

POWDERED FATS

CONCENTRATED FAT DELIVERY

Powdered Fats & Powdered Vegetable Shortenings (PVS) – Centennial™ Brand

Spray dried fats are made from a variety of oil sources. These powders are a convenient source for fat delivery to add creaminess, opacity and adhesive properties. They improve ingredient handling, provide accurate measuring and enhance incorporation and distribution in mixes which result in a consistently high quality finished product.

Powdered fats are spray-dried systems that deliver emulsified fat to dry-based food products. These powders are in the 70 - 75% fat range and are available based on soybean, canola, coconut, safflower, palm or sunflower oils. There is a wide variety of powdered fats to suit your particular formulation and application needs (see Product Selection Chart on reverse). We work closely with you to create products that fit your specific needs.

These spray-dried powdered fats are used in a variety of dry mix applications including:

- Batters
- Breadings
- Biscuits
- Cakes
- Cookies
- Gravies
- Muffin Mixes
- Sauces
- Soups
- Processed Side Dishes:
 - Pasta
 - Potato
 - Rice

★ FEATURES AND BENEFITS

- Convenience of concentrated dry powders
- Ease of storage, handling and incorporation into finished blends
- Improve fat distribution in mixes
- Add creaminess, opacity and adhesive properties
- Enhance texture and mouthfeel



PRODUCT SELECTION CHART

Product Name	% Protein	% Fat	Fat Type(s)	Product Details
Centennial™ I	5.5	75	Soy Canola Coconut	Lactose carrier with no secondary emulsifiers. Protein level is higher for better emulsion stability.
Centennial™ II	3.0	73	Soy Canola Coconut	Corn syrup solids carrier. Lower protein level. Economical powdered fats.
Centennial™ IV	6.7	73	Soy	Powdered vegetable shortening made with skim milk solids and sugar.
Centennial™ IX	none	75	Soy Sunflower	Contains no protein and no lactose. No browning under high heat conditions. Excellent for use in retorted soups and sauces. Most effective whitening at pH less than 5.0.
Centennial™ 75-Palm NP	none	75	Palm	Contains no protein, sugar, or lactose. No browning under high heat conditions. Excellent for use in retorted soups and sauces. Most effective whitening at pH less than 5.0.
Centennial™ 73-Coconut IP	3.1	73	Coconut	Maltodextrin carrier, Non-GMO.
Centennial™ 73-Safflower CL	8.9	73	Safflower	Made with skim milk solids and no emulsifiers. Higher protein level for better emulsion stability.
Quali Cream™ 7210	7.7	70	Cream	Powdered dairy cream with unsalted butter-type flavor.
Quali Cream™ 7211	8.6	75	Cream	Dry cream type for soups and dips.
QulC Creamer™ 7001	2.6	73	Part. Hyd. Soy	Lower protein economical powdered fat.
QulC Creamer™ 7010	7.1	74	Part. Hyd. Soy/Butter Milk	Made with buttermilk for soups sauces, gravies.
QulC Creamer™ 7040	4.7	70	Sunflower	Corn syrup carrier. Trans-fat free.
QulC Creamer™ 7101	1.9	73	Coconut/Hydro Palm	Maltodextrin carrier. Trans-fat free.
QulC Creamer™ 7105	5.7	74	Coconut	Lactose carrier. Trans-fat free.
QulC Creamer™ 7351	2.3	72	Palm	Corn syrup carrier Trans-fat free.