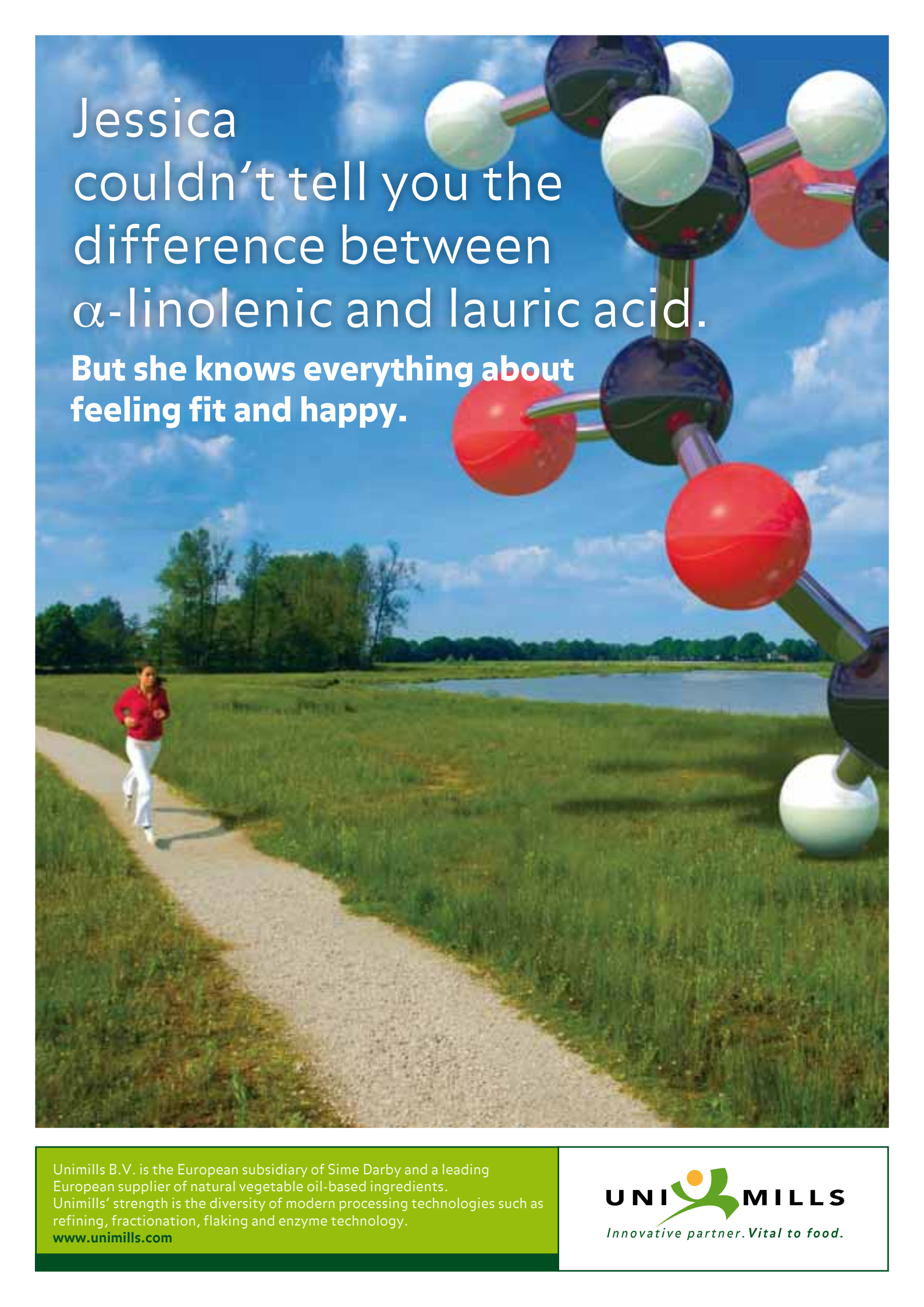


Vitolio

GENUINE RICHNESS FROM NATURE

A natural source of
beta-carotene



A woman in a red shirt and white pants is jogging on a gravel path in a park. In the background, there is a pond and trees under a blue sky with clouds. A large, colorful molecular model is overlaid on the right side of the image, featuring black, white, and red spheres connected by silver rods.

Jessica
couldn't tell you the
difference between
 α -linolenic and lauric acid.

**But she knows everything about
feeling fit and happy.**

Unimills B.V. is the European subsidiary of Sime Darby and a leading European supplier of natural vegetable oil-based ingredients. Unimills' strength is the diversity of modern processing technologies such as refining, fractionation, flaking and enzyme technology.
www.unimills.com

UNI MILLS
Innovative partner. Vital to food.

UNIMILLS VITOLIO® NATURAL OIL INGREDIENTS

Vitolio® is Unimills' brand of unique natural vegetable oil ingredients, giving exceptional added value to food products. The Vitolio® selection enhances food products and meets consumer demand for genuine and natural food ingredients. It comprises a range of natural oils with nutritional values and colouring qualities. One of the unique natural oils in this range is Unimills Vitolio® 150, containing natural beta-carotene which is used to colour foods such as margarine, mayonnaise, snacks, cheese, and bakery products. Added to food products, it can add a yellow to red colour. Unimills Vitolio® 150 contains natural anti-oxidants to improve shelf life and adds natural nutritional value to a finished product.



WHY CHOOSE UNIMILLS?

We have a reputation for high-quality natural oils, thanks to our in-depth knowledge and experience with processing oils and fats gained over almost 100 years. With our modern, integrated plant at Zwijndrecht, the Netherlands, we are fully able to meet the needs of the food industry. We can supply custom-formulated oils and fats for your specific needs, and we have the flexibility to meet health trends and match quality requirements. We can help you select the right Unimills Vitolio® natural oil ingredient for your specific application.



Jessica enjoys her healthy lifestyle with healthy food she trusts.

HEALTH TRENDS

Consumers may not know the difference between a-linolenic acid and lauric acid, but when buying food products they do want to know where their food comes from and how it has been processed. They are concerned about what ingredients are used and how they are sourced, and they pay close attention to the list of ingredients on food packages. Moreover, they want responsibly produced food products. Catering to this trend is vital to the food industry as it faces the challenge of offering innovative product ideas with added benefits.

The trend is for natural ingredients rather than artificial or synthetic types. This has encouraged many food manufacturers to constantly search for ways to improve the nutritional value, appearance and quality of their products and to replace synthetics with natural colour additives when they colour food.



GENUINE RICHNESS FROM NATURE

How do Unimills Vitolio® natural oils deliver genuine natural richness? One of the unique natural oils we use is Unimills Vitolio® 150, prepared from mildly refined palm oil and containing natural beta-carotene, used to colour foods such as margarine, mayonnaise, snacks, cheese, and bakery products.

Unimills Vitolio® 150 is produced by our parent company, Sime Darby in Malaysia. Only the best palm bunches are selected for further treatment and production. Through a special mild refining process, Sime Darby ensures that the oil remains rich in natural carotenoids, such as beta-carotene.

Through a stringently supervised Quality Assurance system, the quality of the oils is kept consistent at all times. We are part of an integrated supply chain within Sime Darby, so we have the ability to monitor the oils from the tree to consumers' tables, ensuring they only receive products made with the freshest and highest quality raw materials.

Unimills Vitolio® 150 is very suitable as a food colouring, has additional beneficial natural antioxidant properties, and adds nutritional value, such as pro-vitamin A and vitamin E, to the finished product.

Clean labelling

E-numbers used on food labels refer to additives such as colours and preservatives. Today's consumers are highly concerned about these additives, and pay close attention to the list of ingredients on food packages. This is encouraging many food manufacturers to replace synthetics with natural colour additives. Unimills Vitolio® 150 is a natural source of beta-carotene for colouring purposes and does not need to be listed on food packaging in Europe.

Nutritional information of Unimills Vitolio®150

Free Fatty Acid	0.10% max
Moisture and Impurities	0.10% max
Iodine Value	60 min
Melting point (deg. C)	19 max
Tocopherols and Tocotrienols	800 ppm min
Carotenes	500 ppm min

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Vitolio
GENUINE RICHNESS FROM NATURE



Adding Unimills Vitolio® 150 to a margarine blend and it will give the margarine that golden appearance.

A NATURAL SOURCE OF BETA-CAROTENE TO COLOUR FOOD

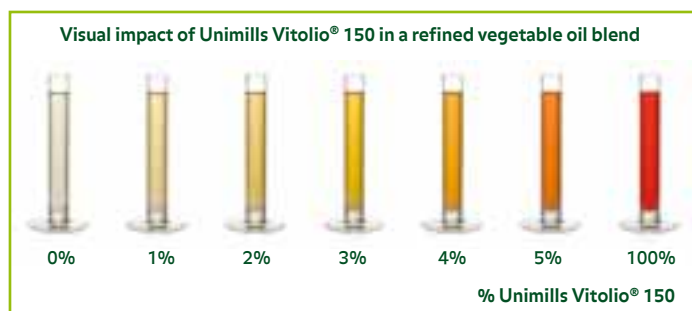
It's no secret that the visual appeal of food has an effect on our appetite. Food producers rely on these taste associations to enhance their products, and use food colourings in many products such as consumer and industrial margarine, mayonnaise, snacks, cheese, and bakery products.

With growing consumer awareness around health and food safety, there is increasing demand for the use of natural food colourings. Unimills

Vitolio® 150 is rich in natural carotenoids, one of the most important groups of natural pigments used as food colouring.

When Unimills Vitolio® 150 is added to food products, it produces a yellow to red colour. Your product will have a tasty and fresh appearance. Unimills Vitolio® 150 is easy to use and mixes well with all oil-

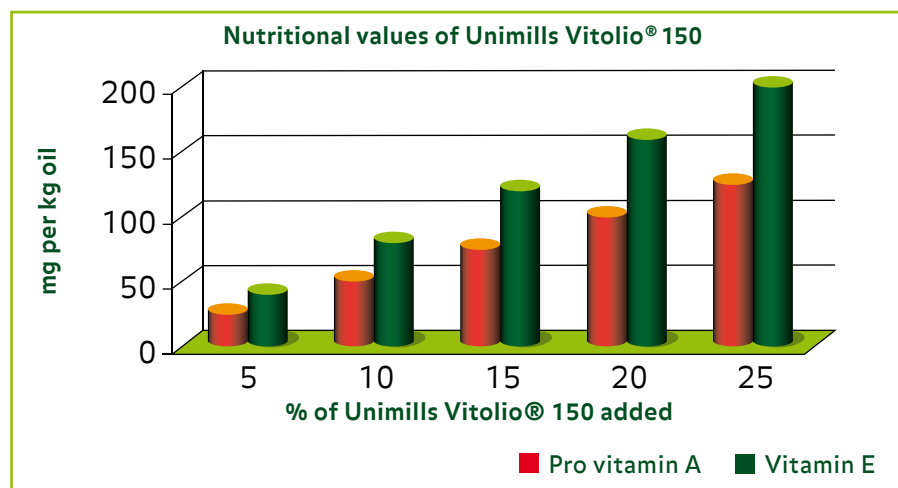
based products. Unlike many other food colours, there is no need for pre-blending before mixing it with the main product during manufacture.



A NATURAL SOURCE OF NUTRITIONAL VALUES

Unimills Vitolio® 150 adds natural nutritional value to the finished product. Sime Darby uses a unique mild refining process to keep all essential nutrients in the oil, and Unimills Vitolio® 150 is therefore a rich natural source of tocotrienols. Tocotrienols are members of the vitamin E family, an essential nutrient for the human body.

Carotenes such as beta- and alpha-carotene are a source of pro-vitamin A, which is converted into vitamin A in the human body in the presence of fats.



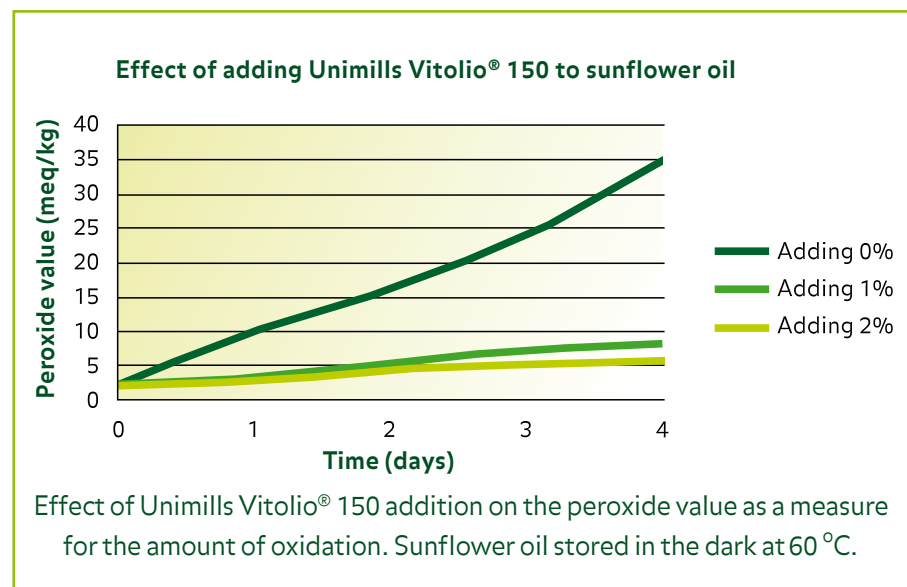


A small amount of Unimills Vitolio® 150 in the oil blend will enhance the final appearance of the fried product significantly.

A NATURAL SOURCE OF ANTIOXIDANT

Tocotrienols are known for their natural antioxidant properties in food products. These natural antioxidants slow down the degradation of food products. Adding Unimills Vitolio® 150 to your food product will improve its shelf life.

Unimills Vitolio® 150 is also excellent for frying. Deep-fat frying produces desirable or undesirable flavour compounds and changes the flavour stability and quality of the oil. Adding Unimills Vitolio® 150 to the oil increases the stability of the oil against oxidation, as can be seen by following the peroxide number in time.



Unimills Vitolio® 150 properties

- Natural vegetable liquid oil
- Bright red colour
- Natural beta-carotene
- Pro-vitamin A and vitamin E
- Kosher

Unimills Vitolio® 150 benefits

- Clean labelling
- Enhances food presentation
- Adds nutritional value to foodstuffs
- Improves product shelf life
- Easy dosing and mixing

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OUR APPROACH

The network of our parent company, Sime Darby, gives us access to more than 200 scientists who continuously work to develop responsible, high quality and versatile food innovations. Our open innovation model ensures clients can reap the full benefits of this expertise. We strongly believe that the best products are created through a system of transparency and partnership with our clients. We call this our 'customer intimacy' approach. The key to this approach is operating in a fully transparent way and removing the complexity so often thought to be an inevitable part of product development. Our organisation is open and transparent, and by sharing information, ideas and expertise, it allows us to develop the perfect blend or recipe for our clients: the recipe for success.



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

STRATEGIC THRUST

First and foremost, consumers look for products they enjoy. However, today's consumers are increasingly aware of health and environmental issues. Their enjoyment of a product increasingly depends on the knowledge that the product has been produced in an ethical, environmentally friendly and sustainable way. They want to eat good foods and feel good about the choices they make.

Most of our tropical raw materials come from sustainable sources: the estates of our Sime Darby plantations in Malaysia and Indonesia. Sime Darby, 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 to deliver certified sustainable palm oil products worldwide.

We adhere to strict quality assurance standards, from raw material sources to final products. We have adopted various food standards such as HACCP, ISO, BRC and IFS.

Our strategic thrusts of Innovation and Responsibility are embodied in Unimills Vitolio® selection. By applying these thrusts to every aspect of our work, we are committed to meeting your needs and the needs of your customers, the consumers.



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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Facsimile : +(31) 78 619 60 01
E-mail : sales@unimills.nl
: innovation@unimills.nl
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Unimills B.V.

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Developing
Sustainable
Futures