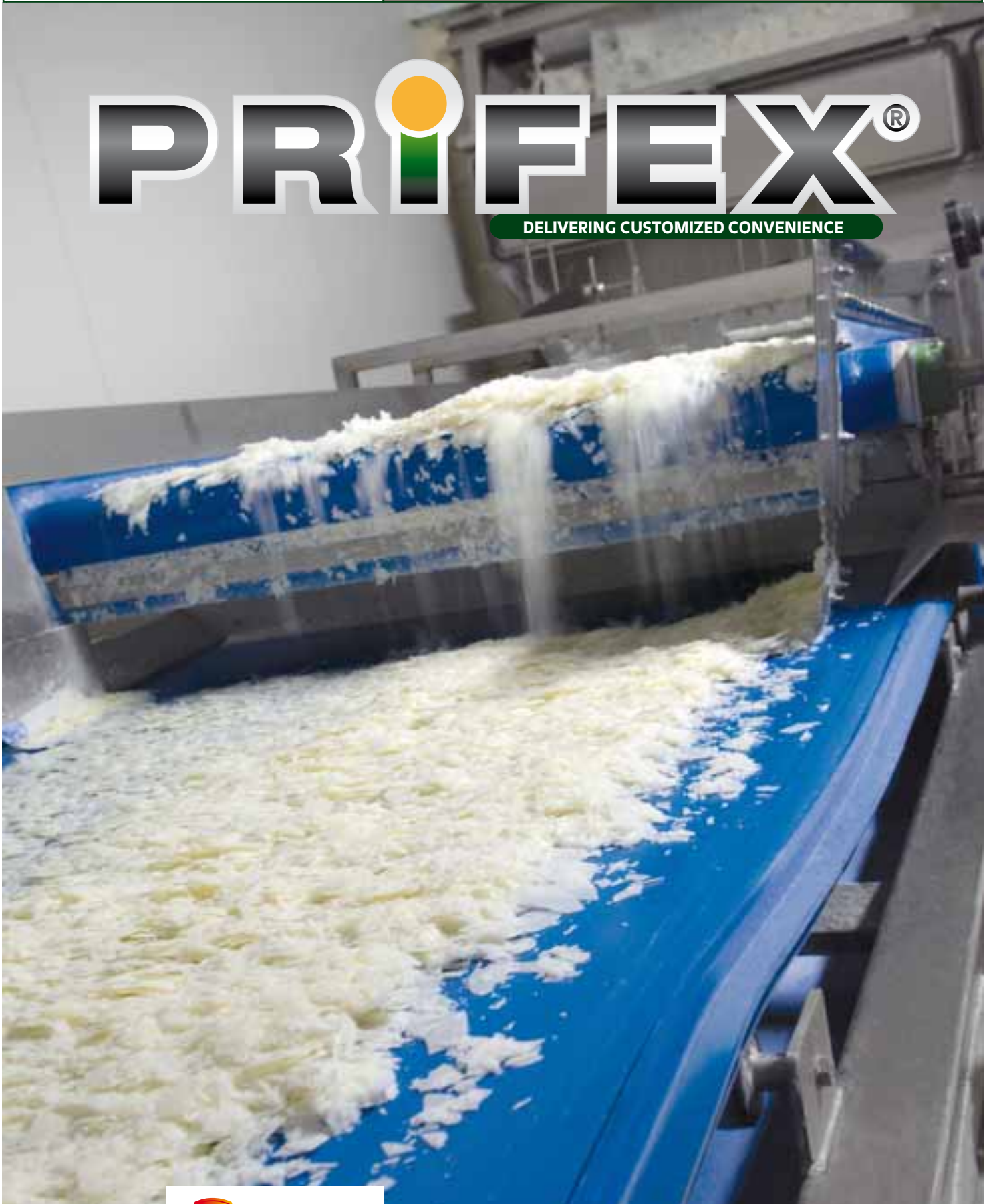


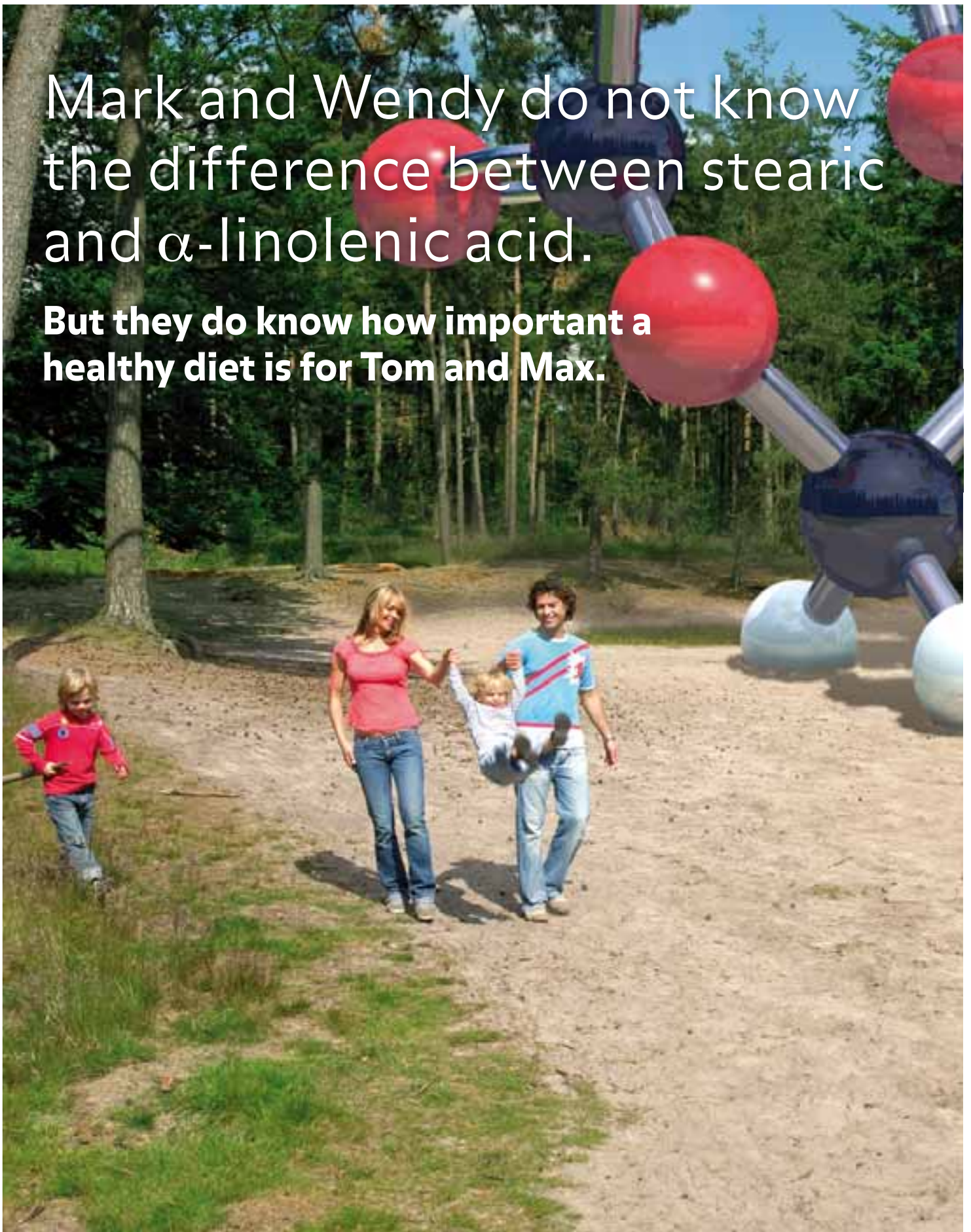
PRIFEX[®]

DELIVERING CUSTOMIZED CONVENIENCE



Mark and Wendy do not know
the difference between stearic
and α -linolenic acid.

**But they do know how important a
healthy diet is for Tom and Max.**



Unimills B.V., a member of the Sime Darby group, is a leading European supplier of tailor-made vegetable oils. Unimills' strength is the diversity of processes for healthy vegetable oil-based ingredients including all modern oil processing technologies.

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UNI  MILLS
Innovative partner. Vital to food.

UNIMILLS PRIFEX® FLAKED FATS

Prifex® is Unimills' brand of flaked fats at the forefront of food processing delivering customized convenience to a wide range of food products. Unimills' Prifex® flaked fats are easy to handle, have a long shelf-life and are convenient to use. Typical applications for flakes are those that need easy mixing and dispersal of the fat without lumps or stickiness. From pizza doughs, to dry soups, to chewing gum, Unimills' Prifex® flaked fat is the product of choice for your application. Unimills can customize Prifex® flaked fats to the most specific application. The latest innovations include flaked fats from unhardened fats with 30% less saturated fat than traditional flakes. As a market leader in Europe, Unimills designs Prifex® flaked fats to meet its customers' needs. The Prifex® innovations even allow for an effective delivery of natural colorants, vitamins and flavours to foods. Imagine a golden pizza crust with the heady aroma of toasted cheese and the delicate hint of garlic flavour, all delivered courtesy of Unimills Prifex® flaked fats.



WHY CHOOSE UNIMILLS?

Unimills is a market and technology leader in Europe on flaked fats with more than 25 years experience in manufacturing high-quality flaked fats. Unimills' modern integrated plant at Zwijndrecht, the Netherlands, uses the latest technology to meet our customers' needs based on almost 100 years experience with oil processing. We began producing the first generation flaked fats with fully hardened fats with a long shelf-life, easy handling characteristics, consistent quality and convenient in use. Since then we have continuously expanded our product portfolio by innovation to more than 20 different Prifex® products.

Unimills recently doubled its flaking capacity with new soft flaking technology. The soft flake line can process unhardened fats and offers Unimills' customers healthier flaked fats formulations with 30% lower saturated fat levels for all types of food applications. This technology allows for the delivery of natural colorants, vitamins or flavours, and aromas to satisfy the growing demand for fats with added functional ingredients. Today, with our experience and manufacturing abilities, we are ready to support you in selecting the right Unimills Prifex® flaked fats for your specific application.



Wendy's family enjoys a healthy lifestyle with the food they trust.

HEALTH TRENDS

More and more consumers want to enjoy a healthier lifestyle. There is increasing focus on the health and nutritional benefits of the food we eat. We are aware that healthy food makes an important contribution to our lifestyle. Vegetable oils and fats are important in a healthy diet as they provide essential fatty acids and fat based vitamins such as vitamins A (β -carotene) and E (tocopherol). Consumers may not know the difference between stearic and α -linolenic acid, but when buying food products, they know that a healthier lifestyle involves reducing the intake of saturated fats.

The Unimills Prifex[®] 300 and 400 series help to meet this demand with flakes that have lower saturated fat levels and are only based on natural unhardened fats.



DELIVERING CUSTOMIZED CONVENIENCE

How do Unimills Prifex[®] flaked fats deliver customized convenience? By providing customized flaked fats that are convenient to handle, easy to mix in powder formulations without sticking and smearing, have stable melting characteristics and have a shelf-life of up to one year. In addition, Unimills' unique dosing technology, Prifex[®] flaked fats can deliver natural ingredients such as flavours, vitamins and natural colorants like β -carotene to a broad range of food products. This new cost-effective flavour delivery technology offers accurate and homogeneous dosing of these natural ingredients into an increasing number of food applications. Although customers have a wide selection of flaked fats to choose from, there are always applications that need flakes with special functionalities. Unimills can meet this need by delivering flaked fats customized to the most specific application.

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Formation of stable white Prifex® flaked fats at the Unimills cooled drum.

WHAT ARE FLAKED FATS?

Flaked fats are made from natural vegetable fats with a melting point above 45 °C, which crystallize into stable, solid white flakes. Unimills' flaking technology allows for the use of various natural vegetable fats to make flaked fats. After a careful selection of the fatty acid composition and raw materials needed to get the required functionalities, the flaking process starts. A reservoir under the rotating drum contains the fat formulation, pre-dosed with added natural ingredients if wanted. The temperature controlled rotating drum surface causes a layer of oil to crystallize and stick to the drum. A scraper flakes off fat flakes with a thickness of between 0.5 and 1.0 mm. The basis of Unimills' flaking technology is the careful selection and monitoring of the optimal liquid fat level in the reservoir as well as the drum speed and temperature. Of equal importance is the controlled removal of the crystallisation heat to reach a stable fat crystal form. Finally, Unimills Prifex® flaked fats feed out of the hopper into the automatic packaging machines. To prevent cross-contamination between different products in the dosing plant, the equipment design allows for complete and easy cleaning.

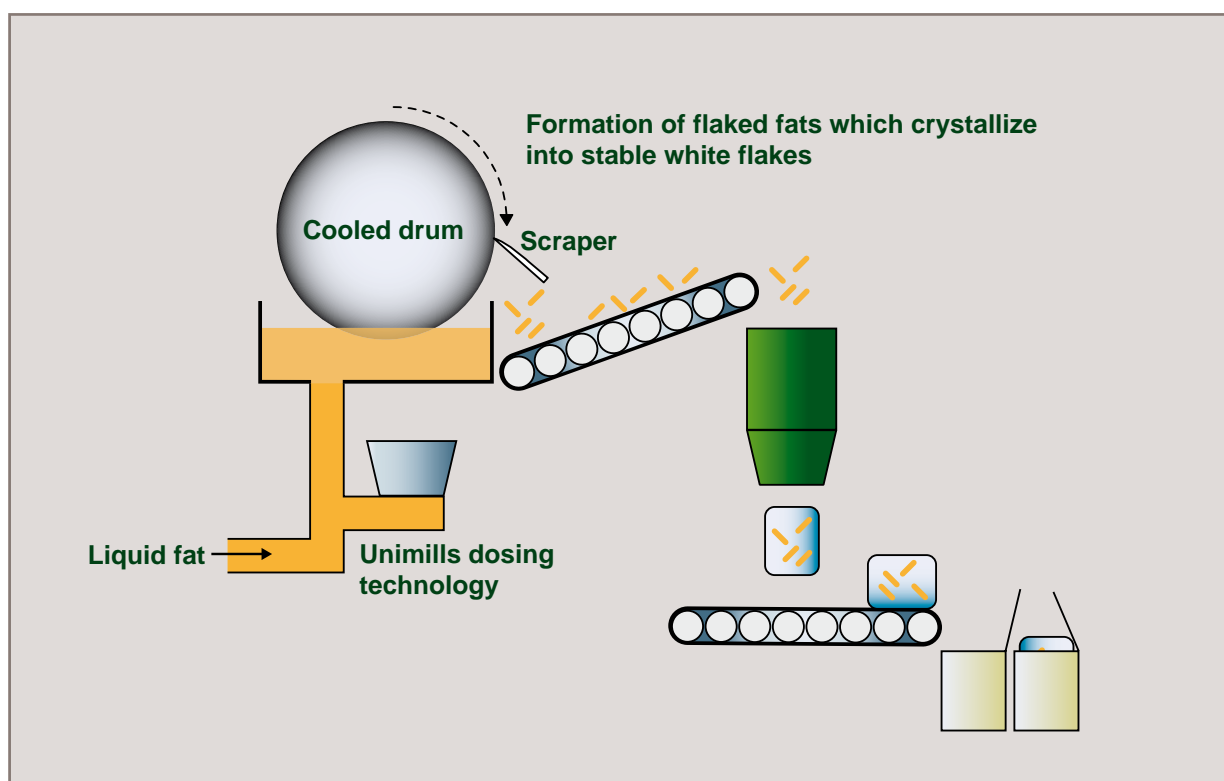
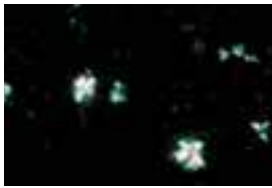


Figure 1: Unimills Prifex® fat flaking technology.



Microscopy of Palm oil crystal spherulite.

INNOVATION AND APPLICATIONS

Flaked fats are used in a wide range of applications where there is a need for easy mixing and dispersal of fat without lumps or stickiness.

All these applications use are based on one or more of the following unique characteristics of flaked fats:

1. Has the capacity to process powdered foods without smearing and sticking during high shear mixing.
2. Delivery system for natural vitamins, flavour and colour ingredients for food products.
3. Easy handling and dosing of relative small amounts of fats if liquid bulk fats cannot be handled.

There is an ever-growing range of applications for Unimills Prifex® flaked fats in the market, such as liquid margarine, pizza dough, chewing gum, instant soup, peanut butter, chocolate spreads and paper coating wax.

Unimills now offers four series of trans-free Prifex® flaked fats, as listed below. Each Unimills Prifex® series has been developed from selected raw materials and oil processes.

Unimills Prifex® Products

Prifex® 100 series	Traditional flaked fats containing fully hardened fats
Prifex® 200 series	Traditional flaked fats containing fully hardened fats with added natural ingredients
Prifex® 300 series	Premium soft flaked fats based on natural unhardened fats
Prifex® 400 series	Premium delivery system of natural flavours, vitamins and colours based on natural unhardened fats

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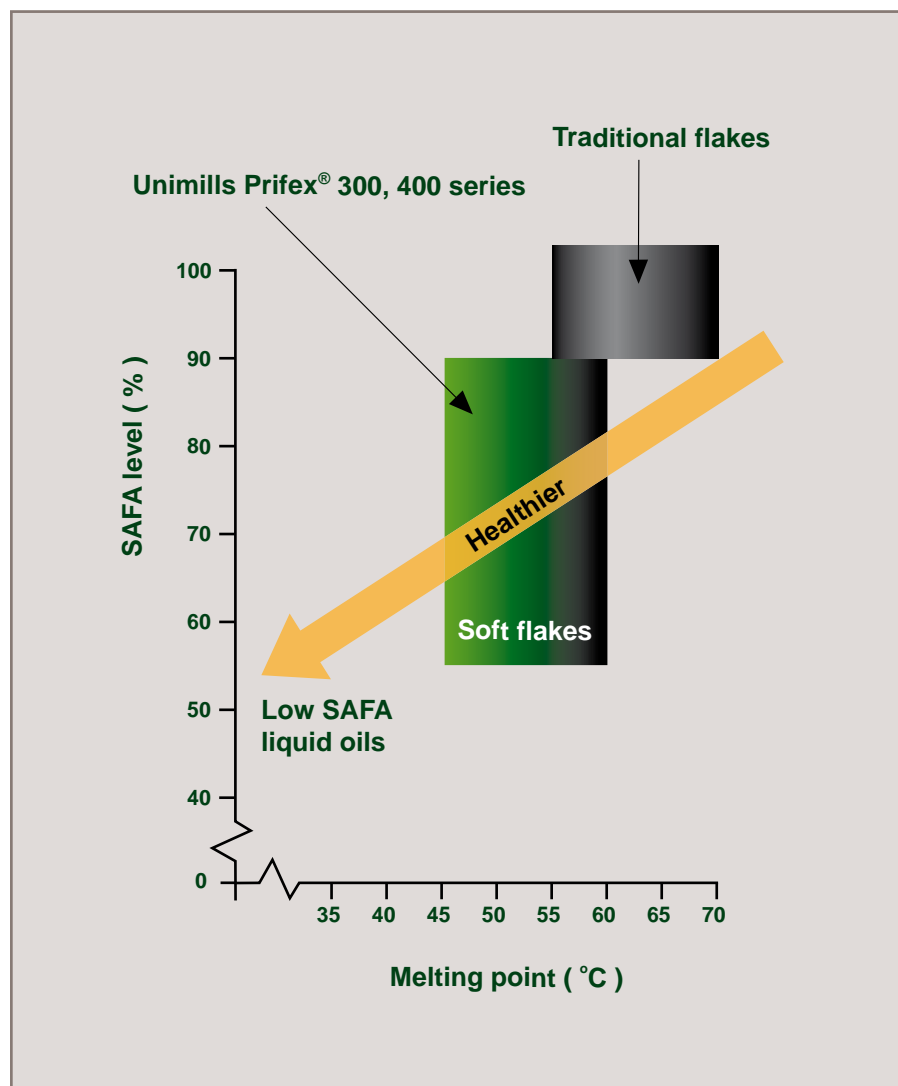


Figure 1: Saturated fat levels and melting point of Unimills Prifex® series.

Following the successful Unimills Prifex® 100 series of traditional high quality flaked fats based on fully hardened fats with a long shelf-life, Unimills scientists developed the new soft flaking technology. The new Prifex® 300 and 400 series do not only fulfil the demand for healthier foods with lower saturated fat levels but they also meet the needs of many new applications.



PIZZA DOUGH

Consumers prefer a pizza with a light crispy crust, aerated with large bubbles to give the right look, crispiness and mouth feel. Manufacturers of thick pizza crusts want a laminated structure like a croissant without the need to use a dough lamination process. Liquid bulk fats and powders cannot provide this functionality. The limited use of the new innovative Unimills Prifex[®], added at the end of the dough mixing cycle, creates large air bubbles, which some pizza eaters refer to as 'flaky crust'. The product of choice is the new Unimills Prifex[®] 301, based on natural unhardened fats; it contains 25 % less saturated fats than fully hardened flakes.



CHEWING GUM

The use of flaked fats in chewing gum helps to keep the gum soft and flexible and delivers optimal flavour release during chewing. Flaked fats allow the manufacture of a good sticky gum base, as the flakes' high melting point prevents liquid formation during gum moulding. Using limited amounts of the Unimills Prifex[®] 121 or Prifex[®] 125 in the gum base gives the desired flexibility and flavour release properties to the chewing gum.



CHOCOLATE SPREADS AND PEANUT BUTTER

Peanut butter, hazelnut spreads and chocolate spreads are popular products for children. For these applications, Unimills developed the best possible healthy stabilizing systems. The preferred product to stabilize these spreads is Unimills Prifex[®] 300 made from unhardened natural vegetable fats with the lowest possible saturated fat level.

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INSTANT SOUP

The base of most instant soup formulations is a dry mixture of all ingredients. For this process, it is critical to have a solid fat that does not stick and smear during high shear mixing. Unimills' scientists developed two specific Prifex® formulations for this application. The traditional Unimills Prifex® 125, based on hardened fats, with a melting point of 55°C has a very long shelf-life and good functionality. The new innovative Unimills Prifex® 303, based on natural unhardened fats has a melting point of 53 °C and a saturated fat level that is 30 % lower.



LIQUID MARGARINE

Consumers increasingly prefer the use of liquid margarines to cooking oil, as they are more convenient to use at home. Unimills Delico® is the European leading brand in hardstocks for margarines and spreads. Our hardstock can be delivered in bulk for liquid margarines. Some liquid margarine manufacturers prefer to use solid flaked fats as hardstock to create a stable network in liquid margarines. For them, Unimills offers Prifex® 124 to form a stable homogeneous liquid margarine convenient for use. In addition, Unimills have developed Prifex® 300, based on natural unhardened fats for stabilizing liquid margarines, with the lowest possible saturated fat level.



PAPER COATING WAX

Unimills Prifex® 123 and 125 are natural vegetable fats designed for use as functional paper coating for wrapping food products. Paper used for wrapping food products are typically coated with mineral oil based waxes such as paraffin to prevent moisture and air migration. Unimills Prifex® is a natural vegetable alternative for paraffin based products.



DELIVERY SYSTEM FOR FLAVOURS, VITAMINS AND COLOUR

Unimills now offers a new cost-effective delivery technology for natural ingredients based on the new soft flaking technology. The Prifex® 400 flakes contain specific amounts of natural flavours such as garlic or butter, vitamins such as vitamin A and E, and natural colorants such as β -carotene. It is possible to add all fat-soluble natural ingredients homogeneously to the flakes, providing an innovative delivery system of these ingredients to food products such as pizza toppings, sauces, dressings, liquid margarines, (instant) soups etc. Unimills is happy to develop new Prifex® flaked fats as a delivery system for your preferred colour, flavour or vitamin.

Unimills Prifex® properties

Melting behaviour

Extended shelf life

Flake thickness 0.5 – 1.0 mm

Unimills Prifex® benefits

Convenient food processing of powdered food products

Homogeneous delivery of vitamins, flavours and colours

Tailored sensory perception of foods

Texture benefits which cannot be obtained from liquid or powdered fats

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Our responsibility is to ensure that each step from palm seedling to your product is sustainable.

VALUES

Today's consumers are increasingly aware of health and environmental issues. While consumers want foods that look and taste good, they also want foods produced in an ethical, environmentally friendly and sustainable way.

Most of our tropical raw materials come from sustainable sources, the estates of our Sime Darby plantations in Malaysia and Indonesia. Our parent company is a founding member of the Roundtable on Sustainable Palm Oil (RSPO). Our ambition is to be one of the first companies worldwide to deliver certified sustainable palm oil products.

We keep to strict quality assurance standards from raw material source to final product. We have adopted various food standards such as HACCP, ISO, BRC and IFS.

Unimills' strategic thrusts of innovation and responsibility are embodied in Unimills Prifex® flaked fats. By applying these thrusts to every aspect of our work, we try to meet our customers' needs.





If you would like to learn more about how you could use our expertise to successfully co-develop your products, please contact our sales department or product development experts:

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Developing
Sustainable
Futures