

THE BEST FATS FOR THE BEST FOOD APPLICATIONS



HIGHLY FUNCTIONAL, CUSTOMIZABLE & SUSTAINABLE FAT SOLUTIONS FOR ALL INDUSTRIAL FOOD APPLICATIONS

For millennia, we humans have been eating fats to meet our physical need for essential nutrients. To this day fats are an indispensable part of our food production, health and wellbeing. Fats give us energy and support our nerves, brain, skin, tissue and hormones. In the food industry, many different applications rely on fats for adding aroma, flavor and texture. At Sonac, we offer a full range of natural, customizable food grade, edible fats with an exceptionally low carbon footprint: the very best fats for the very best & tastiest food applications.

Natural Ingredients. Smart Solutions.

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DARLING
INGREDIENTS

HELPING YOU DEVELOP THE BEST POSSIBLE FOOD APPLICATIONS

Sonac's edible fats are among the world's best and safest. We produce fats from raw materials of animal origin using leading technologies. With our knowledge, expertise and customer drive, you can be sure we will support you in developing the best possible food applications. We have a strong focus on teamwork, trust and lasting relationships with customers and suppliers. The result is outstanding product safety control.

FROM MELTED TO REFINED FOOD GRADE FAT

Our product range varies from non-refined to fully refined lard, tallow and chicken fat. We operate processing lines in Eindhoven (NL), Elsholz (DE), Erolzheim (DE) and Versmold (DE), whilst our refinery is based in Harlingen (NL). Our Germany-based sister company Laru also produces tailor-made edible fat blends and packed fats (for example, in cartons or pails).



BENEFITS OF USING SONAC ANIMAL FATS

- The functionalities available to you with animal fats are highly comparable to those of vegetable fats (see the table below for more details);
- Animal fats offer natural flavor advantages, for instance, tallow adds a distinct beef flavor ideal for beef-specific applications;
- Animal fats are ideal in products & applications containing other animal ingredients origin;
- Sonac's food grade, edible animal fats offer a reliable means of providing the saturated fats necessary for producing biscuits, soups and numerous other food products;
- Produced from locally collected by-products, our fats offer you a means of substantially reducing carbon dioxide emissions (check the right page for details).

Fats and oils	12:0	14:0	14:1	16:0	16:1	18:0	18:1	18:2	18:3	20:0	20:1	20:2
Lard		1,5		24	3	14	43	9,5	1	0,5	1	0,5
Beef tallow		2,5	0,5	24,5	3,5	19	40	3,5	0,5	0,5	0,5	
Palm		1		43		5	38,5	11		0,5		
Milk fat	4	11	1	27,5	2,5	10,5	25	2	0,5	0,5	0,5	
Chicken	0,5			21	5		6	42	21	1	0,5	
Sunflower oil				6		4	20,5	68				
Soy oil				10,5		4	22	54,5	7,5	0,5		



EASY TO USE IN MANY SPECIAL FOOD APPLICATIONS

Sonac fats are easy to use in many quality (industrial) food applications, offering a wide range of functionalities. Whether you need edible fats for adding aroma, flavor, texture, health benefits or sheer fun to your product, we will help you realize the very best solution.

Bakery products

As a manufacturer of bakery products – from bread & pastries to cakes & cookies – you need to get your formulation right. Sonac can provide you with consistently high-standard edible fats as well as the technical support you need to give your products the quality, functionality and appeal you and your customers demand.

- Lard's soft consistency and crystalline structure lends itself for bakery & breads products. It is also the most suitable fat on the market for shortening pastry.
- Tallow is commonly used for the production of Yorkshire pudding.

Soups

Soup products rely on fats for flavor, aroma, mouthfeel, stability & other functionalities. Depending on your needs and wishes, we can help you provide the solution to develop the perfect end result.

- Chicken, tallow and lard are excellent flavor enhancers. Animal fats continue to be chosen by award-winning chefs and home cooks alike for superior flavor and texture.

Margarines

Tallow is the best fat on the market for margarine manufacturing. Its high melting temperature and stability offer you significant advantages over (vegetable) substitutes.

Frying fats

Tallow has a positive effect on the taste of fried products and is known as an excellent frying and dripping agent. Its relatively high levels of saturated fatty acids improve heat stability and reduced sensitivity to oxidation. Ten minutes of pan frying is twenty hours of deep frying in terms of thermal oxidation. As a consequence, beef dripping tends to smoke less than its alternatives.



FATS

	Max FFA (%)	Max Peroxide (meq/kg)	Specific characteristics
Refined lard	0,1	1	Very light colour - Neutral smell and taste
Packers lard	0,5	3	Light colour - Typical smell and taste
Lard	1 – 2	6	Intended for refining
Refined Tallow	0,1	1	Very light colour - Neutral smell and taste
Premier Jus	0,5	2	Light colour - Typical smell and taste
Tallow	1 – 3	6	Intended for refining
Chicken fat	1,5	6	Colour light yellow - Typical smell and taste
Refined chicken	0,1	< 2	Very light colour - Neutral smell and taste

We can supply our products packed according to the requirements of our clients. This can be in standard big bags, but also smaller packaging is possible.

REDUCE CO² EMISSIONS BY USING SONAC FATS IN YOUR FOOD PRODUCTS.

See how Sonac fats out-perform the leading vegetable oils

To us at Sonac, showing respect for the environment is not an optional extra: it is part of our core business. One example of this is that the carbon footprints of many of Sonac's food grade fats are significantly lower than those of vegetable alternatives, such as soybean oil, rapeseed oil and palm oil. Studies show that soybean and rapeseed oil emit nearly 2,000 kg CO²eq per ton, while palm kernel oil emits over 3,000 kg. Our food grade fats emit less than 1,000 kg CO²eq per ton. Our animal oils also outperform vegetable oils in terms of emissions related to land use and land use change (so-called LULUC emissions).

Sonac is a trusted, leading producer of reliable, sustainable ingredients for the global food market. Operating on a unique residuals-to-resources concept, we apply state-of-the-art technology to repurpose raw materials of animal origin into fats, proteins, minerals, gelatins and numerous other high-value, specialty ingredients. Our constant aim is to help manufacturers improve recipes and reach the highest quality levels, while improving their environmental performance. In addition to the food industry, we also serve global feed, pet food, fertilizer, oleochemical and pharmaceutical industries. Sonac is a part of Darling Ingredients, the world's largest producer of sustainable natural ingredients.



WHY CHOOSE SONAC'S PRODUCTS? THE BENEFITS OF PARTNERING

- Volume availability
- Consistent product quality
- Leading expertise, extensive R&D support
- Production to customer specification, depending on requirements
- Total solutions
- Maximum supply chain control



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