FELDA IFFCO is a joint venture company between FELDA Global Ventures Holdings Sdn Bhd and IFFCO Holdings Limited. This partnership between FELDA, Malaysia’s largest diversified plantation-based organisation and IFFCO Holdings Ltd., UAE’s leading manufacturer and marketer of a wide range of fast moving consumer goods and industrial food products in the Middle East and Africa has created a company with expertise in manufacturing and distribution that is capable of fulfilling every requirement of the growing global fats and oils industry.

FELDA IFFCO integrates the entire value chain from oil palm cultivation, milling, refining, processing, blending and distribution of a complete range of palm and palm kernel-based oils and fats to global markets. FELDA IFFCO not only produces and markets a wide range of products that cater to the daily needs of households across the world, but also manufactures derivatives and intermediates for baking, food and non-food uses as well.

Building on FELDA’s origins as a Palm Oil Plantation Cooperative Farmers Movement, FELDA IFFCO believes in sustainability and partnership with farmers, who cultivate the oil palm plantations and manage milling to produce palm oil.

Strengthening its international presence, FELDA IFFCO has expanded its refining and processing activities to include China, Indonesia, Turkey, United States and South Africa, cementing FELDA IFFCO’s position as a leading player in the global oils and fats industry.
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FELDA Global Group is Malaysia’s largest diversified agro-based enterprise with a turnover of RM12.4 billion, 19,000 employees and 88 active subsidiaries across the world. FELDA Global Group is also Malaysia’s largest plantation owner supporting over 850,000 hectares of plantation land banks and managing 530,000 hectares of it.

IFFCO is UAE’s leading manufacturer and marketer of a wide range of fast moving consumer goods and industrial food products in the Middle East and Africa and has its operations and manufacturing facilities in UAE, Pakistan, Tunisia, Egypt, South Africa, Turkey, Indonesia and China.

Incorporated on 13 December 2006, with a paid up capital of RM 35 million, FELDA IFFCO is a joint venture company between FELDA Global Ventures Holdings Sdn Bhd and IFFCO Holdings Ltd. FELDA IFFCO operates refineries, markets palm oil products, including cooking oils & fats as well as provides logistical solutions for the distribution of palm oil and its derivatives.

Since its inception in 2006, FELDA IFFCO has built a solid reputation for quality and in doing so has achieved several awards and certifications, namely HACCP, Halal, Kosher, ISO 9001:2008, ISO 22000:2005, RSPO SCCS and BRC.

Using the most modern equipment and under strict HACCP conditions, FELDA IFFCO process palm and palm kernel oils into a complete range of cooking oil, shortening, margarines, specialty oils and fats. These oils and fats are produced in dedicated lines under hygienic and food safety processing conditions to ensure quality of the finished product.

Quality remains the corner stone of our entire process, from harvesting of the palm nuts to our own mills, through the entire processing chain until delivery of the packaged oils and fats in containers to the storage tanks on ocean liners. Every step of the manufacturing process is closely monitored for quality and food safety standards.
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Our Core Values

FELDA IFFCO is guided by a set of core values: Integrity, Teamwork, Citizenship, Entrepreneurship and Openness & Trust.

These corporate values are the core drivers of our corporate belief system and are strongly entrenched in all our offices worldwide. Every FELDA IFFCO employee conforms to the moral and ethical corporate code of conduct based on our guiding principles. These core values inspire and guide our work. They also enable us to improve and enhance lives of everyone we work with, by improving the way we do our business.

Integrity: Honesty and Fairness guide our every action.
Teamwork: We value individual excellence and work as a team for the benefit of our stakeholders.
Citizenship: We contribute to the development of individuals and the social and economic fabric of our communities, and we act as stewards of the environment.
Entrepreneurship: We prize individual initiative to meet opportunities and deliver results.
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Farmers' partnership is intrinsic to FELDA's corporate philosophy by virtue of FELDA's original twin mission of driving Malaysia's agricultural development and eradicating rural poverty. FELDA helps to raise rural incomes and living standards, improving local agriculture and making investments that strengthen local economies. FELDA's continued commercial success enables us to uplift the standards of living of our farmers and pursue numerous social initiatives, like building schools and primary health centers in rural areas. This contributes to the education and improvement of the standard of living of our farmers and their families. Our Fair Trade system ensures that our farmers get good value for the produce they grow and conform to sustainable eco-friendly agricultural practices.
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Building Partnerships...Changing lives
FELDA believes in taking a positive stance on environmental issues. We minimize our environmental impact, by pioneering new sustainable farming methodologies using renewable raw materials and helping customers to reduce their impact on the environment.

FELDA is an active member of the international initiative, the Roundtable on Sustainable Palm Oil (RSPO) since October 18th 2004. FELDA being one of RSPO’s founding members, has representation on its Executive Board. Our commitment to the environment guides our operations, and is put into action in our sustainable practices like assessing supplier performance against RSPO principles and criteria. Several RSPO guidelines have been implemented and plans are underway to further the cause of increasing our carbon neutrality and lowering our environmental impact, while developing sustainable methods and practices to plant and harvest oil palm trees.

FELDA Group is the world’s first small holder organization to attain the Roundtable on Sustainable Palm Oil (RSPO) Certification, which in the past has been actively sought by major public listed plantation companies from Malaysia and Indonesia.

FELDA’s two palm oil mill complexes - Kota Gelanggi 1 and Lepar Utara 6 in Pahang as well as 11 estates which supply oil palm fruits to the mills have recently obtained RSPO certification.
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Through its many applications in food and non-edible applications, palm oil, the nectar of the palm tree has proved its worth as nature's gift to mankind.
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Global Reach,
Local Expertise
FELDA IFFCO OIL PRODUCTS SDN BHD
Lot 82, Kawasan Perindustrian Pasir Gudang
Jalan Besi Dua, 81700 Pasir Gudang,
Johor, Malaysia
Tel: +607 251 2811
Fax: +607 251 4650 / 251 3090

FELDA IFFCO OIL PRODUCTS SDN BHD, JOHOR, MALAYSIA
The majority is owned by FELDA IFFCO along with shareholders Mitsui & Company Limited (Japan) and Adeka Pte Limited (Japan). It is a bulk oil facility to refine and fractionate palm oil and its derivatives.

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FELDA IFFCO SDN BHD
Lot 596 Lebuh Raja Lumu
Pandamaran Industrial Estate
42009 Port Klang, Selangor Darul Ehsan, Malaysia.
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Fax: +603 316 71980

A joint venture between FELDA and IFFCO, FELDA IFFCO SDN BHD is engaged in the refining, processing and marketing of palm and palm kernel oil based products for retail and industrial use. Strategically located at Port Klang, it has integrated facilities for refining, fractionating, hardening including inter-esterification to produce a complete range of cooking oil, ghee, shortenings, margarines, specialty oils and fats. This joint venture provides a unique completion of the entire value chain from plantations, milling, refining, processing to branding of a wide range of edible oils and fats. We have extended our reach by establishing refining and processing activities in the USA, South Africa, China, Indonesia, and Turkey.

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Tel: +603 316 87601
Fax: +603 316 71980
FELDA IFFCO China

FELDA IFFCO SOUTH CHINA LTD. located near the modern port of Xinsha in the People’s Republic of China has two state of the art refineries and the second largest tank farm in South China. Its facilities are spread across 65,000 sq meters. All the storage tanks are isolated and have the unique privilege of being granted a special bonded status by the Department of Customs in China. The company manufactures and markets a range of edible oils and fats including shortenings and specialty fats for the large and growing Chinese market.

FELDA IFFCO Indonesia

PT SYNERGY OIL NUSANTARA (PT SON) is a joint venture with FELDA IFFCO and Tabung Haji of Malaysia. It is strategically located adjacent to Port Batam, Indonesia. It is a bulk oil facility to refine and fractionate palm oil and palm kernel oil.

PT SYNERGY OIL NUSANTARA
Jalan Raya Pelabuhan Kabil
KM 12.5, Kabil, Batam 29467
Kepulauan Riau, Indonesia
Tel: +62 778711177
Fax: +62 778711170
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FELDA IFFCO Oil Products Sdn Bhd, located in Johor from the southern most part of Malaysia, is a refining facility for palm oil and other derivatives with a land area of 11 acres. Since its inception on 27th of October 1975, it has made a paid-up capital of RM 20 million and an authorized capital of RM 24 million. Majority of its shares are owned by FELDA IFFCO Sdn Bhd, with other shareholders Mitsui & Co and Adeka Pte Ltd, both from Japan.

FELDA IFFCO Oil Products Sdn Bhd is mainly involved in refining and fractionating of palm oil leading to the production of its core products such as refined, bleached, deodorized (RBD) palm olein, RBD palm stearin IV 56, 60, 62, 64, palm mid fractions, RBD palm olein IV 11, 15, 33, soft stearin and palm fatty acid distillate. This highly-equipped facility has received numerous accreditations such as ISO 9001:2000, ISO 14001:2004 EMS, HACCP, OSHAS 18001, Kosher and Halal certifications. FIOP’s day-to-day operation is run and managed by 90 employees and professionals. Other value added services they provide to their valued customers include flexibag filling and drumming as well as warehouse rentals.
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FELDA IFFCO South Africa

FELDA IFFCO AFRICA (PTY) LTD’s head office and main processing facility is based in Johannesburg, with a second facility located in Durban. A warehouse and sales office are also located in Cape Town. FIA is involved in refining, deodorizing and processing edible oils and fats for retail, food services, QSR, bakery and related industries. While our main brands are Supacrisp Catering Oil, Supafection, and Supamarge, we have also recently launched CBR and CBS’s for chocolates and suitable fats for ice cream. Other specialty fats and custom blends are also available.

Our service reaches across the entire Southern Africa (RSA, Namibia, Botswana, Zimbabwe, Mozambique, Swaziland & Lesotho) as well as to countries such as Malawi, Zambia and Angola.

FELDA IFFCO USA

FELDA IFFCO LLC is one of the North America’s largest producers of high fractionating natural fats and oils based on world class oleo technologies. With four processing facilities including a pilot plant, our plants meet pharmaceutical grade quality standards to assure outstanding quality control, product quality and secured supply. The site manufactures Omega 3, Olestra, specialty fats and oils, sucrose polyesters, and methyl esters - intermediate and special esters in various brands.

FELDA IFFCO LLC
4704, East Ave, Cincinnati, Ohio
Postal Code 45228, USA
Tel: +1- 513 482 6000
Fax: +1- 513 482 6058

Our service reaches across the entire Southern Africa (RSA, Namibia, Botswana, Zimbabwe, Mozambique, Swaziland & Lesotho) as well as to countries such as Malawi, Zambia and Angola.

FELDA IFFCO AFRICA PTY LIMITED (FIA)
P.O. BOX 38 Edenvale 1610
3, Copper Road, Spartan Ext16
Gauteng 1619, South Africa
Tel: +27 11 2810600
Fax: +27 11 3625481
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FELDA IFFCO USA

FELDA IFFCO LLC
4751, Este Ave, Cincinnati, Ohio
Postal Code 45283, USA
Tel: +1- 513 462 8800
Fax: +1- 513 462 8858
FELDA IFFCO GIDA SANAYI VE TİCARET A.S. located in İzmir, is involved in processing, refining and packing different types of edible soft oils such as sunflower oil, corn oil, soybean oil, canola oil, olive oil and palm oil, with its own tank storage and bonded zone. FIGS services the domestic Turkish market including refineries, horeca, catering, bakery sectors, and industrial clients in various brands. It also manages the supply logistics for these sectors. FIGS has a presence in the retail market with Sunny in Turkey. It exports to Africa, Middle East, Europe and Central Asia.

FELDA IFFCO GIDA – Turkey

FELDA IFFCO FRANCE SAS is responsible for coverage and sales of bulk oils to the region west of the Suez Canal including Africa and Americas. It is also responsible for identifying new markets and investment opportunities in line with the group strategy including marketing oils and fats manufactured by the group refineries in Asia.
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FELDA IFFCO FRANCE SAS
10 Place Vendome 75001 Paris France
Tel: +33 153 45 54 35
Fax: +33 153 45 54 35
Quality in every Drop….

Our products in the products that enhance your lives.

Nearly every item you use in everyday lives, from the food that you eat and the medicines you take, to the personal items you use and the paint on your walls, each and every item has an oil and fat component in it.

Our oils and specialty fats are used in thousands of products from food and beverages, to ice creams and confectionery, and from make-up and skin products to paint, industrial and pharmaceutical applications.

The only thing common in all of these products is the FELDA IFFCO seal of purity and quality, for which we are known worldwide. Explore the world of FELDA IFFCO products that can convert endless possibilities into your reality.

| Chocolates and Confectionery | Baking Fats and Margarine |
| Dairy | Frying Fats | Snacks | Hard Stocks | Filling Fats and Spreading Fats |
| Food Services | Spray Drying | Non Food Applications | Bulk Oils |
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FELDA IFFCO is the supplier of specialty fats to the chocolate and confectionery industry with highly specialized cocoa butter alternatives of premium functionality. The products offer advantages like steeper melting profile, improved shelf life with cost effective attributes. We offer advanced vegetable fats as replacer of the traditional cocoa butter.

Our Cocoa Butter alternatives come in three ranges: Cocoa Butter Substitutes (CBS), Cocoa Butter Replacers (CBR) and Cocoa Butter Equivalent (CBE).

These fats are used in the making of chocolates and pralines as they crystallize faster than cocoa butter and therefore give a better utilization of the cooling system, ensuring a better and more stable product.

**Cocoa Butter Substitutes (CBS):**
These are lauric based, hardened, non-tempered fats with not more than 0.5% trans fat. They provide good elasticity, gloss retention and fat crystallization at lower viscosities. These fats are not compatible with cocoa butter and may only be used in formulations with very low content of cocoa butter.

**Cocoa Butter Replacers (CBR):**
Are mainly used in compound coatings, due to certain compatibility with cocoa butter. These fats can be used in combination with cocoa butter to give compounds suitable for both coatings and moulding. These fats are all of non-lauric origin and therefore there is no risk of soapy taste in the finished product. Compounds made with CBRs do not need tempering. This line of products includes a low trans content and zero trans replacers which are non-lauric, non-tempered hardened and fractionated specialty fats inheriting similar sensory and heat stability as that of cocoa butter.

**An IFFCO Innovation**

**Cocoa Butter Equivalent (CBE):**
FELDA IFFCO has added another feather to its cap by developing a completely brand new, premium cocoa butter equivalent (CBE) without using any exotic fat. The fat is non-lauric and completely trans free. The fat provides excellent melting properties for pure chocolates with cost effective features as well as bloom retardation properties.
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Baking Fats and Margarine

By understanding the requirements of the baking industry, FELDA IFFCO has been able to provide the industry with a range of baking fats to add profitability and value to their finished products. This includes a wide range of biscuit dough fat and bread dough fat.

All types of FELDA IFFCO baking fats are based on modified and unmodified non-lauric vegetable fats with or without treated water with specialized emulsifiers, natural identical flavor, natural color and added vitamins. They give you excellent creaming and baking products.

Biscuits: FELDA IFFCO has fats with palm oil fractions to meet the bakery requirements. It also includes aerated and non-aerated varieties and partially hardened fats with low trans content. Typically made with the combination of liquid oil, the products result in ideal, tighter crisper biscuits and cookies.

Bread Dough Fat: The line includes a fat range with aerated and non-aerated products. The palm-based oils which are solid at room temperature allow proper mixing, foaming and baking, thus ensuring a better end product.

Cake Margarine: Cake margarine is an important ingredient in cakes, biscuits and various fillings, e.g. sugar filling, almond filling, butter cream filling etc. A good cake margarine must be soft and easy to work with. FELDA IFFCO therefore makes frequent adjustments to the consistency of our cake margarines depending on climatic conditions etc. In this way we ensure that our customers will always obtain a fine and uniform dough with our range of cake margarines.

Pastry Margarine: FELDA IFFCO has introduced a new caliber product for baking fat termed as “Emulsified Fat”. It is a combination of palm based oil as well as soft oil. The emulsified blend of liquid and solid fat results in perfect baking and leavening volume. FELDA IFFCO manufactures specialty puff pastry margarine that produces pastries with buttery flavor and exceptional flakiness. During baking, fat that has been rolled or folded into the dough traps steam and separates the layers to create the mouth-watering flakiness. Pastry Margarine is majorly palm oil based margarine, which is enriched with vitamins.

Croissant Margarine: FELDA IFFCO makes margarines for buttery and flaky breaded croissants. A proper croissant should have distinct layers when examined cross-sectionally. FELDA IFFCO has designed the margarine keeping that in mind. Our margarine, when baked with the dough for making the croissant, gives off steam that separates the layers and creates a flaky pastry.

All Purpose Margarine: FELDA IFFCO offers a low trans, non-harlandized margarine designed for bakery and other laminated dough applications. Products made with FELDA IFFCO APM have excellent crumb structure and excellent mouth feel. For manufacturers who have a broad spectrum of usages of margarines, FELDA IFFCO makes a versatile, highly functional, all-purpose margarine suitable for cookies, danish and other bakery applications. It exhibits good plasticity and contributes to the overall flakiness of baked products.
By understanding the requirements of the baking industry, FELDA IFFCO has been able to provide the industry with a range of baking fats to add profitability and value to their finished products. This includes a wide range of biscuit dough fat and bread dough fat.

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**Bread Dough Fat:**
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**Cake Margarine:**
Cake margarine is an important ingredient in cakes, biscuits and various fillings, e.g. sugar filling, almond filling, butter cream filling etc. A good cake margarine must be soft and easy to work with. FELDA IFFCO therefore makes frequent adjustments to the consistency of our cake margarines depending on climatic conditions etc. In this way we ensure that our customers will always obtain a fine and uniform dough with our range of cake margarines.

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FELDA IFFCO makes margarines for buttery and flaky breaded croissants. A proper croissant should have distinct layers of pastry when examined cross sectionally. FELDA IFFCO has designed the margarine keeping that in mind. Our margarine, when baked with the dough for making the croissant, gives off steam that separates the layers and creates a flaky pastry.

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Dairy

Dairy cheeses by improving its structural quality and taste. Cheese substitutes can be tailor made for individual customers for specific applications using either non-lauric or lauric fats. The dairy replacers enhance the function provided by the fat in terms of flavor, texture, and mouth feel. The usage of replacer cuts the fat consumption by 1/3 and yet complies with the dietary recommendations. The main objective of substitution is the reduction in cost of raw materials as well as improved nutritional benefits and production properties.

FELDA IFFCO offers a variety of dairy fat replacers with formulated fat blends tailored to replace milk fat in various dairy products such as cream, coffee creamer and milk substitutes. We have developed fats which can be utilized in the production of ice cream, cheese and whipping cream as dairy fat replacers. Not only do they enhance the product and improve its structural rigidity, heat resistance, texture and mouth feel, but they also reduce our customer’s production costs by cutting the fat consumption by 1/3 and yet comply with the dietary recommendations.

This also makes our customer’s products healthier, as they are made from lauric and non-lauric vegetable oils and cocoa butter instead of dairy products.

Ice Creams:
We produce fats specifically for the ice cream industry. Due to its properties of very fast crystallization, our fats are ideal for enrobing and coating of ice cream. They can be used for both dipping and enrobing and have excellent sensory properties. Our fats belong to lauric, non-lauric and palm origins.

Dairy Fat Replacers:
Normally dairy fats are used in the production of cheese but more and more producers want to replace the expensive butter fat with vegetable fats, which are cheaper and from a nutritional point of view even healthier. We have developed a fat for use in the production of cheese by improving its structural quality and taste. Cheese substitutes can be tailor made for individual customers for specific applications using either non-lauric or lauric fats. The dairy replacers enhance the function provided by the fat in terms of flavor, texture, and mouth feel. The usage of replacer cuts the fat consumption by 1/3 and yet complies with the dietary recommendations. The main objective of substitution is the reduction in cost of raw materials as well as improved nutritional benefits and production properties.

Whipping Creams:
Normally dairy fats are used in the production of whipping creams and toppings but more and more producers want to replace the expensive dairy cream with vegetable fats, which are cheaper and from a nutritional point of view even healthier. We have developed a fat for use in the production of whipping cream with improved structural rigidity, heat resistance and taste. They are typically based on hardened lauric fats stabilizing the solid fat crystals. In reparing air cells in order to produce stable whipped foam. As the fat is lauric based, no aeration is required. They can also be tailor made for individual customers for specific applications.
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Frying Fats

Frying Applications

FELDA IFFCO has a wide range of frying fats created according to customer needs and applications. All our frying fats are categorized into solid, pourable and liquid formats. Solid fat profiles are modified by fractionation, interesterification or hardening.

Pourable fats are partly modified or it may be a blend of partly modified and unmodified fats. Liquid fats are 100% unmodified oils or may be a blend of unmodified oils. All of our frying fats contain antioxidants. Some also contain antifoam and anti-crystallizing agents.

We produce the following two varieties of Frying Fats:
- Zero Trans Frying Fats
- Low Saturated Frying Fats
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We produce the following two varieties of Frying Fats:

- Zero Trans Frying Fats
- Low Saturated Frying Fats
FELDA IFFCO produces a wide range of fats used in snack products like biscuits and extruded snacks. These fats have excellent fluidity to enable the spraying process. They have good oxidative stability giving the product a longer shelf life and are completely free of trans fats. They can be used for both spraying, frying and for ice-cream coating or as an effective moisture barrier for food and snacks.
Snacks

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FELDA IFFCO has developed a range of hardened and non-hardened palm oil based fats which are used by the food industry for the manufacture of a wide variety of margarines, shortenings and vegetable ghee.

All the products in this category are modified from liquid to solid and can be mixed with soft oils according to the customer requirements. All types of FELDA IFFCO hard stock fats are based on non-lauroyl vegetable fats with or without addition of antioxidant.
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FELDA IFFCO produces a specific range of filling fats which are tempered, non-hardened, non-lauric and therefore offer no risk of soapy taste. Furthermore, since these fats are not hardened there is no content of trans fatty acids. The filling fats that we produce are fractionated to give a triglyceride composition very similar to cocoa butter. Therefore these fats are fully compatible with cocoa butter in confectionery applications. Since the fats are fractionated, they have a very steep melting profile which assures a very good flavor release as well.

FELDA IFFCO filling fats are non-lauric, containing low and zero trans acids. They have an excellent melting profile and fast crystallization for cooling purposes. They are used in a wide variety of filling applications like toffee and biscuit filling or as spread fats. They are also used for enrobed filling for both soft and hard enrobing as well as for fillings which have cooling effects.
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Food Services

The FELDA IFFCO Food Services Division caters to a whole spectrum of end users, with nutritious and hygienically processed cooking oils, olive oils, margarines, butter and specialty fats. Our product development programs constantly endeavor to improve existing products to cater to shifting consumer trends. Our products are available with or without antioxidants as per the requirements of the customer.
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FELDA IFFCO offers fats for spray drying industries to make powders for coffee creamer, bakery ingredients, confectionary, infant milk formula and infant food related products. FELDA IFFCO has different varieties of lauric and non-lauric oils which are modified or unmodified depending on the customers’ requirements. FELDA IFFCO can also offer tailor-made products to suit your requirements. The major applications of these products are for spray and spread fats for extruded snacks and biscuits.
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Pharmaceuticals
FELDA IFFCO also produces a wide range of non-lauric oils which are used in the pharmaceutical industry as stabilizers, emulsifiers and coating agents in capsules. We can develop specific products with or without antioxidants depending on the customer’s specific requirements.

Paint
Siccative (drying) oils are vegetable oils that dry to a hard finish at normal room temperature. The polyunsaturated acid (linoleic and linolenic acids) content of a drying oil is high. Such oils are used in paint and in other paint and wood-finishing applications. Walnut, sunflower, safflower, dammar, linseed are drying oils. Paint may also include additional siccative such as alkyd resin. Palm oil is used in the synthesis of alkyd resins.

Candles
Palm wax is highly resistant to melting in the summer months temperatures and contracts well in moulded candle making, easing removal from moulds. Palm wax mixes well with color, other types of wax and holds fragrances well. Palm wax does not require any additives other than color and fragrance.

Polymers
Epoxidized palm oil can be used as a plasticizer for polylactic acid. Epoxidized palm oil is an epoxidized derivative of a mixture of esters of glycerol with various saturated and unsaturated fatty acids. Myristic and palmitic acids, derived primarily from palm oil, are also used as plasticizers in cellulose derivatives.
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FELDA IFFCO also produces a wide range of lauric and non-lauric oils which are used in the chemical industry for personal care products such as soaps, shampoos and other applications for the personal care industry. We can develop specific products with or without antioxidants, depending on the customer’s specific requirements.

Cosmetics
Palm oil and palm kernel oil are used in most cosmetics as a binding agent. Other ingredients that are derived from palm oil include sodium lauryl sulphate, cetyl alcohol, stearic acid, tallow and other palm sterols and fatty alcohol sulphates. Powdered stearins are used as carriers and cocoa butter substitutes are used in lipstick formulations.

Soaps
Palm kernel oil and coconut oil add hardness to the soap bar and promote a stable, creamy lather. It is recommended to use less than 30% of the oil in the soap recipe as it can get dry when oil content is higher. When making soap with palm oil, the glycerin yield is lower than coconut oil. Despite the lower glycerin levels, palm oil is still appealing because of the nice creamy, stable lather it produces and the hardness it adds to the soap. Palm and palm kernel oils have higher oxidative stability and retain perfume better.
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FELDA IFFCO has a great variety of fats used in the formulation of feed products for dairy cattle, poultry, broilers and livestock. These fats are rich in energy compounded in ration containing a balanced nutrient composition of protein, energy, amino acids, fatty acids, vitamin, minerals to achieve maximum egg production in hen, high market weight in short period in birds, high milk yield and reproductive efficiency in lactating cows.
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With easy access to raw materials from our multiple processing plants located strategically in Malaysia and Indonesia, FELDA IFFCO's merchandising team organizes regular shipping programs on chartered bulk vessels and tankers to deliver bulk oils to our customers in China, India, Pakistan, Middle East, Africa, Europe and the U.S.A.

FELDA IFFCO’s origination team of experienced traders in palm, laurics and soft oils formulates price outlook and views based on both technical and fundamental analysis of vegetable oils trends enabling our customers to manage risks in a volatile market environment.
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Our Services

Logistics
FELDA IFFCO has an integrated supply chain from sourcing and procurement to JIT processing to shipping and transportation which ensures that we deliver orders either in containers or in bulk to our customers on time. Our optimal supply chain includes a back-up plan with both primary and secondary production sites to ensure on-time delivery to our customers.

FELDA IFFCO sources 100% of its crude palm oil requirements from our stakeholder FELDA. High quality crude palm oil and crude palm kernel oil from selected FELDA mills are used in the production of cooking oil, ghee, shortening, margarine, specially oils and fats.

FELDA IFFCO Sdn Bhd is certified under RSPO’s Supply Chain Certification Systems. Our facility receives certified sustainable crude palm oil from FELDA’s RSPO certified mills.

Technical
FELDA IFFCO’s technical team works in close collaboration with IFFCO’s R&D Excellence Center manned by a team of 20 highly qualified individuals to formulate tailor made oils and fats for our global customers. FELDA IFFCO’s technical team provides applications support in the fields of baking, frying, cooking, ice cream and chocolate making to our diverse customer base. FELDA IFFCO laboratories are equipped with state of the art pilot plants and analytical equipments to offer alternative recipes and formulations.

Customer Services
FELDA IFFCO’s extensive network of sales offices across the globe allows our sales representatives to remain close with our customers at all times. FELDA IFFCO’s dedicated shipping team ensures that shipping documents are processed in a timely fashion to facilitate our customer’s clearance of their consignment from the port effectively. FELDA IFFCO’s price outlook report can be used as a tool to assist customers to make buying decisions. FELDA IFFCO’s merchandising team is available to provide 3 to 6 months forward pricing through hedging mechanism including customized procurement and risk management models. FELDA IFFCO’s production team adopts and benchmarks best practices to remain the least cost operator in the industry.
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