

PROFESSIONAL BAKERY INGREDIENTS

Pastry margarines
Cake margarines
Shortening



Realising possibilities, together



Sime Darby Oils Liverpool Refinery
45 Derby Road Kirkdale
Liverpool, L20 8DY
T : +(44) 151 922 4875
E : uk.info@simedarbyoils.com
W : www.simedarbyoils.co.uk

PROFESSIONAL BAKERY

INGREDIENTS

PASTRY MARGARINE | CAKE MARGARINE | SHORTENING



ALWAYS GREAT RESULTS

We offer high-performance cake margarine, pastry margarine or shortening to the professional bakers. Our bakery fat experts designed a market leading range of baking ingredients. Our products are of the same consistent quality you can count on.

Fat, a key ingredient, has a profound influence on the bite and taste. There are several aspects to consider when you select the right fat ingredient for your product: dough making, baking procedure, moulding equipment and required shelf life.

All of the palm oil and palm fractions we use, even the Palm based emulsifiers, can be traced directly back to our RSPO certified sources. This provides you and your customers with peace of mind, as you know exactly where our products have come from and you can rest assured that they have been produced responsibly - not at the expense of tropical rain forests.

**OUR PALM OIL
DOESN'T COST
THE EARTH**

OUR PORTFOLIO OF QUALITY BAKERY INGREDIENTS



NBO Premium Pastry Margarine. A versatile puff pastry margarine that will give consistent results in sweet and savoury pastry products.



NBO Choice Cake Margarine. A general purpose coloured and flavoured cake margarine which provides a convenient and economic alternative to butter. Consistent quality throughout the year reassures the baker that products from Victoria sponges to biscuits and fillings will be top quality every time.



NBO Supreme Shortening. A high-quality general purpose white shortening with a range of uses from the preparation of shortcrust pastry and biscuits to the enriching of traditional sponge cakes.



NBO Supreme Shortening. A high-quality general purpose white shortening with a range of uses from the preparation of shortcrust pastry and biscuits to the enriching of traditional sponge cakes.

Contact Us. We'll be There for You!

EMAIL: UK.INFO@SIMEDARBYOILS.COM | WEB: WWW.SIMEDARBYOILS.CO.UK