



# UNIFAT

Remarkable Adaptability

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# UNIFAT, quintessential vegetable fat

UNIFAT, a lauric-based vegetable specialty fat, has gained substantial recognition and widespread adoption in the confectionery industry due to its unique physicochemical characteristics.

UNIFAT noteworthy attributes include non-tempering, exceptional stability, optimal melting properties, and the ability to impart a smooth and glossy texture. These qualities significantly contribute to the sensory and visual appeal of end products, garnering favour among both manufacturers and consumers.



**UNIFAT CF**, a distinct variant, demonstrates remarkable adaptability, making it the quintessential vegetable fat for a wide array of confectionery applications, including, but not limited to:

1. **Enrobing of Wafers and Bars:** seamlessly accommodates the enrobing process, ensuring a uniform and visually appealing compound coating that complements the inner confections flawlessly.
2. **Compound Vermicelli or Decorative Elements:** It plays an indispensable role in the production of compound vermicelli or decorative inclusions, enhancing the aesthetic appeal of confectionery products.
3. **Compound Chocolate for Bakery:** the choice of vegetable fat for the production of compound chocolates for bakery applications.
4. **Fat for Non-Dairy Creamer:** mimic the creaminess of dairy-based creamers



**The UNIFAT FF variant caters to cream and filling applications:**

1. **Wafer Sandwich Cream:** ensures consistent quality effectively binding the wafer layers together to prevent slipping.
2. **Cookie Centre:** It imparts a cooling mouthfeel, enhancing the overall eating experience.
3. **Injectable Filling:** Ideal for use in wafer rolls and cream-filled cookies.



**UNIFAT TWE**, purposefully tailored for specific creaming applications, includes:

1. **Icing on Cake:** the ideal choice for crafting cake icing, delivering an aesthetically pleasing finish with the desired textural and flavour attributes.
2. **Non-Dairy Whipped Topping:** It plays a pivotal role in achieving the desired luxurious mouthfeel and remain consistent and firm over a wide range of temperature.
3. **Chantilly Cream Frosting:** excels in achieving the airy and fluffy consistency desired in chantilly cream frosting.

Notably, the introduction of the **Trans Fatty Acid Free UNIFAT** has received widespread acceptance from manufacturers committed to eliminating trans-fatty acids from their formulations. This innovation aligns seamlessly with evolving industry trends, catering to the preferences of health-conscious consumers while upholding the exceptional performance and versatility that define the UNIFAT product line.



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