



**SPECIALIZED**  
**FATS AND**  
**MARGARINES**

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# «EQUILAD» COCOA BUTTER EQUIVALENTS

Equilad is the first line of cocoa butter equivalents in Russia. Equilad products are premium solid fats produced by high-tech fractionation.

The unique technology makes it possible to produce a product with properties identical to cocoa butter (similar structure, crystallization rate), which also requires to be tempered.

EFKO's CBEs are designed for full or partial replacement of cocoa butter in confectionery and semi-finished products. 100% compatibility of CBE "Equilad" allows to mix it with cocoa butter in any percentage ratio without the risk of eutectic and "fat bloom".

## ADVANTAGES :

- trans fatty acid content is less than 2%;
- high hardness, thermal stability, optimum crystallization rate;
- stable gloss of finished products during the entire shelf life;
- stable quality parameters;
- allow to expand the product range and reduce the cost of finished products.

## PHYSICAL AND CHEMICAL PARAMETERS

Name	EQUILAD		
	0101-34	0301-34	0401-33 <small>NEW!</small>
Melting point, °C	32-35	32-35	31-34
Solid fat content (SFC), at	10 °C	67-71	68-72
	20 °C	59-63	61-64
	30 °C	44-46	46-51
	35 °C	2-6	4-8
			max 5

## SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
up to +20	12

# «ECOLAD» COCOA BUTTER SUBSTITUTES

## COCOA BUTTER SUBSTITUTES

Non-tempered cocoa butter substitutes for the production of hard and brittle confectionery coatings, candy shells and hollow figures.

## ADVANTAGES:

- trans fatty acid content is less than 1%;
- high melting rate and absence of grease, optimal parameters of hardness and shrinkage coefficient for a semi-finished product;
- high crystallization rate;
- provide coatings with good gloss.

## PHYSICAL AND CHEMICAL PARAMETERS

Name	ECOLAD	
	3001-35 S	4101-35 S <small>NEW!</small>
Melting point, °C	33-36	33-36
Solid fat content (SFC), at	10 °C	95-99
	20 °C	90-97
	30 °C	42-52
	35 °C	max 6

## SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
up to +20	24
from 20 to 30	8
from 30 to 40	4

Cocoa butter substitutes for the production of creams based on vegetable oils used for filling eclairs, rolls, flowering and decorating cakes and pastries.

- trans fatty acid content is less than 1%;
- formation of dense whipped creams with maximum shape-holding ability;
- optimal melting profile;
- high overrun and stability of the finished cream and excellent sensory parameters.

Name	ECOLAD	
	3201-38 SP	3701-35 SP
Melting point, °C	37-39	33-36
Solid fat content (SFC), at	10 °C	95-99
	20 °C	86-92
	30 °C	30-40
	35 °C	12-16

## «ECOLAD» FATS

### WITH MINIMUM CONTENT OF TRANS FATTY ACID

Non-tempering hydrogenation free fats based on lauric and non-lauric oils. Designed for the production of a wide range of coatings for sugar and flour confectionery products.

#### ADVANTAGES:

- trans fatty acid content is less than 2%;
- high coating crystallization rate;
- prevent the formation of tears and cracks while coating flour confectionery products;
- no tempering needed, increasing line capacity.

#### PHYSICAL AND CHEMICAL PARAMETERS

Name	ECOLAD		ECOLAD		
	5102-35	7002-37 <small>NEW!</small>	1001-33	1101-33	1401-33
Melting point, °C	34-39	35-40	32-34	32-34	32-34
Solid fat content (SFC), at	10 °C	89-93	90-95	92-98	93-98
	20 °C	min 74	76-83	min 80	min 83
	30 °C	min 35	min 29	min 33	min 36
	35 °C	max 18	max 4	max 4	1-4

#### SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon	
	Fat for coatings	CBR
up to + 20	12	18
from 20 to 30	8	8
from 30 to 40	4	4

## CONFECTIONARY FATS «ECOND»

Hard confectionery fats based on lauric and non-lauric oils with a high crystallization rate and thermal stability. Produced by high-tech fractionation for the production of praline and other solid and semi-solid confectionery masses, deposited sweets, bars.

#### ADVANTAGES :

- optimal hardness;
- required thermal stability of the finished product;
- good compatibility with nut butters and milk fat.

#### PHYSICAL AND CHEMICAL PARAMETERS

Name	ECOND		
	1102-35	1402-36	2702-36
Melting point, °C	33-36	35-37	33-37
Solid fat content (SFC), at	10 °C	78-86	83-89
	20 °C	50-60	58-64
	30 °C	15-22	22-28
	35 °C	3-7	8-14

#### SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
up to + 20	12
from 20 to 30	8
from 30 to 40	4

Premium tempered fats for candy fillings, praline masses with improved sensory parameters and high melting intensity in combination with optimal hardness.

- sharp melting profile for fast odour release and melting rate;
- high compatibility with cocoa butter;
- no risk of soapy flavour;
- perfect for chocolate and chocolate coated products.

ECOND	
1802-30	2001-34 <small>NEW!</small>
28-32	33-35
69-79	80-86
53-64	67-75
3-13	36-46
max 3	max 5

# «ECONAT», «ECONFЕ» CONFECTIONARY FATS



Non-lauric confectionery fats for the production of a wide range of confectionery semi-finished products from liquid fillings and chocolate-nut spreads to truffles, whipped and soft fillings for sweets, cream layers, cakes.

Non-lauric confectionery fats with a high crystallization rate for wafer fat fillings, wafer cakes, rolls, candy fillings, rolled cakes, sandwich cookies, various types of flour confectionery.



## ADVANTAGES:

- provide fillings with low density and soft texture;
- good compatibility with cocoa butter, milk fat, nut butters;
- perfect for the production of pastes and fillings without layering and separation of nut oils liquid fractions.
- good aeration properties;
- excellent adhesion and high thermal stability of the fillings;
- good compatibility with cocoa butter, nut butters, milk fat.



## PHYSICAL AND CHEMICAL PARAMETERS

Name	ECONAT		with cocoa butter <b>NEW!</b>		ECONFЕ			
	2004	3004-32	1403-32	4103-35	1003-36	1203-34	1403-38	
Melting point, °C	-	30-33	28-34	33-36	33-39	32-39	37-41	
Solid fat content (SFC), at	10 °C	10-19	25-30	56-62	57-63	47-59	54-60	60-68
	20 °C	1-6	8-13	17-25	27-33	24-34	30-36	38-47
	30 °C	0-2	2-5	1-6	4-9	7-13	9-15	16-24
	35 °C	max 0,5	0-3	max 2	max 3	3-8	max 9	8-15



## SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
up to +20	12
from 20 to 30	8
from 30 to 40	4



# «ECOMIX» CONFECTIONARY FATS

Confectionery fats with a sharp melting profile, fast crystallization and barrier properties. Designed for the production of fillings with a high content of nuts, cream fillings, fillings with a cooling effect. Produced by fractionation and interesterification methods.



## ADVANTAGES:

- high crystallization rate;
- sharp melting profile, providing excellent sensory parameters of finished products;
- good compatibility with nut butters and milk fat;
- no tempering needed.



## PHYSICAL AND CHEMICAL PARAMETERS

Name	ECOMIX				
	1003-30*	1103-32*	1402-32*	1602-28	1703-26
Melting point, °C	28-32	30-34	31-34	26-30	24-31
10 °C	58-64	72-80	87-91	83-88	75-80
20 °C	25-31	43-50	66-72	62-66	18-22
30 °C	4-9	8-16	18-23	0-3	0-0,5
35 °C	0-1	max 3	0-2	0	0-0,1

\* Fats with barrier properties



## SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
up to +20	12
from 20 to 30	8
from 30 to 40	4

# CONFECTIONERY FORMULATIONS WITH THE USE OF NEW OIL AND FAT PRODUCTS

## ASSORTED CHOCOLATES

INGREDIENTS	RATE, %
<b>Filling- 65 %</b>	
<b>CONFECTIONARY FAT «ECOMIX 1103-32»</b>	<b>22,67</b> <small>NEW!</small>
Sugar powder	22,67
Pistachio paste	6,48
Dried whole milk	6,48
Dextrose	3,24
Powdered vegetable cream	3,24
Lecithin	0,17
Flavoring "Vanillin"	0,05
<b>TOTAL</b>	<b>65</b>
<b>Chocolate coating – 35%</b>	
Sugar powder	15,4
Cacao liquor	15,2
<b>CBE «EQUILAD 0101-34»</b>	<b>4,1</b> <small>NEW!</small>
Emulsifier lecithin	0,2
Emulsifier PGPR	0,1
<b>TOTAL</b>	<b>35</b>
<b>SUBTOTAL</b>	<b>100</b>

PLEASE CONTACT THE TECHNOLOGICAL SUPPORT OF SALES DEPARTMENT TO BE CONSULTED ON THE SPECIALIZED FATS, THEIR APPLICATION AND FORMULATION

**8 800 250 02 20**

## TRUFFLE CHOCOLATES

INGREDIENTS	RATE, %
<b>CONFECTIONARY FAT «ECONAT 1403-32»</b>	<b>37</b> <small>NEW!</small>
Sugar powder	35
Cocoa powder	15
Whey	13
<b>TOTAL</b>	<b>100</b>

## PRALINE TYPE CHOCOLATES

INGREDIENTS	RATE, %
<b>CONFECTIONARY FAT «ECOND 2001-34»</b>	<b>29</b> <small>NEW!</small>
Sugar powder	28
Nut praline	15
Alkalized cocoa powder	8
Whole milk powder	5
Roasted peanuts	10
Waffle crumb	5
<b>TOTAL</b>	<b>100</b>

# «DOMASHNIY» AND «SOLNECHNIY» MULTIPURPOSE MARGARINES

Margarines of the MT brand with a reduced fat content (60% and 72%) are designed for the production of bakery products.

## ADVANTAGES:

- good sensory parameters of the finished product;
- homogeneous structure and uniform porosity of baked products;
- slow down the staling process;
- good creamy odour and flavour.
- multipurpose use;
- effective management of the technological process;
- good sensory parameters of the finished product;
- long shelf life of baked products.

## PHYSICAL AND CHEMICAL PARAMETERS

Name	SOLNECHNIY	DOMASHNIY	1003-32	1203-32	1503-34	«NO E» 1603-32*	1803-32
Melting point, °C	30-38	30-38	30-38	27-34	32-37	27-34	28-34
Solid fat content (SFC), at	10 °C	46-53	46-53	37-44	37-44	37-44	28-36
	20 °C	21-28	21-28	17-24	17-23	17-24	13-20
	30 °C	6-12	6-12	6-12	4-11	4-9	4-10
	35 °C	max 6	max 6	max 6	max 6	max 5	max 6
Mass fraction of fat, %	72	60	82	82	82	82	82

\*Margarine without ingredients with the code "E" in the composition

## SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
from - 20 to +20	12



# «ECOUNIVERSAL»

Table margarines of the MT brand with multipurpose properties for the production of a wide range of flour confectionery and bakery products.

# «ECOPIE» SPECIALIZED MARGARINES

Specialized margarine for short pastry of the brand MT for flour confectionery products, in the production of which aeration of margarine with various components is required. For shortbread and other types of butter cookies, muffins, semi-finished products from shortcrust pastry, etc.

## ADVANTAGES:

- homogeneous open structure, a required shape of deposited products;
- reduce the duration of the technological process;
- allow to reduce the cost of the finished product.

## SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, m
from - 20 to +20	12

# «ECOCREAM»

Specialized margarine for creams of the MTK brand for partial or complete replacement of butter in the formulations of various semi-finished products (creams, fillings and layers of cakes, rolls and pastries, soufflé for cakes, pastries and sweets, etc.).

## ADVANTAGES:

- soft structure of the cream, improved stability of shape, a good form of cream semi-finished products;
- speed up and simplify the production process;
- reduce the cost of the finished product;
- make it possible to use a large assortment of ingredients.

## SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
from - 20 to 0	12
from +1 to +18	9

## PHYSICAL AND CHEMICAL PARAMETERS

Name	ECOPIE 1404-32	ECOCREAM 1403-32	1703-41	1503-43	«NO E» 1903-41*	2003-41	2103-41
Melting point, °C	29-35	29-35	41-44	41-44	41-44	41-44	41-44
Solid fat content (SFC), at	10 °C	23-30	55-65	55-65	55-65	55-65	55-60
	20 °C	11-16	39-45	39-45	39-45	39-45	36-44
	30 °C	4-7	20-25	20-25	20-25	20-25	16-23
	35 °C	max 4	13-20	13-20	13-20	13-20	10-18
Mass fraction of fat, %	82	82	82	70	82	75	82

# «ECOSLICE»

Specialized margarines for puff pastry of the brand MTS for the production of classic puff pastry, croissants, frozen puff semi-finished products from yeast and yeast-free dough.

## ADVANTAGES:

- form a pronounced creamy odour and flavour, a homogeneous structure with good layers, golden color of the finished product;
- products of consistent quality;
- convenient packaging - in plates or blocks.

Storage temperature, °C	Shelf life, mon
from - 20 to +20	24
from 0 to +10	20
from +10 to +20	24

Name	ECOPIE 1404-32	ECOCREAM 1403-32	1703-41	1503-43	«NO E» 1903-41*	2003-41	2103-41
Melting point, °C	29-35	29-35	41-44	41-44	41-44	41-44	41-44
Solid fat content (SFC), at	10 °C	23-30	55-65	55-65	55-65	55-65	55-60
	20 °C	11-16	39-45	39-45	39-45	39-45	36-44
	30 °C	4-7	20-25	20-25	20-25	20-25	16-23
	35 °C	max 4	13-20	13-20	13-20	13-20	10-18
Mass fraction of fat, %	82	82	82	70	82	75	82

\*Margarine without ingredients with the code "E" in the composition

# COOKING FAT FOR DEEP-FRYING OILMIX

Specialized deep-frying fat Oilmix is a universal product for deep-frying of a wide variety of products: french fries, meat, chicken, fish dishes, donuts, pies and other dough products, as well as for use in the production of chips, snacks, instant noodles.

Oilmix deep-frying fats have significant advantages over conventional vegetable oils. The optimally selected fat and oil composition and the introduction of antioxidants can ensure longer term of use. They provide the formation of a delicious golden crust, emphasize the taste and aroma of the prepared dish.



## ADVANTAGES:

- great sensory properties of the finished product;
- resistant to oxidation;
- resistant to smoke and splashing;
- with a convenient packaging and consistency for dispensing;
- consumed more slowly than non-specialized oils.



## PHYSICAL AND CHEMICAL PARAMETERS

Mass fraction of fat, %	99,9
Mass fraction of moisture and volatile substances, %	0,1
Acid value	0,2
Peroxide value	1
Trans isomers, %	2



## SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
up to +20	12
from 20 to 30	8
from 30 to 40	4

# OILPRIME CONFECTIONARY FATS

Oilprime confectionery fats are recommended for a complete replacement of margarine products in recipes for flour confectionery and bakery products, while they can be used as table margarines.

The main advantage of such a replacement is the reduction in the total costs associated with transportation, storage, release from transport packaging and melting during the production of finished products due to the lower volume of fat consumption. At the same time, there is no need to adjust the technological schemes for the production of finished products and the installation of new equipment, but recalculation for fat and dry substances is necessary.

Oilprime is also suitable for the production of fat fillings and creamy semi-finished products.



## ADVANTAGES:

- less susceptible to microbiological spoilage in comparison with margarines;
- provide a stable emulsion;
- good aeration properties;
- the ability to ship in bulk.



## PHYSICAL AND CHEMICAL PARAMETERS

Name	OILPRIME		
	1003-32	1403-32	2203-34
Melting point, °C	30-34	30-35	32-37
Solid fat content (SFC), at	10 °C	47-55	46-53
	20 °C	19-25	21-28
	30 °C	5-10	6-12
	35 °C	max 5	max 6



## SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
up to +20	12
from 20 to 30	8
from 30 to 40	4



## «ECOLACT» MILK FAT REPLACERS

EFCO Group of Companies has been producing milk fat substitutes and replacers for over 15 years. For their production at the plants of the Group, high-tech methods of deep processing of vegetable oils are used, including the technology of "dry" fractionation, which is unique for Russia.

Milk fat replacers of "EFCO" company are as close as possible to milk fat in terms of technological, physicochemical and structural-rheological properties, have excellent compatibility with other ingredients. Application of high-quality milk fat replacers allows to produce healthy products with reduced cholesterol content, balanced fatty acid composition, enriched with functional ingredients, etc.

Milk fat replacers "Ecolact" are fats based on an optimally selected mixture of vegetable oils and their modifications, produced by the interesterification method and used for the production of dairy products and ice cream with milk fat replacers, spreads and other food products.

### ADVANTAGES:

- good plasticity and heat resistance of finished products;
- forms the desired consistency of the finished product;
- without off-flavours and odours, which makes it possible to form the necessary flavoring properties of the finished product.

### PHYSICAL AND CHEMICAL PARAMETERS

Name	ECOLACT 1403-33	ECOLACT 1403-35
Melting point, °C	33-36	33-36
Solid fat content (SFC), at	10 °C	38-44
	20 °C	16-23
	30 °C	5-9
	35 °C	max5



### SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
up to +20	12
from 20 to 30	8
from 30 to 40	4



## MILK FAT REPLACER

### «ECOICE»

Milk fat replacer "Ecoice" is a fat based on vegetable oils and their modifications, designed for the production of ice cream with milk fat replacers and frozen desserts.

### ADVANTAGES:

- allow to adjust the dimensional stability of ice cream and desserts;
- provide high overrun of the product;
- smooth, creamy texture of ice cream;
- ensure optimal flavor release of fillers.

### PHYSICAL AND CHEMICAL PARAMETERS

Name	ECOICE 1003-32	OILBLEND 1503-33	OILBLEND 1003-36
Melting point, °C	32-36	32-36	33-36
Solid fat content (SFC), at	10 °C	46-52	42-48
	20 °C	21-26	20-26
	30 °C	6-11	7-12
	35 °C	max 5	max 5



### SHELF LIFE AND STORAGE CONDITIONS

Storage temperature, °C	Shelf life, mon
up to +20	12
from 20 to 30	8
from 30 to 40	4




## OILBLEND

Milk fat substitutes Oilblend are produced by blending vegetable fats, oils and their modifications, designed for the production of spreads, packaged in briquettes, milk-containing products with milk fat replacers.

- allow to obtain the required structural and mechanical properties of the finished product;
- good thermal stability of spreads, briquette density;
- increase the output of finished products;
- technologically advanced to use.





☎ +7 (47234) 77-100

✉ [food@efko.ru](mailto:food@efko.ru)

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