



Apical

Creating Your Next

Tasty

Success



A leading processor of vegetable oils

Apical is a leading vegetable oil processor with an expanding global footprint. Our vertically integrated mid-stream refining and value-added downstream processing makes us an integral supplier that supports the needs of various industries namely food, feed, oleochemicals and renewable fuel, including sustainable aviation fuel (SAF) which enables a great reduction of CO₂ emissions.

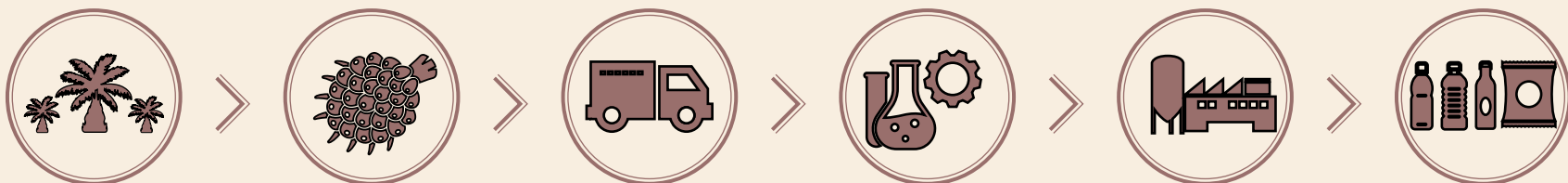
With integrated assets in strategic locations spanning Indonesia, China and Spain, Apical operates numerous refineries, oleochemical plants, renewable fuel plants and kernel crushing plants. Through joint ventures and strategic partnerships, Apical also has processing and distribution operations in Brazil, India, Pakistan, Philippines, Middle East, Africa, USA and Vietnam.

Apical's growth is built on the foundations of sustainability and transparency, and motivated by our strong belief that we can contribute to a circular economy for a more meaningful impact, even as we continue to grow our business and deliver innovative solutions to our customers.



A recipe for your next tasty success

Our sustainable palm oil, palm kernel oil, coconut oil and other vegetable oils, alongside the derivatives oils and fats include applications for Bakery, Chocolate & Confectionery, Convenience Food, Culinary and Feed Formulation.



Integration across the value chain

We have a fully integrated value chain, from plantation to the manufacturing of finished products. We are here to support you with technical and application advice, problem solving and even product customisation. Our strong technical team (IDEA) has the knowledge and technical knowhow to create your next tasty success.

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The background of the page is a photograph of various bakery items. In the foreground, there are several slices of rustic bread on a wooden cutting board. To the right, there are some pastries, including a round tart with a yellow filling and a croissant. The background is a light-colored wooden surface with vertical planks.

Bakery

Fats are applied in bakery products to lubricate the dough, soften the bakery product, ensure it is moist (anti-stalling) and prolong its shelf life.

Products for the final application depends on a customer's requirement and what the product needs. Multiple things such as flavour, texture and taste will be considered to determine the most suitable application.

Bakery applications include those for biscuits, breads, cakes, cream decorations, cream fillings, toppings and wafers among others.

01

- 03** Margarine
- 06** Butter Oil Substitute
- 07** Shortening and Filling Fats
- 09** Pan Release Agent



VITAS DIAMOND MARGARINE

Vitas Diamond Margarine is a premium multipurpose margarine suitable for modern bakery stores and professional bakers. With its excellent milky vanilla flavour, Vitas Diamond Margarine is suitable for modern bakery creations including cakes, sweet breads, cookies and fillings.



PARAMETER AND SPECIFICATIONS

- SMP: 36 – 39°C
- FFA: 0.25% Max
- Colour: Yellow
- Emulsifier: Added
- Moisture: 18% Max
- Flavour: Milky Vanilla
- Taste: Salty
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



VITAS CAKE MARGARINE

Vitas Cake Margarine is a multipurpose margarine that guarantees softness and good rise performance needed by home, industrial and professional bakers. It is trans fat-free and has a fruity taste that is suitable for bakery creations. Vitas Cake Margarine has a stable texture and provides high cake volume, making it ideal for sponge cake, sweet bread, cake fillings and cookies among others.



PARAMETER AND SPECIFICATIONS

- SMP: 41 – 43°C
- FFA: 0.15% Max
- Colour: Yellow
- Emulsifier: Added
- Moisture: 18% Max
- Flavour: Fruity
- Taste: Salty
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



VITAS SUPREME MARGARINE

Vitas Supreme Margarine is a premium multipurpose margarine that guarantees softness and better rise performance needed by professional bakers. It is trans fat-free, has a stable texture and provides good cake volume. With its fruity butter taste, Vitas Supreme Margarine is suitable for modern bakery creations including cakes, sweet breads, cake fillings and cookies.



PARAMETER AND SPECIFICATIONS

- SMP: 36 – 39°C
- FFA: 0.2% Max
- Colour: Yellow
- Emulsifier: Added
- Moisture: 18% Max
- Flavour: Fruity Butter
- Taste: Salty
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



VITAS GOLD MARGARINE

Vitas Gold Margarine is a premium multipurpose margarine that guarantees high performance of the application needed by modern bakery stores and professional bakers. It is trans fat-free and has a classic and excellent butter taste. Vitas Gold Margarine is appropriate for industrial, hotel, and restaurant use. It is suitable for cakes, cookies, sweet breads, cake fillings and martabak toppings among others.



PARAMETER AND SPECIFICATIONS

- SMP: 36 – 39°C
- FFA: 0.15% Max
- Colour: Yellow
- Emulsifier: Added
- Moisture: 18% Max
- Flavour: Butter
- Taste: Salty
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



VITAS WHITE MARGARINE

Vitas White Margarine is a multipurpose white margarine with a mild milky butter flavour. It is trans fat-free and ensures good bread volume, making it a good choice for white breads, sweet breads and cream filling. Vitas White Margarine is also economical and promotes longer shelf life for breads.



PARAMETER AND SPECIFICATIONS

- SMP: 40 – 43°C
- FFA: 0.2% Max
- Colour: White
- Emulsifier: Added
- Moisture: 18% Max
- Flavour: Butter
- Taste: Salty
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



MEDALIA MARGARINE

Medalia Margarine is a multipurpose margarine with a fruity flavour. It is trans fat-free with good creaming properties, making it suitable for various applications. It is also competitive in pricing and is a good choice for home and industrial bakers.



PARAMETER AND SPECIFICATIONS

- SMP: 43 – 45°C
- FFA: 0.1% Max
- Colour: Yellow
- Emulsifier: Added
- Moisture: 18% Max
- Flavour: Fruity
- Taste: Salty
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



BAKERIA CREAM MARGARINE

Bakeria Cream Margarine is an affordably priced multipurpose mocha pandan flavour margarine. It has zero trans fat and is a suitable option for white breads, sweet breads, cakes, cookies and cream fillings.



PARAMETER AND SPECIFICATIONS

- SMP: 46 – 49°C
- FFA: 0.1% Max
- Colour: Yellow
- Emulsifier: Added
- Moisture: 22% Max
- Flavour: Mocha Pandan
- Taste: Salty
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



VITAS SACHET MARGARINE

Vitas Margarine is a soft and smooth margarine with an excellent buttery taste and aroma. It is trans fat-free and contains six vitamins and essential fatty acids such as Omega 9, Omega 6, and Omega 3. Vitas Margarine is suitable to be used as a spread and in various baking applications including cakes, sweet breads and cookies among others.



PARAMETER AND SPECIFICATIONS

- SMP: 36 – 39°C
- FFA: 0.25% Max
- Colour: Yellow
- Emulsifier: Added
- Moisture: 18% Max
- Flavour: Butter
- Taste: Salty
- Shelf Life: 12 Months
- Packaging: 200g Sachet



MEDALIA SACHET MARGARINE

Medalia Margarine is a multipurpose margarine with an umami margarine taste. It is trans fat-free and contains six vitamins and essential fatty acids such as Omega 9, Omega 6, and Omega 3. Medalia Margarine is suitable for cooking, baking applications, spreads and toppings.



PARAMETER AND SPECIFICATIONS

- SMP: 36 – 39°C
- FFA: 0.2% Max
- Colour: Yellow
- Emulsifier: Added
- Moisture: 18% Max
- Flavour: Fruity Butter
- Taste: Salty
- Shelf Life: 12 Months
- Packaging: 200g Sachet

Butter Oil Substitute (BOS) is a replacement for milk butter. It gives breads, cakes, pastries and confectionery products an enhanced buttery taste and rich aroma.



VITAS BUTTER OIL SUBSTITUTE

Vitas Butter Oil Substitute is a high quality BOS with a strong butter taste and aroma. It is trans fat-free and has a heat resistant butter flavour. Vitas Butter Oil Substitute is suitable for sweet bread, cookies and buttery cream filling.



PARAMETER AND SPECIFICATIONS

- SMP: 30 – 35°C
- FFA: 0.2% Max
- Colour: Yellow
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Butter
- Shelf life: 12 Months
- Packaging: 15 KG (Carton)/ 18 KG (Pail)



MARIGOLD BUTTER OIL SUBSTITUTE

Marigold Butter Oil Substitute is a high-quality BOS with zero trans fat. It has a premium heat resistant butter flavour and aroma, making it suitable for bakery applications such as sweet breads and cookies. In addition to that, Marigold Butter Oil Substitute can also be used for coffee roasting.



PARAMETER AND SPECIFICATIONS

- SMP: 30 – 35°C
- FFA: 0.2% Max
- Colour: Yellow
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Butter
- Shelf life: 12 Months
- Packaging: 18 KG (Pail)



Solid at room temperature, shortening is used in a baked product to reduce the development of gluten, giving specific foods stuff a crisp and crumbly texture. While margarine contains water, salt, flavour and emulsifier, shortening is 100% fat with a bland taste. It is suitable for a wide range of bakery applications and usually used by professional bakers, industrial bakers, hotels, restaurants and cafés. As for households and small scale industries, margarine might be the better alternative.



VITAS CREAM SHORTENING

Vitas Cream Shortening is a high quality shortening with added emulsifier to ensure good creaming properties. It has a range of melting points that is suitable for various bakery applications. Vitas Cream Shortening is suitable for cream fillings, cookies, biscuits, breads and cream for cake decorations. It is also trans fat-free and well-suited for industrial use.



PARAMETER AND SPECIFICATIONS

- SMP: 41 – 43°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



VITAS SUPREME SHORTENING

Vitas Supreme Shortening is a tasteful and high quality shortening. It is vibrant and gives the best cream texture. It has zero trans fat and overall, it has good creaming properties. Vitas Supreme Shortening is suitable for cream filling, biscuit, white bread and cream decoration among others.



PARAMETER AND SPECIFICATIONS

- SMP: 41 – 43°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



VITAS GOLD WHIPPING FAT

Vitas Gold Whipping Fat is a premium quality cream shortening. It is trans fat-free, provides stable cream texture and gives an excellent mouthfeel. Vitas Gold Whipping Fat is white and glossy with a pleasant aroma. It is a good choice for whipped cream, ice-cream, cream topping and cream filling.



PARAMETER AND SPECIFICATIONS

- SMP: 36 – 39°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Milk
- Shelf Life: 12 Months
- Packaging: 16 KG (Pail)



VITAS GOLD CREAM SHORTENING

Vitas Gold Cream Shortening is a general purpose vegetable fat. It has a good and clean taste, ideal for general food preparations.



PARAMETER AND SPECIFICATIONS

- SMP: 32 – 34°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Not Added
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 20 KG [Carton]



MEDALIA SHORTENING

Medalia Shortening is a multipurpose shortening. It is trans fat-free and has good creaming properties. Medalia Shortening is a good choice for home and industrial bakers. It is suitable for cream fillings, biscuits, white breads, butter cream. Medalia Shortening is also competitive in pricing.



PARAMETER AND SPECIFICATIONS

- SMP: 44 – 48°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG [Carton]



MEDALIA BAKERS FAT

Medalia Bakers Fat is a trans fat-free multipurpose shortening that is suitable for a wide range of bakery applications. With its good creaming properties, Medalia Bakers Fat is suitable for cookies, biscuits, breads and cream fillings among others.



PARAMETER AND SPECIFICATIONS

- SMP: 41 – 45°C
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG [Carton]



BAKERIA SHORTENING

Bakeria Shortening is a multipurpose shortening with a bland flavour. It is trans fat-free and suitable for various bakery applications including cream filling, cookies, biscuits and breads. Bakeria Shortening is also competitive in pricing.



PARAMETER AND SPECIFICATIONS

- SMP: 36 – 42°C
- FFA: 0.1% Max
- Colour: White
- Moisture: 0.1% Max
- Flavour: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



VITAS MINYAK SAMIN (VEGETABLE GHEE)

Vitas Minyak Samin is vegetable fat with a buttery flavour that guarantees tasty and umami-flavoured dishes. It is suitable for sautéing and cooking Indonesian food such as Soto Betawi, Sop Kambing, Martabak Telur, and Nasi Kebuli among others. It is also trans fat-free and contains essential fatty acids such as Omega 9, Omega 6 and Omega 3.



PARAMETER AND SPECIFICATIONS

- SMP: 38 – 41°C
- FFA: 0.2% Max
- Colour: Yellow
- Moisture: 0.1% Max
- Flavour: Butter
- Shelf life: 12 Months
- Packaging: 200g Sachet



BAKERIA PAN RELEASE AGENT

Bakeria Pan Release Agent is a trans fat-free, non-sticky and economical baking pan release suitable for industrial bakeries. It is easy to use and is a suitable pan release for breads and cakes.



PARAMETER AND SPECIFICATIONS

- Colour: White
- Emulsifier: Added
- Texture: Viscous Liquid
- Shelf life: 12 Months
- Packaging: 16.3 KG (Jerrycan)



Chocolate & Confectionery

Confectionery products include hard and soft candy, toffee, chocolate bars, chocolate spreads, glazed cakes and praline among others. The most important factors to consider in confectionery products are its solid fat content profile (solid at room temperature, melts in mouth), slip melting point and rancidity (peroxide value).

02

- 11** Cocoa Butter Substitute
- 12** Cocoa Butter Replacer
- 13** Dairy Fat Replacer
- 14** Spread Fats and Filling Fats
- 15** Hardener Fats



APIKOTE

Apikote is a high quality trans fat-free lauric hardened vegetable fat, specially formulated for coating and compound chocolate. It has a steep melting profile and is suitable for ice-cream and non-dairy creamer.

PARAMETER AND SPECIFICATIONS



- SMP: 40 – 42°C
- SFC @ 20°C: 84 – 89%
- SFC @ 30°C: 28 – 34%
- SFC @ 40°C: 7% Max
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Taste: Bland
- Shelf life: 12 Months
- Packaging: 15 KG & 20 KG (Carton)/ 20 MT (Flexi Bag)



APICHOC

Apichoc is a trans fat-free lauric cocoa butter substitute made from premium quality vegetable fat, specially formulated for compound chocolate moulding. With a steep melting point and its cooling sensation upon melting, Apichoc provides an excellent mouthfeel characteristic.

PARAMETER AND SPECIFICATIONS



- SMP: 33.5 – 35.5°C
- SFC @ 20°C: 95% Min
- SFC @ 30°C: 48% Min
- SFC @ 35°C: 3% Max
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Taste: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG & 20 KG (Carton)/ 20 MT (Flexi Bag)





APICON NH M01

Apicon NH M01 is a trans fat-free CBR made from high quality vegetable fats. It is heat stable, sets quickly and specially formulated for chocolate compound coating. Overall, it has up to 20% tolerance to cocoa butter.



PARAMETER AND SPECIFICATIONS

- SMP: 37 – 40°C
- SFC @ 20°C: 65% Min
- SFC @ 30°C: 34% Min
- SFC @ 35°C: 20% Max
- SFC @ 40°C: 7% Max
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Taste: Bland
- Shelf life: 12 Months
- Packaging: 20 KG (Carton)/ Bulk Tanker



APICON NH M12

Apicon NH M12 is a premium quality confectionery fat with no trans fatty acid content. It is a CBR derived from a specially interesterified blend of vegetable oil. It is suitable for chocolate spreads and a wide range of cream fillings, confectionery and bread applications.



PARAMETER AND SPECIFICATIONS

- SMP: 33 – 36°C
- SFC @ 20°C: 33 – 42%
- SFC @ 30°C: 6 – 12%
- SFC @ 35°C: 5% Max
- FFA, At Filling: 0.1% Max
- Moisture: 0.1% Max
- Colour: White
- Taste: Bland
- Shelf life: 12 Months
- Packaging: 20 KG (Carton)



APICON HP 02

Apicon HP 02 is a heat stable vegetable fat, specially formulated for the production of economical chocolate rice.



PARAMETER AND SPECIFICATIONS

- SMP: 45 – 49°C
- SFC @ 30°C: 60% Min
- SFC @ 45°C: 15% Max
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Taste: Bland
- Shelf life: 12 Months
- Packaging: 15 KG & 20 KG (Carton)



APIKRIM 356 HP

Apikrim 356 HP is made from highly refined and deodorised vegetable oils. It is highly stable, easy to handle and specially formulated for various applications including chocolate, confectionery and cream fillings.

PARAMETER AND SPECIFICATIONS



- SMP: 35 – 36°C
- SFC @ 20°C: 48 – 53%
- SFC @ 30°C: 4 – 9%
- SFC @ 35°C: 5% Max
- FFA, At Filling: 0.1% Max
- Moisture: 0.1% Max
- Colour: White
- Taste: Bland
- Shelf life: 12 Months
- Packaging: 15 KG (Carton)



VITAS GOLD CONFECTIONERY FAT

Vitas Gold Confectionery Fat is a high quality lauric based fat made from highly refined and deodorised vegetable oils. It is highly stable, easy to handle and specially formulated for chocolate and confectionery applications. With its excellent taste, Vitas Gold Confectionery Fat is suitable for confectionery products and cream fillings.

PARAMETER AND SPECIFICATIONS



- SMP: 29 – 34°C
- SFC @ 20°C: 50 – 58%
- SFC @ 30°C: 4 – 6%
- SFC @ 35°C: 3% Max
- FFA: 0.1% Max
- Moisture: 0.1% Max
- Colour: White
- Taste: Bland
- Shelf Life: 12 Months
- Packaging: 15 & 20 KG (Carton)



MARIGOLD ICE-CREAM FAT

Marigold Ice-Cream Fat is a premium quality lauric vegetable fat, specially formulated for replacing milk fat in an ice-cream base. It is trans fat-free, excellent in taste and has good stability. Marigold Ice-Cream Fat is suitable for soft ice-cream.

PARAMETER AND SPECIFICATIONS



- SMP: 30 – 34°C
- SFC @ 20°C: 57 – 62%
- SFC @ 30°C: 4 – 8%
- SFC @ 35°C: 4% Max
- FFA: 0.1% Max
- Colour: White
- Emulsifier: Added
- Moisture: 0.1% Max
- Taste: Bland
- Shelf life: 12 Months
- Packaging: 18 KG (Pail)



MARIGOLD SPREAD FAT

Marigold Spread Fat is made from highly refined and deodorised vegetable oil, making it ideal for chocolate paste or cream filling applications. It has an excellent product stability, prevents oil separation and gives a shiny appearance. Marigold Spread Fat is suitable for dipping chocolate, chocolate filling, chocolate paste and cake coating.



PARAMETER AND SPECIFICATIONS

- SMP: 24 – 28°C
- SFC @ 10°C: 35% Max
- SFC @ 20°C: 5 – 9%
- FFA, At Filling: 0.1% Max
- Colour: Yellowish
- Moisture: 0.1% Max
- Taste: Bland
- Shelf life: 12 Months
- Packaging: 18 KG & 20 KG (BIB)



VITAS GOLD SPREAD FAT

Vitas Gold Spread Fat is made from highly refined and deodorised vegetable oil, making it ideal for chocolate paste or cream filling applications. It has an excellent product stability, prevents oil separation and gives a shiny appearance. Vitas Gold Spread Fat is made from highly refined and deodorised vegetable oil which is suitable for chocolate paste or cream filling applications. Vitas Gold Spread Fat is suitable for chocolate dipping, paste, spread, filling and glazing.



PARAMETER AND SPECIFICATIONS

- SMP: 24°C Max
- SFC @ 20°C: 6 – 10%
- SFC @ 25°C: 3% Max
- FFA, At Filling: 0.1% Max
- Moisture: 0.1% Max
- Taste: Bland
- Shelf life: 12 Months
- Packaging: 18 KG & 20 KG (BIB)



MEDALIA SPREAD FAT

Medalia Spread Fat is made from highly refined and deodorised vegetable oil, making it ideal for chocolate paste or cream filling applications. It has an excellent product stability, prevents oil separation and gives a shiny appearance. Medalia Spread Fat is suitable for chocolate dipping, filling, paste and cake coating.



PARAMETER AND SPECIFICATIONS

- SMP: 34 – 37°C
- SFC @ 20°C: 9 – 15%
- SFC @ 30°C: 7% Max
- SFC @ 35°C: 5% Max
- FFA, At Filling: 0.1% Max
- Moisture: 0.1% Max
- Taste: Bland
- Shelf life: 12 Months
- Packaging: 18 KG & 20 KG (BIB)



TOPAZ HARDENER FAT

Topaz Hardener is made from fully refined, highly stable hydrogenated edible fat. It is presented in a white opaque flake form. It is trans fat-free, easy to handle and can promote crystallisation in chocolate and confectionery. It is also a raw material for food emulsifier.



PARAMETER AND SPECIFICATIONS

- IV: 1 Max (g I₂/100g)
- SMP: 58°C Min
- FFA, At Filling: 0.1% Max
- Moisture: 0.1% Max
- Colour: White
- Shelf life: 12 Months
- Packaging: 20 KG (Paper Bag)/ 650 KG (Jumbo Bag)



APIBEADS

Apibeats is made from fully refined, highly stable hydrogenated edible fat. It is presented in a fine powder form. It is trans fat-free, easy to handle and can promote crystallisation in chocolate and confectionery. It is also a raw material for food emulsifier.



PARAMETER AND SPECIFICATIONS

- IV: 1 Max (g I₂/100g)
- SMP: 58°C Min
- FFA, At Filling: 0.1% Max
- Moisture: 0.1% Max
- Colour: White
- Shelf life: 12 Months
- Packaging: 20 KG & 25 KG (Paper Bag)





Convenience Goods

Palm oil is the most efficient edible oil as it has a good balance between saturated and non-saturated fat. It is a good option for seasoning oil in snack applications and its high heat tolerance makes it the best oil for deep frying. Palm oil is also solid in room temperature, hence does not require hydrogenation which results in it being trans-fat-free.

03

17 Frying Fats



FRYBESTPLUS

Frybestplus is a high quality semi-solid trans fat-free frying oil that is made to last even after repeated frying - ensuring efficient usage of the oil. Frybestplus gives a crispy, rich and clean after taste, making it a good choice for deep frying.

PARAMETER AND SPECIFICATIONS

- SMP: 36 – 39°C
- FFA, At Filling: 0.1% Max
- Moisture: 0.1%
- Taste: Bland
- Shelf Life: 12 Months
- Packaging: 18 KG (Tin)



FRYBEST

Frybest is a solid frying fat that is best use for deep frying. It gives a crispy and tender texture to fried food. Frybest is trans fat-free, highly stable, easy to handle and suitable for hotels and restaurants.

PARAMETER AND SPECIFICATIONS

- SMP: 38 – 40°C
- FFA, At Filling: 0.1% Max
- Moisture: 0.1%
- Taste: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)

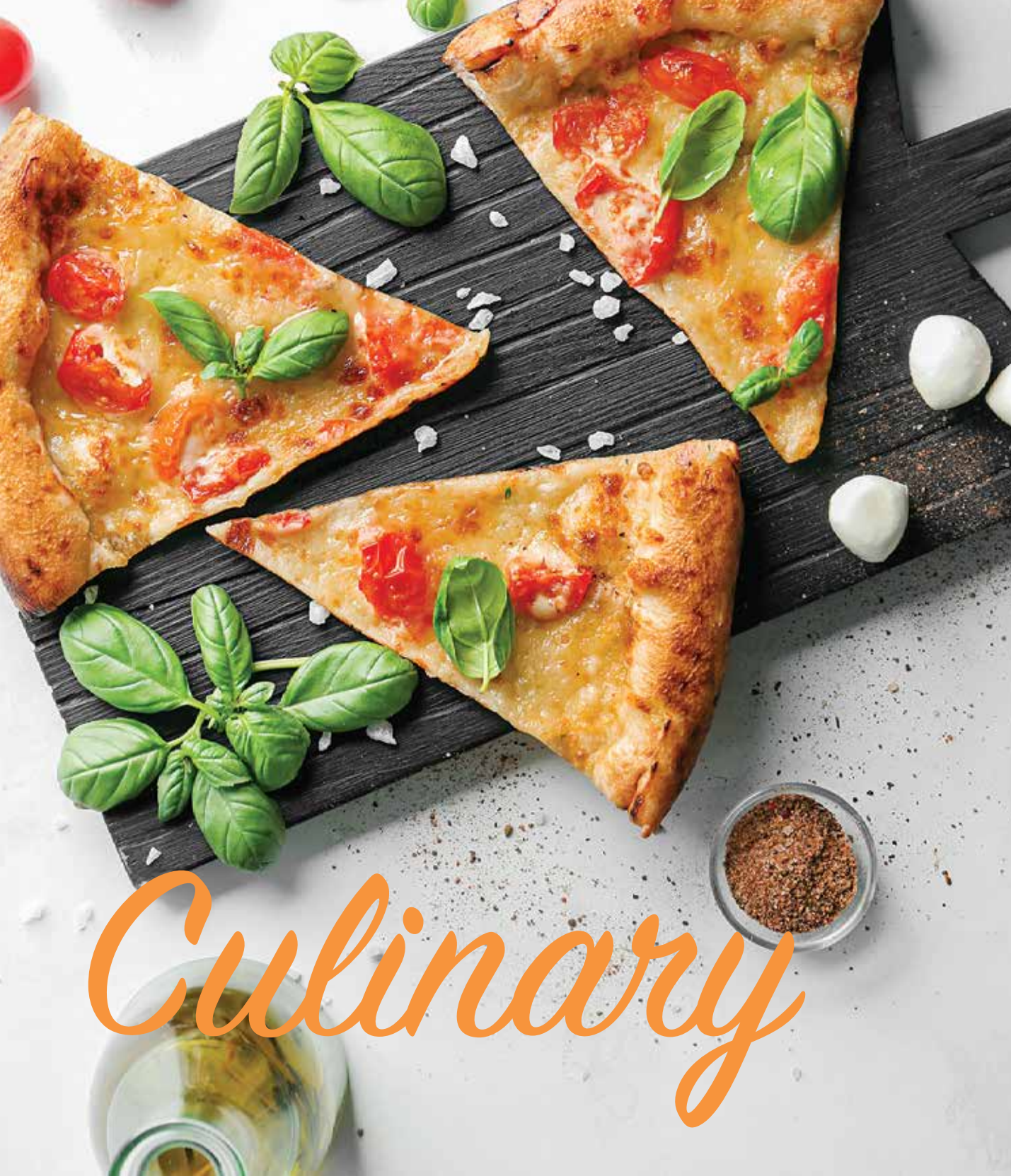


SUPERFRY

Superfry is a trans fat-free solid frying fat best use for deep frying. It gives a crispy and tender texture to fried food. Superfry is highly stable and easy to handle.

PARAMETER AND SPECIFICATIONS

- SMP: 40 – 42°C
- FFA, At Filling: 0.1% Max
- Moisture: 0.1%
- Taste: Bland
- Shelf Life: 12 Months
- Packaging: 15 KG (Carton)



Culinary

04

19 Cooking Oil



CAMAR & HARUMAS COOKING OIL

Camar and Harumas cooking oil are trans fat-free multipurpose vegetable oils, perfect for cooking, sautéing and frying. They are added with vitamin A (Indonesian National Standard, SNI compliant) and essential fatty acids including Omega 9, Omega 6 and Omega 3.



VIP COOKING OIL

VIP is a high-quality multipurpose vegetable oil, perfect for cooking, sautéing and frying. It has added vitamin A (Indonesian National Standard, SNI compliant) and essential fatty acids including Omega 9, Omega 6 and Omega 3.



PARAMETER AND SPECIFICATIONS

	JERRYCAN & BIB	STAND POUCH & PILLOW	BOTTLE
Cloud Point (°C), Max	○ 8.5°C	○ 7.5°C	○ 7°C
Colour	○ Clear Yellow	○ Clear Yellow	○ Clear Yellow
FFA, At Filling (%) Max	○ 0.1%	○ 0.1%	○ 0.1%
Moisture (%), Max	○ 0.1%	○ 0.1%	○ 0.1%
Taste	○ Bland	○ Bland	○ Bland
Shelf Life (Months)	○ 18 Months	○ 24 Months	○ 24 Months



Harumas cooking oil are available in these packaging:

- Bottle: 485ml
- Stand Pouch: 90ml, 1 L, 1.8 L, 2 L
- Pillow Pack: 1 L
- Jerrycan: 5 L & 18 L
- Carton (BIB): 18 L



PARAMETER AND SPECIFICATIONS

Cloud Point (°C), Max	○ 7°C
Colour	○ Clear Yellow
FFA, At Filling (%) Max	○ 0.1%
Moisture (%), Max	○ 0.1%
Taste	○ Bland
Shelf Life (Months)	○ 24 Months



Available in these packaging:

- Stand Pouch: 1 L & 2 L

Apical

Sustainability, the heart of our business



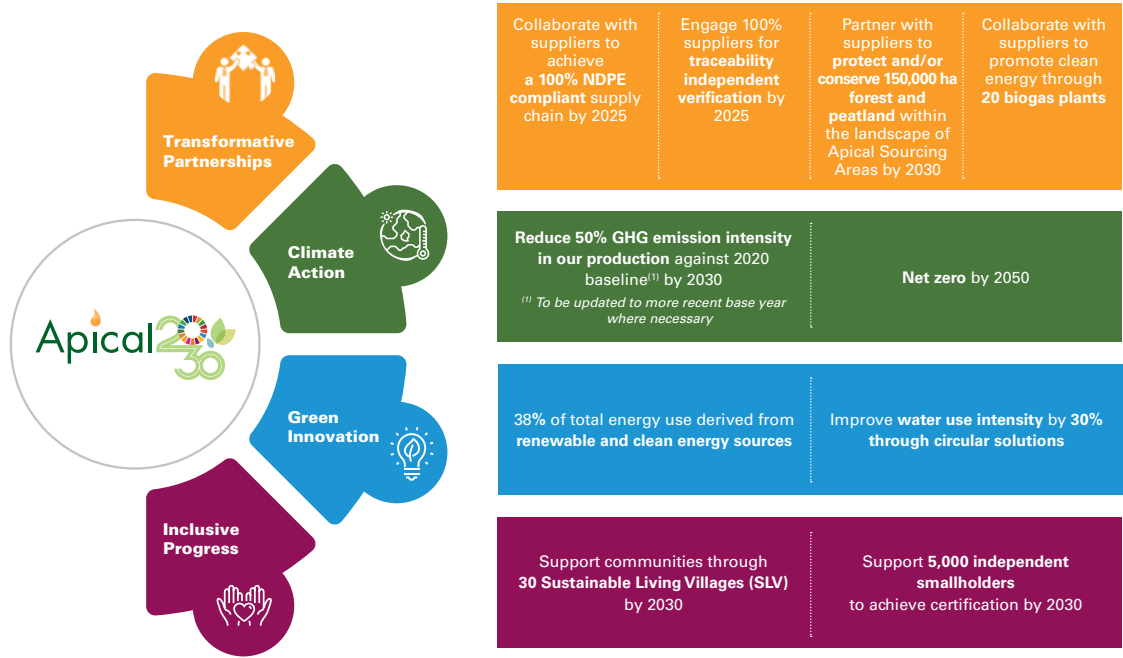
Apical2030



5Cs Business Philosophy

Apical2030 is our strategic sustainability initiative that maps the future direction for the Group. Anchored to meaningful social and environmental impacts, Apical2030 focuses on four strategic pillars.

Sustainability is our way of thinking, being and running our business. We are guided by our 5Cs business philosophy of doing what is good for the community, country, climate, customer and only then, will it be good for the company.

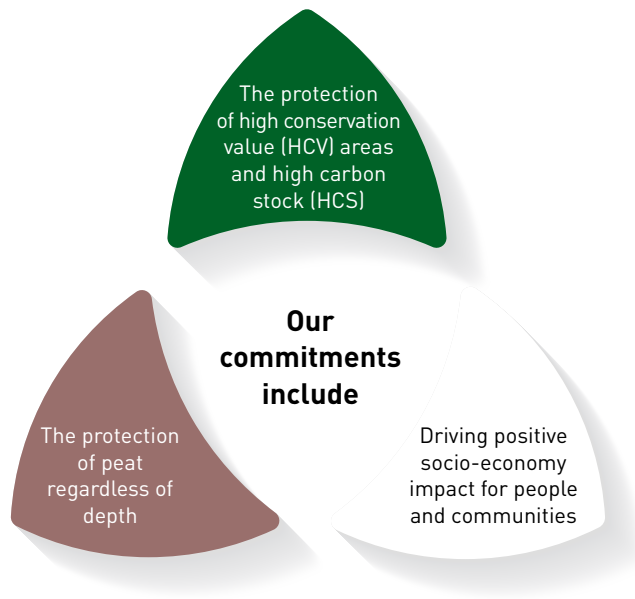




Apical Sustainability Policy

Our Sustainability Policy outlines our commitment to ensuring sustainable practices are adopted across the entire value chain of our palm oil production, from cultivation to processing and delivery to end users.

We work to ensure that our suppliers comply with our sustainability commitments, local laws and regulations. We will source our supply only through networks that are transparent and traceable.



A-SIMPLE Framework

Apical Sustainability Implementation (A-SIMPLE) Framework is our mechanism to ensure the effective implementation of our Sustainability Policy.

A-SIMPLE Framework includes the following components:



Setting Commitment



Risk Profiling



Prioritisation



Supplier Engagement



Grievance



Transformation



Monitoring



Disclosure & Reporting

View our [Sustainability Progress Dashboard](#) for more information on the progress of our Sustainability Policy, our anchor programmes, and our sustainability transformation journey.



Partner with Apical to create your next tasty success. For sales and product enquiries, contact: E: apical_sales@apicalgroup.com T: +603 2785 7977

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