

PORTFOLIO

Our range of high-functionality fats includes:

PolarCote CBS – a classic CBS notable for its snap-at-room-temperature hardness.

PolarCote Filling Fat – soft and smooth, making it perfect for chocolate fillings.

PolarCote Ice-cream fats – an ice-cream coating fat which creates a delectable cracking sound.

Our expertise in coconut oil and palm kernel oil – versatile components which are perfectly suited for confectionery and ice-cream – ensures exceptional performance in your products.

And in today's diverse food market – where consumers are actively seeking new and exciting flavours and textures – our versatile portfolio can equip you with the flexibility and functionality to cater for such demand.



TAILOR-MADE

Our technical account management team specialise in finding tailor-made solutions for your business. Contact us now for a taste of the difference PolarCote can make to your products.

WANT TO FIND OUT MORE?

For more information on the PolarCote fats, please contact polar-cote.com/contact

POLARCOTE
COOL MELTING FATS

POLARCOTE

COOL MELTING FATS



Best-in-class coating and filling fats

OLENEX INTRODUCES POLARCOTE

Olenex introduces PolarCote: our tailor-made range of solutions for best-in-class coating fats and refreshing filling fats. Our expertise in coconut oil and palm kernel oil – versatile components which are perfectly suited for confectionery and ice-cream – ensures exceptional performance in your products. Ultimately, PolarCote is central to the customer's taste experience. The texture and the flavour are transformed and enhanced by our diverse range of PolarCote confectionery and ice-cream fats – they will keep your customers coming back for more!



LAURIC CONFECTIONERY FATS

- ❖ Classic CBS
- ❖ Non-hydrogenated CBS
- ❖ Non-palm CBS
- ❖ Aeratable fats
- ❖ Cool melting filling fats

PolarCote cocoa butter substitutes are characterised by their easy processibility, fast crystallising properties and pleasant melting during eating.

PolarCote lauric speciality fats apply well in coatings, fillings and aeratable creams. When you take a bite, the fats will melt so fast, and absorb heat from your mouth, that you experience a pleasant cooling sensation.



ICE-CREAM FATS

- ❖ Ice-cream coating fats
- ❖ Ice-cream barrier fats
- ❖ Ice-cream filling fats
- ❖ Fats for scooped ice-cream
- ❖ Fats for soft serve

The fats in ice-cream can affect many aspects which consumers enjoy: the luxurious appearance, the cracking sound when biting in the product and the pleasant melting in the mouth, releasing delicious flavours. And of course, the treat on the inside: surprise your customers with the indulgent ice-cream filling and the chocolatey tip in the ice-cream cones.