



Margarines and
confectionary
fats



Let's create together

We are the largest company processing oilseeds and producing vegetable fats in Poland, and one of the largest in Central Europe.

Our operations include all stages of oilseed processing, from obtaining the raw material, to its processing, to packaging and distribution of products to the end customer. For this reason, **we have full control over the quality of raw materials for production and the quality of finished products.**

In the food sector, we specialise in the production and sale of oils and margarines. As Bunge we are the owner of leading consumer brands, such as: **Kujawski z pierwszego tłoczenia, Oliwier, Smakowita, Optima Cardio and Słynne MR Roślinne.**

In the professional market, we are a committed partner that offers specialised products for the catering market, for artisans in the confectionery, bakery and big industries.

Thanks to continuous cooperation with professionals, we influence the market, creating even better solutions and actively participating in the growth of our Clients.

The quality of Bunge means honesty, integrity and reliability.



Worth knowing



THE KRUSZWICA QUALITY

We supervise and inspect raw materials, the production process, intermediate and final products with utmost care. We carefully develop new concepts and product technologies. Our company ensures the right storage and transport conditions. We have implemented a certified quality system, and we have the following certificates: ISO 22000, IFS, EFISC, KOSHER, HALAL and Q quality mark.



VALUE FROM PLANTS

We create top-quality products by using what the nature has to offer. We provide products free of preservatives and artificial flavours. Guided by the well-being of our clients, we promote and actively participate in the “farm-to-fork” integrated approach in the food production chain.



SHORT LABEL

Every food manufacturer is required to present a full list of ingredients of a finished product. From the point of view of a conscious customer, the shorter the label, the better the product, so it is worth selecting semi-finished products which contain the minimum number of ingredients. It helps shorten the list of ingredients on a label as much as possible.

See Selecta.



WHITE

Products which do not contain additional colourants or affect the colour of the finished product, providing a space to create exceptional creams in any colour.

See the Maestra line.



MELANGE

Products containing concentrated milk fat.

See the Maestra line.



ACADEMY OF MASTERS

It is an initiative aiming at supporting the development of confectionery and bakery craft, boosting prestige of a confectioner's or a baker's profession, as well as promoting Polish craft abroad.

See page 36



V-LABEL CERTIFICATE

V-label is the most recognisable mark for products intended for vegetarians and vegans. This certificate guarantees that the product and its packaging are completely free of ingredients of animal origin.

What should you know about palm oil sourcing?



MB

THE ROUNDTABLE ON SUSTAINABLE PALM OIL (RSPO)

Palm oil extraction is controversial due to its closeness to the illegal clear-cutting of rainforests for oil palm cultivation, resulting in significant environmental degradation and contributing to negative climate change. As a Market Leader in vegetable oils and fats, it is our responsibility to ensure the sustainability of agriculture, the future of our planet and to support local communities. Our partners are suppliers of palm oil from plantations that do not contribute to the destruction of natural ecosystems and do not have a negative impact on the populations living in the area. The Roundtable on Sustainable Palm Oil (RSPO). Our products containing palm oil are supplied in Mass Balance and Segregated system.

See Maestra and Maestro line.



SG



NP

WITHOUT PALMS

We offer deep frying fats without palm oil in the recipe.

See Maestro, Qualita and Qualito line.

Should you choose partially hydrogenated or non-hydrogenated fats?

In the process of (full or partial) hydrogenation, liquid fats are converted into solid fats. As a result of this modification, we obtain fats with better functionality and longer shelf life. However, the partial hydrogenation reaction produces undesirable trans-fatty acids (TFA). Bear in mind that only partial hydrogenation of vegetable oils causes the FORMtion of trans fat.



NH

NON HYDROGENATED FATS

Fractionation and esterification are modern and natural methods for obtaining solid fats. Esterified fats contain trace amounts of trans isomers (<1%), so they are in accordance with current nutritional recommendations.

Commission Regulation (EU) 2019/649 published in 2020, which entered into force in April 2021, sets limits for industrially produced trans fatty acids in food. This provision does not apply to trans fats occurring naturally in animal products, but only to those formed from vegetable oils in the process of partial hydrogenation. According to the new law, the level of plant trans isomers cannot exceed 2 grams per 100 grams of fat. What is important the recipe speaks about the final product that goes to the final customer, e.g. cookies sold in a confectionery. **Wishing to provide confectioners and bakers with the comfort of work, we guarantee that all our products meet the standard of trans fats <2%.**



The secret of puff pastry

In order to keep the shape of cookies, refrigerate the products before putting them in an oven.



Maestra Puff Pastry

Mass Balance Margarine 80%



APPLICATION

For flaky – puff and semi-puff pastries.

UNIQUE RECIPE

Enriched with beta-carotene which creates a warm, buttery colour.

EFFECT

It is perfect for manual and mechanical processing.



PRODUCT FEATURES

- No preservatives or artificial flavours.
- Palm oil from certified MB plantations.
- Proper layering of pastry.
- Proper rolling and folding, without broken or cracked pastry layers.
- Proper height and shape of cookies after baking.
- Natural buttery aroma.

Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg (5 x 2 kg)	640 kg (64 cardboard boxes)	150 days	18-20°C	80%

Maestra Puff Pastry NH

Mass Balance Margarine 80%



APPLICATION

For flaky – puff and semi-puff pastries.

UNIQUE RECIPE

Enriched with beta-carotene which creates a warm, buttery colour.
Without hydrogenated fats, avoided by conscious consumers.

EFFECT

Perfectly flaky pastry.



PRODUCT FEATURES

- No hydrogenated fats – NH.
- Palm oil from certified MB plantations.
- No preservatives or artificial flavours.
- Proper rolling and folding, without broken or cracked pastry layers.
- Proper height and shape of cookies after baking.
- Natural buttery aroma.
- Perfect for mechanical processing.

Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg (5 x 2 kg)	640 kg (64 cardboard boxes)	150 days	20-22°C	80%



FOR FLAKY
PASTRIES

P R E M I U M

Maestra Puff Pastry Delicate

Mass Balance Margarine 80% with butter essence



APPLICATION

For flaky – puff and semi-puff pastries.

UNIQUE RECIPE

Contains concentrated butter (5%). Combines features of margarine for flaky cakes and a flavour and aroma of butter.

EFFECT

A delicate buttery flavour and aroma of baked goods, a perfect flaky pastry effect, proper height and shape of cookies after baking.

PRODUCT FEATURES

- Excellent plasticity.
- Buttery flavour and aroma.
- No preservatives or artificial additives.
- No hydrogenated fats.
- Palm oil from certified MB plantations.
- Perfect for manual and mechanical processing.



Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg (5 x 2 kg)	640 kg (64 cardboard boxes)	150 days	20-22°C	80%

Maestra Puff Pastry Intenso

Mass Balance Margarine 80% with butter essence



APPLICATION

For flaky – puff and semi-puff pastries.

UNIQUE RECIPE

Contains concentrated butter (10%). Combines features of margarine for flaky cakes and a flavour and aroma of butter.

EFFECT

Intense buttery flavour and aroma of baked goods, perfect flaky pastry effect, proper height and shape of cookies after baking.

PRODUCT FEATURES

- Excellent plasticity.
- Buttery flavour and aroma.
- No preservatives or artificial additives.
- No hydrogenated fats.
- Palm oil from certified MB plantations.
- Perfect for manual and mechanical processing.



Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg (5 x 2 kg)	640 kg (64 cardboard boxes)	150 days	20-22°C	80%



The secret of a good cream

To achieve a proper texture of a cream, heat up egg and sugar mixture to 84°C, then whip and once refrigerated add to aerated margarine.



FOR CREAMS

PREMIUM

Maestra Kremowa NH

Mass Balance Margarine 80%



APPLICATION

For creams, confectionery masses, desserts and fillings.

UNIQUE RECIPE

Without hydrogenated fats, avoided by conscious consumers.

EFFECT

Perfect for whipping. Combines perfectly with butter.

PRODUCT FEATURES

- No hydrogenated fats – NH.
- No preservatives or artificial colourants.
- Palm oil from certified MB plantations.
- Stable texture of cream.
- Perfect aeration.
- Easy to mix with other ingredients of a cream.



Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg (2 x 5 kg)	640 kg (64 cardboard boxes)	150 days	20-22°C	80%

Maestra Kremowa White

Mass Balance Margarine 80%



APPLICATION

Perfect for white creams, as well as other interpretations – it does not affect the colour and aroma of a finished product.

UNIQUE RECIPE

No aromas or colourants.

EFFECT

Thanks to its white colour and neutral flavour, it does not affect the flavour and colour of a finished product.

PRODUCT FEATURES

- No preservatives or artificial flavours.
- Palm oil from certified MB plantations.
- Stable texture of cream.
- Perfect aeration.
- Easy to mix with other ingredients of a cream.



Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg (2 x 5 kg)	640 kg (64 cardboard boxes)	150 days	20-22°C	80%



Prima Kreemi White SG

Confectionery cream



APPLICATION

Cold preparation of creams (russel, Swedish, pudding creams), pastes and fillings for cakes, roulades, cones, cupcakes, muffins, shortcrust cupcakes, eclairs, omelettes and for finishing and decorating cakes.

UNIQUE RECIPE

A unique mixture of fat and sugar with a neutral aroma and colour suitable for use as a base for all kinds of fat-based creams, pastes and fillings. Ready to use immediately after taking out of the refrigerator, beating and adding flavouring ingredients.

PRODUCT FEATURES

- Good aeration properties.
- Ensures speed and simplicity of use.
- Guarantees repeatable process and desired results.
- Goes well with other ingredients such as chocolate, fruit, alcohol, dairy products.
- Guarantees high stability.
- Suitable for vegans.
- Ready-made creams, pastes and fillings based on Prima Kreemi White SG confectionery cream can be frozen without loss of quality, shape, texture.

It should be stored in a dry and cool place at +4°C to +15°C away from light and strong odours.



Packaging
5 kg

EUR-pallet
600 kg (120 x 5 kg)

Shelf life
156 days

Recommended processing temp.
20-22°C

Fat content
60%



When you choose this product you can be sure that it contains RSPO-certified palm oil, manufactured in accordance with strict environmental and social standards.

The secret of a good crumble dough

In order to keep the plasticity of a crumble dough and make sure it is easy to roll, knead it for as short as possible and use cold margarine.





Maestra Cukiernicza

Mass Balance Margarine 80%



APPLICATION

For baking cakes, cookies and making creams.

UNIQUE RECIPE

A margarine with a special aroma which helps achieve the desired flavour and aroma of baked goods.

EFFECT

It combines perfectly with butter and other additions, increases volume of baked goods. It can be used for many products, both creams and a variety of cakes.



PRODUCT FEATURES

- No preservatives or artificial flavours.
- Palm oil from certified MB plantations.
- Easy to mix with butter and other additives.
- Excellent aeration properties.
- Proper structure of confectionery and baked products.
- Exceptional flavour and aroma properties of a finished product.
- Perfect for creams and a variety of cakes.

Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg (2 x 5 kg)	640 kg (64 cardboard boxes)	150 days	20-22°C	80%

Maestra Cukiernicza NH

Mass Balance Margarine 80%



APPLICATION

For baking cakes, cookies and making creams.

UNIQUE RECIPE

A margarine enriched with lecithin and beta-carotene. Without hydrogenated fats, avoided by conscious consumers.

EFFECT

It increases the volume of baked goods and creates a delicate structure which is easy to whip.



PRODUCT FEATURES

- No hydrogenated fats – NH.
- No preservatives or artificial flavours.
- Palm oil from certified MB plantations.
- Excellent aeration properties.
- Proper structure of confectionery and baked products.
- Exceptional flavour and aroma properties of a finished product.

Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg	720 kg (72 cardboard boxes)	150 days	20-22°C	80%

How should you label food without scaring customers away with a long list of ingredients?

RESPONSIBILITIES OF FOOD MANUFACTURERS

Regulation no. 1169/2011 requires food manufacturers (including bakers and confectioners) to include a full list of ingredients and information on nutritional value on the packaging. Also manufacturers of non-packaged goods are required to include detailed information about their product and make it accessible for customers.

LONGER LIST OF INGREDIENTS

Although new regulations respond to trends and consumers' needs, they are not always easy to follow for food manufacturers. Since confectioners happen to use even more than ten semi-products, which contain several or more ingredients, the label becomes really long.

HOW TO MAKE A LABEL SHORTER

An effective method for solving the problem of a long label is using semi-products with a short list of ingredients. The simpler the products used, the less ingredients you have to include on the packaging of a finished product.

Benefits of a short label:

1. There is more space for additional elements on the packaging – a slogan or graphical elements.
2. A finished product does not contain additives which are more and more rejected by consumers: artificial aromas and colourants or preservatives.
3. Consumers have more trust in the manufacturer. The number of ingredients is the most obvious sign of product quality.



Selecta

Mass Balance Margarine 80%



APPLICATION

For baking cakes, cookies and making creams.

UNIQUE RECIPE

A universal margarine with a minimum number of ingredients: palm oil, rapeseed oil and water.

EFFECT

Selected list of ingredients significantly reduces the length of the label of a finished product.



PRODUCT FEATURES

- Only 3 ingredients.
- No preservatives, aromas, colourants or salt.
- No hydrogenated fats – NH.
- Proper plasticity – guarantees high volume baked goods.
- Strong structure thanks to excellent aeration properties.
- A combination of features of margarine for a variety of cakes and cream margarine.

Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg	720 kg (72 cardboard boxes)	210 days	20-22°C	80%

The secret of a good blended dough

To achieve the perfect biscuit and fat dough, first heat up margarine to 20–22°C.





Qualita 80%

Margarine

APPLICATION

For confectionery and baked goods, creams, fillings and confectionery masses.

FORM

Whole 80% margarine block.



PRODUCT FEATURES

- Good aeration properties.
- Easy to mix with other ingredients.
- Proper structure of confectionery and baked products.

Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg (2 x 5 kg)	640 kg (64 cardboard boxes)	150 days	20-22°C	80%

Qualita 70%

Margarine

APPLICATION

For confectionery and baked goods, especially yeast cakes, biscuits, wheat and semi-confectionery bread.

FORM

An all-purpose margarine with low fat content (70%) in a block.



PRODUCT FEATURES

- Good aeration properties.
- Easy to mix with other ingredients.
- Proper structure of confectionery and baked products.

Store in a dry place at a temperature of 4-15°C.

Packaging	EUR-pallet	Shelf life	Recommended processing temp.	Fat content
10 kg (2 x 5 kg)	640 kg (64 cardboard boxes)	150 days	20-22°C	70%



FOR BAKED GOODS

STANDARD

Qualita NP 80%

A margarine for baked goods



APPLICATION

For confectionery and baked products: cakes, cookies, crumble cakes, semi-confectionery products and yeast cakes.

FORM

A whole 80% margarine block, made with local ingredients – the highest quality rapeseed oil, without tropical fats.



PRODUCT FEATURES

- No palm oil.
- Easy to mix with other ingredients.
- Proper structure of confectionery and baked products.

Store in a dry place at a temperature of 4-15°C.

Packaging
10 kg

EUR-pallet
720 kg (72 cardboard boxes)

Shelf life
210 days

Recommended processing temp.
20-22°C

Fat content
80%

Qualita 70%

A liquid margarine for baked goods



APPLICATION

For confectionery and baked goods.

FORM

Its liquid form allows for direct use and shorter preparation time.



PRODUCT FEATURES

- No palm oil.
- Guarantees repeatability of the process.
- Stable emulsion during use.
- Proper cake structure.
- Slows down staling.
- Aroma which helps achieve proper flavour and aroma of finished products.

Store in a dry place at a temperature of 4-15°C.

Packaging
10 l

EUR-pallet
550 l (55 buckets)

Shelf life
120 days

Recommended processing temp.
20-22°C

Fat content
70%





FOR BAKED GOODS

ECONOMY

Milama 80%

A margarine for cakes and cookies

APPLICATION

For confectionery and baked products, especially for biscuit and fat baked goods, foam and crumble cakes and semi-confectionery bread.

PRODUCT FEATURES

- Good aeration properties.
- Easy to mix with other ingredients.
- Proper structure of confectionery and baked products.

Store in a dry place at a temperature of 4-15°C.



Packaging
10 kg

EUR-pallet
720 kg (72 cardboard boxes)

Shelf life
210 days

Recommended processing temp.
20-22°C

Fat content
80%

Milama 80%

A margarine for crumble cakes

APPLICATION

For confectionery and baked products, especially crumble cakes.

PRODUCT FEATURES

- Easy to mix with other ingredients.
- Proper structure of confectionery and baked products.

Store in a dry place at a temperature of 4-15°C.



Packaging
10 kg

EUR-pallet
720 kg (72 cardboard boxes)

Shelf life
150 days

Recommended processing temp.
20-22°C

Fat content
80%

Uniwersalna

Margaryna 80%

APPLICATION

For confectionery and baked products, especially crumble cakes.

PRODUCT FEATURES

- Easy to mix with other ingredients.
- Proper structure of confectionery and baked products.

Store in a dry place at a temperature of 4-15°C.



Packaging
10 kg

EUR-pallet
720 kg (72 cardboard boxes)

Shelf life
180 days

Recommended processing temp.
20-22°C

Fat content
80%



Cukiernicza

80% margarine

APPLICATION

For confectionery and baked goods.

PRODUCT FEATURES

- All-purpose margarine in a liquid form.
- Easy to mix with other ingredients.
- Proper structure of confectionery and baked products.

Store in a dry place at a temperature of 4-15°C.



Packaging
20 kg

EUR-pallet
720 kg (36 cardboard boxes)

Shelf life
240 days

Recommended processing temp.
20-22°C

Fat content
80%

Nova

80% margarine

APPLICATION

For confectionery and baked goods.

PRODUCT FEATURES

- Easy to mix with other ingredients.
- Proper structure of confectionery and baked products.

Store in a dry place at a temperature of 4-15°C.



Packaging
20 kg

EUR-pallet
720 kg (36 cardboard boxes)

Shelf life
150 days

Recommended processing temp.
20-22°C

Fat content
80%

Zwykła

80% margarine

APPLICATION

For confectionery and baked goods.

PRODUCT FEATURES

- Easy to mix with other ingredients.
- Proper structure of confectionery and baked products.
- The product does not contain preservatives

Store in a dry place at a temperature of 4-15°C.



Packaging
20 kg

EUR-pallet
720 kg (36 cardboard boxes)

Shelf life
150 days

Recommended processing temp.
20-22°C

Fat content
80%

The secret of a good doughnut

To make doughnuts lighter and make sure they absorb less fat, add a small amount of alcohol to the dough.





FOR DEEP
FRYING

P R E M I U M

Maestro Gold

Liquid frying fat



APPLICATION

For those who do not compromise in the kitchen, for deep frying of dishes and snacks served hot and cold: meat, poultry, fish, seafood, fries, breaded vegetables, doughnuts and angel wings.

EFFECT

Guaranteed highest cost efficiency and working time, a comfortable frying process and final results that will delight customers.

PRODUCT FEATURES

- Liquid frying fat based on two unique oils from European crops: high-oleic sunflower and rapeseed. Free from hydrogenated fats, allergens and GMOs.



- High smoke point – above 230°C.
- Very high resistance to changes in fat during long frying.
- At least 2 x longer frying time compared to palm frying fat and 4 x longer frying time compared to rapeseed oil.
- More than 70% of heat-resistant monounsaturated fatty acids that are beneficial for health.
- The neutral taste and smell brings out the natural richness of flavour and aroma of fried foods.
- The liquid form reduces the costs of use, making the product ready for work faster, at the same time facilitating the fat filtering.
- Low fat absorption by fried foods.

Store in a dry and cool location.

Packaging
bag in box 10 l

EUR-pallet
720 l (72 bag in box)

Shelf life
12 months

SFA / MUFA / PUFA
8% / 77% / 14%

Maestro Sol

Liquid frying fat



APPLICATION

For deep frying of dishes and snacks served hot and cold: meat, poultry, fish, seafood, fries, breaded vegetables, doughnuts and angel wings.

EFFECT

Guaranteed highest cost efficiency and working time, a comfortable frying process and final results that will delight customers.

PRODUCT FEATURES

- Liquid frying fat made entirely of the highest quality vegetable oils: high-oleic sunflower, rapeseed and palm oils from certified Mass Balance crops.



- High smoke point – above 235°C.
- High resistance to changes in fat during frying at high temperatures.
- Extended shelf life – up to 40% compared to palm frying fats.
- The neutral taste and smell brings out the natural character and aroma of fried foods.
- Liquid form for faster heating and easier filtering.
- Low fat absorption by fried foods.
- Excellent nutritional properties; improving the nutritional value of fried foods.

Store in a dry and cool location.

Packaging
bucket 10 l
bag in box 10 l

EUR-pallet
550 l (55 buckets)
720 l (72 bag in box)

Shelf life
12 months

SFA / MUFA / PUFA
17% / 66% / 16%

Good deep frying habits



Choose fats with a good nutritional profile

and an appropriate fatty acid profile – with predominant monounsaturated fatty acids (MUFA) and low content of saturated fatty acids (SFA).



Use only deep frying fat.

When selecting the fat, consider the point of smoke, which determines the temperature at which the fat begins to burn. The smoke point should exceed 220°C.



Choose liquid and semi-liquid fats

for frying doughnuts and angel wings to avoid a layer of fat on the products when they cool down.



Prepare the products correctly before putting

them in the hot fat: do not defrost deep-frozen products, dry them thoroughly and remove excess ice crystals, flour or breading.



175-180°C

Maintain the optimal frying temperature:

175-180°C to maximise the time the fat is used without overheating. Keep your thermostat in working order.

1:10

Maintain the optimal fried food to fat ratio

of 1: 10. If the fryer is overfilled, the temperature drops and the food absorbs more fat.



Filter your frying fat at least once a day

to extend its life cycle by up to 50%. Make sure that no unnecessary water, crumbs or spices get into the fat. Keep the fryer clean and operational.



Regularly check the fat breakdown.

Perform simple tests to measure the content of polar compounds (OleoTest, Lipid Test) or use electronic measuring devices (Testo, Vito).

25%

Replace the fat with a new one.

The regulations require fat to be replaced when the level of polar compounds reaches 25%. Above this value, fat becomes hazardous to health.

Want to know more?

Go to our website:

smazymy.com





Qualito Sun

Liquid frying fat



APPLICATION

For deep frying of meat, poultry, fish, seafood, fries, breaded vegetables, doughnuts and angel wings. Recommended especially for making American style chicken.

PRODUCT FEATURES

- Liquid frying fat made of rapeseed and sunflower oil.
- High smoke point – above 220°C.
- Free from allergens.
- Free from palm oil.
- Easy dosing.
- Convenient filtering at low temperatures.
- Liquid form – even when stored in refrigerated conditions.

Store in a dry and cool location.



Packaging
bag in box 10 l

EUR-pallet
720 l (72 bag in box)

Shelf life
8 months

SFA / MUFA / PUFA
9,5% / 49% / 41%

Qualito Plus

Semi-liquid frying fat



APPLICATION

For deep frying of meat, poultry, fish, seafood, fries, breaded vegetables, doughnuts and angel wings.

PRODUCT FEATURES

- Semi-liquid frying fat based on rapeseed and palm oil.
- High smoke point – above 220°C.
- High stability thanks to the right mixture of vegetable fats.
- Neutral taste and aroma.

Store in a dry and cool location.



Packaging
bucket 10 l
bucket 20 l

EUR-pallet
550 l (55 buckets)
660 l (33 buckets)

Shelf life
12 months

SFA / MUFA / PUFA
19,5% / 57,6% / 22%



FOR DEEP
FRYING

STANDARD

Qualito Fry

Liquid frying fat

NH

APPLICATION

For deep frying of dishes and snacks served hot and cold: meat, poultry, fish, seafood, fries and breaded vegetables.

PRODUCT FEATURES

- Liquid frying product based on two very stable fats: palm oil fraction and rapeseed oil.
- High smoke point – above 220°C.
- Neutral flavour and aroma.
- Liquid form for easier work and faster filtering.
- A handy, 5-litre PET bottle with a comfortable handle for easy dosing.
- Extended shelf life thanks to high stability.

Store in a dry and cool location.



Packaging
5 l

EUR-pallet
600 l (120 x 5 l)

Shelf life
10 months

SFA / MUFA / PUFA
18% / 60% / 21,5%

Qualito Opti

Liquid frying fat

NP

NH

APPLICATION

For deep frying of dishes and snacks served hot and cold: meat, poultry, fish, seafood, fries, breaded vegetables, doughnuts and angel wings. Recommended especially for making American style chicken.

PRODUCT FEATURES

- The recipe consists of 3 vegetable oils: high-oleic sunflower oil, sunflower oil and rapeseed oil.
- High smoke point - above 220°C
- The neutral taste and smell brings out the natural character and aroma of fried foods.
- Liquid form speeds up work and makes dosing easier.
- Convenient filtering at low temperatures.
- Free from palm oil, hydrogenated oil and allergens.

Store in a dry and cool location.



Single package
bag in box 10 l

EUR-pallet
720 l (72 bag in box)

Shelf life
8 months

SFA / MUFA / PUFA
11% / 50% / 39%



FOR DEEP
FRYING

ECONOMY

Pan Max

Liquid frying fat

NH

APPLICATION

For deep frying fish, seafood, poultry, fries, breaded vegetables, doughnuts and angel wings.

PRODUCT FEATURES

- Liquid frying fat based on rapeseed oil.
- High stability.
- High smoke point – above 230°C.
- Convenient filtering at low temperatures.
- Handy 5l PET bottle.



Store in a dry and cool location.

Packaging
5 l

EUR-pallet
600 l (120 x 5 l)

Shelf life
12 months

SFA / MUFA / PUFA
7,6% / 66,3% / 25,7%

Tytan

Frying fat in block



APPLICATION

For deep frying highly spiced and highly processed foods: meats, fish, chips and breaded vegetables.

PRODUCT FEATURES

- Solid frying fat based on palm oil.
- High stability.
- High smoke point – above 220°C.
- Neutral taste and aroma.

Store in a dry and cool location.

Packaging
10 kg

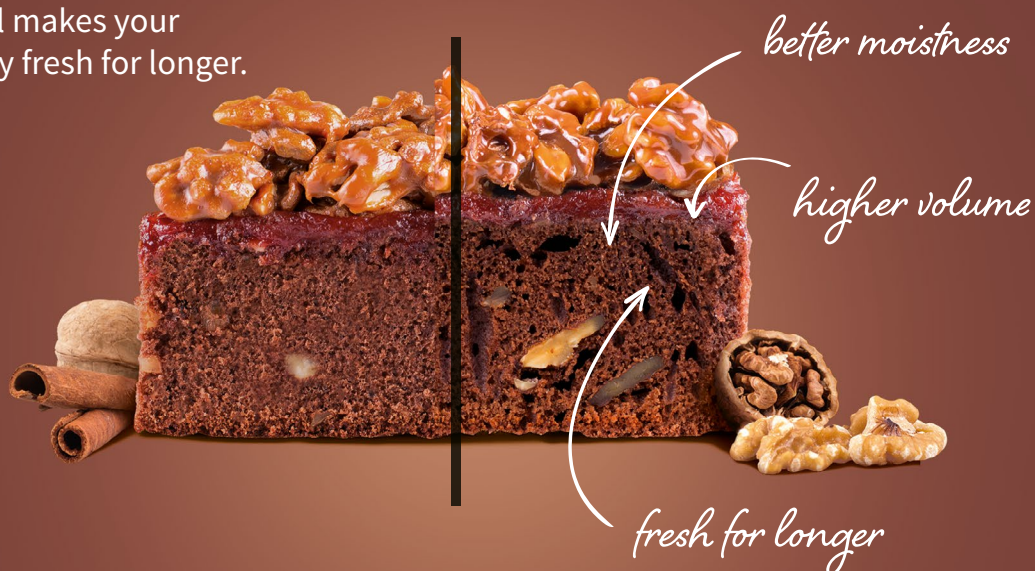
EUR-pallet
720 kg (72 carton boxes)

Shelf life
10 months

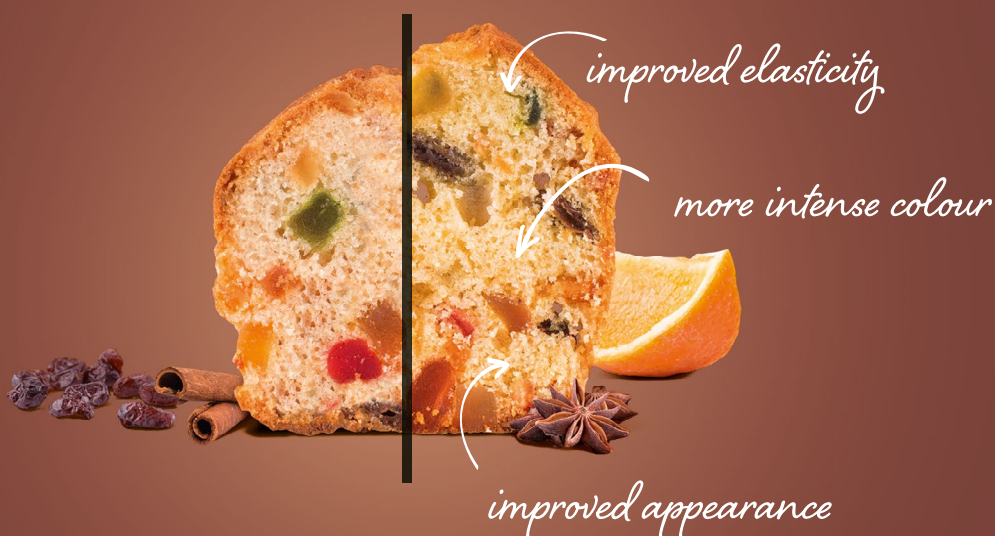
SFA / MUFA / PUFA
57,3% / 34% / 6,7%

Feel the difference

Thanks to a proper combination of ingredients, Maestro Freshness oil makes your products stay fresh for longer.



Maestro Colour oil was made in such a way to intensify the colour of dough.





Maestro Świeżość

Oil for baked goods



APPLICATION

For baking cakes and cookies.

UNIQUE RECIPE

A fortified oil for baking cakes and cookies, with added lecithin. With rapeseed oil as the base.

EFFECT

It makes the pastries keep their moistness and softness longer. Enhances the volume of some of the bakery goods of up to 10%.



PRODUCT FEATURES

- Elongated freshness and enhanced volume of the baked goods.
- Incredible moistness and softness of cakes.
- Better mixing of the ingredients and distribution of additives (dried fruit and nuts, fruit) in the batter.
- Smaller water evaporation during baking.

Recommended processing temp. 20-22°C

Store in a dry cool place.

Packaging
5 l

EUR-pallet
540 l (108 x 5 l)

Shelf life
6 months

Fat content
100%

SFA / MUFA / PUFA
8% / 63% / 28%

Maestro Kolor

Oil for baked goods



APPLICATION

For baking cakes and cookies.

UNIQUE RECIPE

Fortified oil with the addition of beta-carotene. With rapeseed oil as the base.

EFFECT

Enhances the colour of light and dark bakery goods. Enhances the appetising look, while giving the springiness.



PRODUCT FEATURES

- Enhanced colour of bakery goods – both light and dark.
- Unique springiness of the crumb.
- Better combination of ingredients.
- Proper moistness of the cake.

Recommended processing temp. 20-22°C

Store in a dry cool place.

Packaging
5 l

EUR-pallet
540 l (108 x 5 l)

Shelf life
6 months

Fat content
100%

SFA / MUFA / PUFA
8% / 63% / 28%



FOR BAKED GOODS

PREMIUM

Olej z esencją masła (Oil with Butter Essence)

Rapeseed oil with butter oil



APPLICATION

For frying, baking and cold use. Recommended for fish, meat (also breaded meat), seafood, vegetables and sweet products.

EFFECT

Natural buttery taste and golden colour of fried foods.
Guaranteed repeatability of culinary effect.



PRODUCT FEATURES

- Reliable combination of the best-quality rapeseed oil and butter oil.
- High stability over a wide temperature range – smoke point above 220°C.
- High efficiency – one portion sufficient for up to three frying cycles.
- Smooth and homogeneous consistency for precise dosing.
- Clear golden colour.
- Taste qualities of clarified butter.

Store in a dry and cool location.

Packaging 2 l	Collective package 12 l (6 × 2 l)	EUR-pallet 528 l (12 × 44 l)	Shelf life 12 months	SFA / MUFA / PUFA 14% / 62% / 24%
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For those who value perfect combinations...

Olej z Esencją Masła (Oil with Butter Essence) is a composition of the highest-quality rapeseed oil and butter oil, which satisfies the needs of modern gastronomy. One bottle combines the advantages of rapeseed oil – **functionality, durability in a wide temperature range, efficiency, easy and fast use** – with the qualities of clarified butter, which gives the dishes a **buttery taste and a golden colour**.

Olej z Esencją Masła oil is a harmonious duo that works perfectly wherever time, precision and taste are of the essence. It addresses the challenges faced by professional chefs and restaurateurs when it comes to the quality of served food, limited time and place, and food cost.

The convenient and cost-effective combination of the properties of oil and clarified butter has been acknowledged by professional chefs, as expressed by the recommendation of the **Chefs' Club**.



Top Q

Refined rapeseed oil



APPLICATION

For universal use in hot and cold dishes.



PRODUCT FEATURES

- The V-label certificate guarantees that TopQ oil is perfect for all foods, including vegan ones.
- High stability ensured by the content of monounsaturated fatty acids and antioxidants.
- Source of omega-6 and omega-3 fatty acids.
- Natural food flavour.
- Convenient 5 litre PET bottle with a handle.
- Obtained from rapeseed.

Store in a dry and cool location.

Packaging

5 l
10 l
1000 l

EUR-pallet

800 l (160 x 5 l)
720 l (72 x 10 l)
container

Shelf life

12 months
12 months
12 months

SFA / MUFA / PUFA

7% / 63% / 24%

Top Q Sun

Refined sunflower oil



APPLICATION

For universal use in hot and cold dishes.

PRODUCT FEATURES

- Proper supplementation of nutritional value in fish food.
- Source of omega-6 and omega-3 fatty acids.
- Gentle and light flavour.
- Practical 5l PET bottle with a handle.
- Obtained from sunflower.

Store in a dry and cool location.

Packaging

5 l
10 l
1000 l

EUR-pallet

800 l (160 x 5 l)
720 l (72 x 10 l)
container

Shelf life

12 months
12 months
5 months

SFA / MUFA / PUFA

11% / 63% / 26%



DAIRY
ALTERNATIVES

P R E M I U M

ELEPLANT

Vegetable fat



APPLICATION

Innovative, versatile vegetable fat that works like traditional butter in the kitchen. Perfect for cooking, baking, frying, confitting and cold use. It works well in both traditional and vegan cuisine.

EFFECT

Buttery, but not butter!

Eleplant ensures repeatability and ease of the process and supports sustainable development. It adds a new dimension to taste. Dishes with Eleplant are creamy and velvety.



PRODUCT FEATURES

- 100% plant raw materials - recipe composed of coconut oil, rapeseed oil, cocoa fat and oat drink
- fat content 79%
- free from palm oil
- free from lactose
- provides a creamy consistency
- whips perfectly
- gives dishes a buttery taste
- during its production, the carbon footprint is twice smaller than in the production of traditional butter

Store in a dry and cool location.

Packaging
brick 200 g

Collective package
3,2 kg (16 x 200 g)

EUR-pallet
720 kg

Shelf life
140 days

SFA / MUFA / PUFA
52% / 20% / 7%

Beleaf PlantBetter

Vegetable fat



APPLICATION

Beleaf PlantBetter is an innovative, fully plant-based fat that can replace milk fat, while maintaining butter characteristics. Perfect for confectionery and bakery applications, both for baking cakes and cookies, as well as for the production of creams and fillings. Beleaf PlantBetter is the answer to the growing expectations and needs of conscious consumer.

EFFECT

Beleaf PlantBetter mimics the functionality of butter, while maintaining comparable nutritional values and delivers similar sensory experience. Gives a buttery flavor to baked goods and ensures proper whipping of creams.



PRODUCT FEATURES

- 100% plant raw materials without palm oil.
- Fat content 82%.
- Free from lactose.
- Provides a creamy consistency.
- Perfect aeration.
- Gives baked goods a buttery flavor and crispiness.
- During its production, the carbon footprint is twice smaller than in the production of traditional butter
- The carbon footprint 50% lower than traditional butter

Store in a dark, dry and well-ventilated place at temperature of 2-18°C.

Packaging
10 kg (4 x 2,5 kg)

EUR-pallet
780 kg (78 cardboard boxes)

Shelf life
5 months

Fat content
82%



Optima Trenn Spray

Release agent

APPLICATION

Release agent in spray form for contact frying on flat surfaces such as pans, plates, grates, grills, waffle irons as well as for all types of baking trays and moulds.

EFFECT

Evenly greased surface that protects against the burnt-on grease effect on frying surfaces and baking moulds. It improves the washing and cleaning of used equipment; slows down wear and tear.



PRODUCT FEATURES

- Outstanding non-stick properties prevent products from adhering to surfaces and leaving a burnt-on effect on stoves, pans, grills and baking moulds.
- 100% plant-based ingredients.
- Allergen-free.
- Composition of rapeseed oil, palm oil and sunflower lecithin.
- Convenient, handy 500 ml packaging, easy to use in all conditions.
- Economical use compared to greasing the surface by other methods than spraying.
- High cost efficiency.

Store in a dark, dry and well-ventilated place at temperature of 2-18°C.

Packaging
500 ml

Collective package
6000 ml (12 x 500 ml)

EUR-pallet
420 l (70 boxes, 12 sprays in 5 layers)

Shelf life
392 days

Trenn Pro L50DT

Release agent

APPLICATION

Specialized release agent for confectionery molds and baking trays, kneading troughs, lops and other baking equipment to prevent dough adherence. Due to the addition of vegetable waxes in formulation, the grease adheres well to the mold. The product is particularly suitable for whole-grain and sugar-rich baked goods.

EFFECT

It provides an even lubrication of the surface and protects the molds from the burnt-on grease effect, facilitates the washing and cleaning of used accessories; slows down wear and tear.



PRODUCT FEATURES

- Economical usage compared to surface lubrication by other methods than spraying.
- Applying is possible both with a baker's brush and with an air or electric spray gun.
- Neutral in taste, absolutely safe in contact with food, does not affect the taste of the baked products.
- 100% plant-based ingredients - suitable for vegan products.
- Allergen-free.

Store in a dark, dry and well-ventilated place at 2-18°C.

Packaging
12 l

EUR-pallet
480 l (40 canisters in 4 layers)

Shelf life
364 days

Confectionery fats

To respond to our Customers' needs, we deliver the highest quality confectionery fats. Our products can be used for various purposes, including baked goods, fillings, glazes, ice cream and other purposes. Check out all fat products with our representative.





Fat application	name	raw materials	melting temperature [° C]	salesform
FOR BAKED GOODS	AMADA L NH (nitrided) AMADA L (nitrided) AMADA L MB (nitrided)	palm/rapeseed palm/rapeseed palm/rapeseed	33-36 28-30 28-30	cistern/block 10kg cistern/block 10kg cistern/block 10kg
for glazes	AMADA C MB AMADA H	palm/rapeseed palm	36-40 38-40	cistern/block 20kg cistern/ block 20kg/block 10kg
for fillings	SATIN 15 NH MB SATIN 80 NH	palm/rapeseed palm	34-38 38-40	cistern/block 20kg cistern/block 20kg
multi-purpose	RUBIN 38 NH MB (nitrided) RUBIN 20 LT	palm rapeseed	32-38 40-45	block 10kg cistern/block 10kg
for ice cream	ANTAR 31 ICE 28 NH MB SZAFIR 26	coconut palm coconut	30-32 26-29 23-29	cistern/block 20kg cistern/block 10kg cistern/block 10kg

Academy of Masters master support for confectioners and bakers

Bunge in Poland is not only a leader in the market of fats, but it is also responsible for an entity supporting development of the whole confectionery and bakery industry and their individual representatives. **A project which serves this purpose is called the Academy of Masters, established in 2008.** Initiative – received many awards – is recognised in the market and features more activities each year, which are available for Bunge's Customers and Business Partners.



Akademia
Mistrza

dla cukierników i piekarzy



ACADEMY OF MASTERS – CRAFT DEVELOPMENT

Whoever does not develop, goes backwards. According to this principle, the representatives of the Academy of Masters take care to support the development of professional skills of Polish confectioners. The main program in this area are craft trainings, conducted by outstanding experts, m.in world champion in confectionery – Mieczysław Chojnowski.



ACADEMY OF MASTERS – FOR BUSINESS

A pastry shop or a bakery is not only a place where fantastic baked goods are made. It is also a business working in specific business conditions. Business support is as important as craft support. The Academy of Masters offers its partners a variety of activities facilitating business.

The most important ones include:

- **Teatime with the Academy of Masters** – meeting with experts from different fields (e.g. law), offering reliable knowledge, perfectly adjusted to the industry problems, but also thanks to a friendly atmosphere and availability of instructors, they help find solutions to specific problems of individual participants of the workshops.
- **Academy of Masters in Business.** This unique, certified online course, available 24/7 offers reliable “custom” knowledge about confectionery products and different areas of business management.



ACADEMY OF MASTERS – INSPIRATIONS

Sharing knowledge is one of the key elements of supporting development. Another, equally important one, is inspiring. As part of its activities, the Academy of Masters undertakes many projects whose purpose is to inspire, encourage other to do their own research, show new directions, tools or techniques which show new developmental paths for confectioners.

- **A meeting with Maestro.** By an invitation of the Academy of Masters the biggest celebrities of the international confectionery visit Poland and share their knowledge and professional experience during a long show.



ACADEMY OF MASTERS – BAKE & PLAY

One of the biggest issues faced by confectionery and baking industry is the lack of qualified employees and interest in this profession among young people. To counteract this phenomenon, the Academy of Masters has been trying to boost prestige of a confectioner's profession, but also offers a variety of activities supporting young people at the beginning of their career path.

Bake & Play is a project for young people whose purpose is not only to show the best side of confectionery art, by encouraging young people to keep this profession, but also help them discover young talents and support their further development.

Contact our representative and select the best
product for your business:

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