICATION/PROPERTIES	APPEARANCE	ACID VALUE mg KOH/g	SAPONIFICATION VALUE mg KOH/g	VISCOSITY 20°C
DYNACET® 285	Acetoglyceride based on edible fats	Lubricant and release agent in the production of sausage casings.	liquid	max. 1	390-410	≈ 30-60
WITAFROL® 7420	Monodiglyceride	Anti-foam agent for the production of sweets, preserves, jams, potato products and flavourings.	liquid	max. 2	250-285	≈ 80-110
WITAFROL® 7480 N	Fatty acid esters of polyalcohols	Anti-foam agent in sugar beet processing and the production of dairy products.	liquid	max. 2	175-215	≈ 70-100
WITAFROL® 7456 C	Fatty acid esters of polyalcohols	Anti-foam agent in the processing of dairy products.	liquid	max. 2	70-110	≈ 200-300

MCT POWDER

PRODUCT NAME	CLASSIFICATION	APPLICATION/PROPERTIES	APPEARANCE	MCT LOADING %	BULK DENSITY g/l	WATER %
WITARIX® MCT powder AC8CN	Caprylic triglyceride and gum acacia	Solution for an easy-to-handle powder, with high oil load and good solubility.	powder	70	330-450	max. 5

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