



**We have the formula
for your success**





ADVOC

A Strong Foundation

Established in 1997, ADVOC is the first edible oil refinery and manufacturer of edible fats in the emirate of Abu Dhabi. ADVOC is also the newest and one of only three fractionation plants in the entire GCC.

ADVOC has market leading brands such as Coroli, LiteLife and Sarola and is proud to manufacture in Abu Dhabi and export across the MENA region to Saudi Arabia, Oman, Kuwait, Bahrain, Egypt, Lebanon, Iraq, Pakistan, Afghanistan, Ethiopia, Sudan, Jordan, Maldives and Yemen among others.

Apart from manufacturing edible oils and fats for consumers, ADVOC also makes ingredient oils and specialty fats for the food service and retail industry. It serves hotels, food processing companies, bakeries, catering companies, restaurants and cafeterias. It specializes in making bespoke specialty fats such as Butter Blends, Dairy Fat Substitutes and Frying Solutions among many others.

ADVOC is part of the BRS Group of companies and is owned by Dr B R Shetty, Founder and Chairman of NMC Healthcare, Finablr, Neopharma. The BRS Group has interests across healthcare (NMC Healthcare, Neopharma, BR Life), Financial Services (Finablr, Unimoni, UAExchange), Food (ADVOC, Assam Company India Limited, Royal Catering), Education (BrightRiders School, Deira Private School, International Community Kindergarten) and Environment (Al Ahlia Waste Management).

About Sime Darby Oils

Sime Darby Oils (SDO) is a fully owned subsidiary of Sime Darby Plantation (SDP), the world's largest oil palm plantation company (by planted area) and the world's largest producer of Certified Sustainable Palm Oil (CSPO).

Launched on 4 March 2019, SDO represents the entire downstream division of SDP with a business that spans across 14 countries worldwide, involving the manufacturing as well as the sales and marketing of oils and fats products, palm oil-based biodiesel, nutraceuticals and other derivatives.

SDO aims to occupy a sustainable, quality, integrated, innovative position, reinforcing trust in the brand by focusing on human lives. The Company's tagline 'Realising Possibilities, Together' reflects SDO's philosophy to help its partners create quality products so that people can live life to the fullest and do so in a sustainable manner. SDO has a workforce of over 2,750 employees as of August 2019.

About Sime Darby Plantation

Sime Darby Plantation (SDP) is the world's largest oil palm plantation company by planted area, producing about 4 percent of the global CPO output. It is also the world's largest producer of Certified Sustainable Palm Oil (CSPO), with a CSPO production capacity of over 2.46 million MT.

As a globally integrated plantation company, SDP is involved in the full spectrum of the palm oil value chain, from upstream to downstream activities, R&D, renewables and agribusiness. Its upstream operations which consist predominantly of oil palm cultivation, harvesting and milling are spread across Malaysia, Indonesia, Papua New Guinea, the Solomon Islands and Liberia. Its downstream business, known as Sime Darby Oils, spans across 14 countries worldwide, and is involved in the manufacturing as well as the sales and marketing of oils and fats products, oleochemicals, palm oil-based biodiesel, nutraceuticals and other derivatives. SDP is also involved in rubber and sugarcane plantations, as well as cattle rearing.

With a workforce of over 95,000 employees and a strong focus on operational excellence, research, innovation and sustainability, SDP is one of the largest companies on Bursa Malaysia with a market capitalisation of RM31.01bn (USD7.42 bn) as at 2 August 2019.



Sime Darby Oils ADVOC

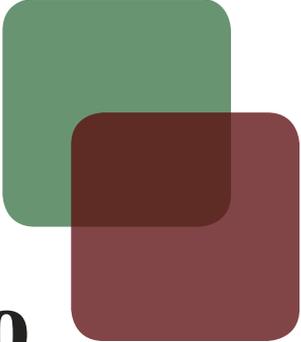
Strategic Partnership

With evolving customer needs playing an increasingly critical role in businesses, companies recognize the need to accelerate the development of innovative solutions to remain competitive.

In view of this, Sime Darby Oils-ADVOC partnership aspires to help support customers in the MENA region through bespoke solutions and extensive product range using the combined skills and understanding in the oils and fats category, product ideation, development and deployment.

The partnership will aim at offering basic and specialty fats (including bakery fats, shortening, industrial margarines, spread fats, dairy replacers, confectionary fats and cocoa butter substitutes and replacers) catering to the unique needs of the customers from our world class facilities in UAE, Kuala Lumpur and the Netherlands.





**PORTFOLIO
AND OFFERINGS**



Shortening



Coroli Shortening

A blend of high quality vegetable oils and fats. Coroli shortening mixes uniformly in the dough, giving homogeneous cell structure, improved porosity & convenient mechanical handling in varied environmental conditions. The product is TRANSFAT free & delivers better texture & freshness.

Applications:

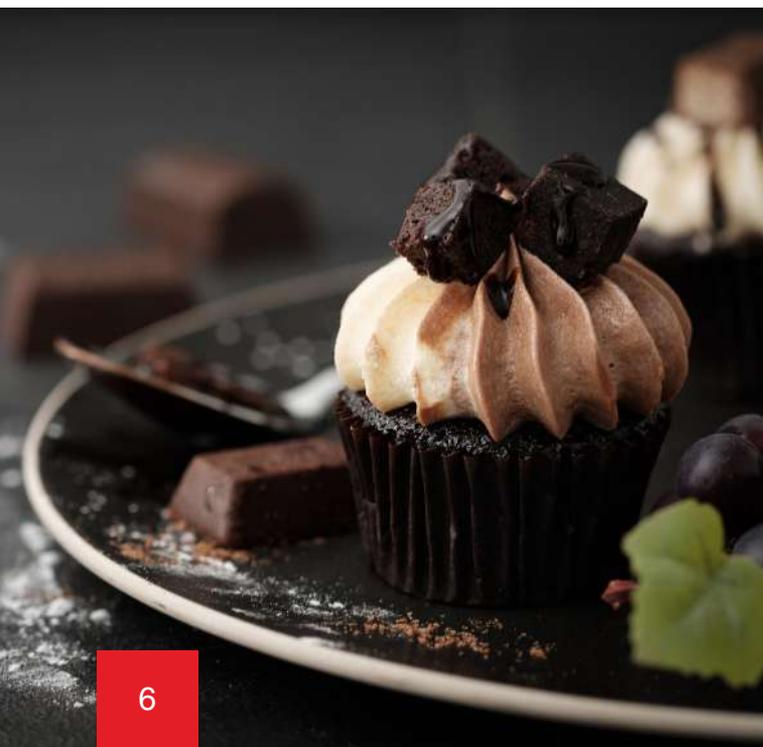
Bread/Buns/Cookies/Creaming(Yeast Levant Product), Creams for Crackers/Digestive/Short Snacks

Melting Point:

Available in 36 - 39 Degree Celsius and 48 - 52 Degree Celsius

Packaging:

25/20/15 Kg BIB



Kembake Shortening

KEMBAKE is a high quality shortening made from a fully refined palm oil and texturized to impart good plasticity, smooth consistency to facilitate mixing and ease of use at ambient temperature.

Applications:

Cream crackers, biscuits, cookies, cakes, pie pastries, bread, cream filling in biscuits and wafers, and is suitable for continuous industrial frying.

Melting Point:

Available in 35 - 40 Degree Celsius and 45 - 48 Degree Celsius

Packaging:

25kg, 20kg ,or 16kg carton.



Butter Blend

Coroli Blended Butter

Coroli Blended Butter is made from the blend of high-quality vegetable oils and milkfat, emulsifiers & flavouring's. It can be used as a cost-effective & quality alternative to Butter used during baking, cooking, preparation of traditional, continental recipes, spreads & ice-creams.

With homogeneous mixability and user-friendly attributes, the product not only provides better volume & soft texture but also provides buttery mouthfeel & taste. The product is TRANSFAT free, making it a healthier choice for the health conscious consumer.

Application:

Butter Replacer / Table Spread and Industrial use in Bakery/ Confectionary/ Catering / Food Manufacturing.

Melting Point:

36 - 39 Degree Celcius

Packaging:

10 Kg | 15 Kg | 20 Kg & 25 Kg BIB

Ghee



Coroli Vegetable Ghee

With a natural ghee taste & aroma, Coroli Vegetable Ghee recreates the magic of pure ghee. It's a versatile product especially designed keeping in view the wide application requirements of ghee ranging from cooking vegetables, frying rice, making Arabic & Continental sweets (in both consumer households & varied industrial setups.) The product is TRANSFAT free, making it a healthier alternative for the health & budget conscious consumer.

Melting Point:

36 - 39 Degree Celcius

Packaging:

1 Kg | 2 Kg | 4 Kg | 10 Kg & 16 Kg



Zubaida Vegetable Ghee

With a natural ghee taste & aroma, Zubaida Vegetable Ghee has been winning the hearts of our customers in the region. It's a versatile product especially designed keeping in view the wide application requirements of ghee ranging from cooking vegetables, frying rice, making Arabic & Continental sweets (in both consumer households & varied industrial setups.) The product is TRANSFAT free, making it a healthier alternative for the health & budget conscious consumer.

Melting Point:

36 - 39 Degree Celcius

Packaging:

1 Kg | 2 Kg | 4 Kg | 10 Kg & 16 Kg



Coroli Pure Cow Ghee

Coroli Pure Cow Ghee is an ethnic product crafted traditionally from the milk of select Indian cows. It's made from fresh cream and has typical rich aroma and granular texture. Rich taste, granular texture and irresistible aroma of Coroli Pure Cow Ghee is bound to enhance the taste of any dish made in it.

Melting Point:

34 - 35 Degree Celcius

Packaging:

1 Kg | 2 Kg | 4 Kg | 10 Kg & 16 Kg



Exotic Fats

Exotic Fats Kemcoa KC35

KEMCOA KC35 is a superior quality cocoa butter substitute made from hydrogenated and fully refined vegetable oil and fractions.

Ingredients:

Fully refined hydrogenated palm kernel oil fractions. Contains Sorbitan tristearate STS (E492), Sunflower Lecithin (E322).

Applications:

KEMCOA KC35 is recommended for use as total replacer of cocoa butter in compound chocolate for enrobing, solid and hollow moulding. Compound chocolate made using KEMCOA KC 35 has excellent mouth feel, gloss, melting properties and good resistant against fat bloom. Compound chocolate prepared using KEMCOA KC 35 forms stable crystals on rapid cooling without tempering.

Cocoa butter content in the chocolate recipe should not exceed 5% of the total fat content. Therefore, low fat cocoa powder is recommended when preparing compound chocolate with KEMCOA KC 35.

Packaging:

20kg BIB Carton, 25kg or 20kg Carton.

Butter Oil Substitute (BOS)

Kembos 33

KEMBOS 33 is a high quality specialty fat made from 100% freshly and fully refined vegetable oils and fats to replace butter oil. It is fully textured with excellent consistency, smooth and soft texture. It is enriched with heat stable flavors with superb baked through effect.

Ingredients:

Refined palm oil and fractions, colorant, flavors, antioxidants (BHA & BHT).

Applications:

KEMBOS 33 is ideal for use as dough fat for biscuits and cookies, butter cakes, confectionery creams, toffee and coffee roasting (gives buttery aroma and shininess to the coffee beans).

Packaging:

25kg or 20kg cartons, 18kg tin.



Ice Cream Fats



Kemcream KM24 RBD Coconut Oil

KEMCREAM KM24 is made from fully refined crude coconut oil.

Applications:

Can be used for ice cream coating, cream filling, frying and also spraying application. On the other hand, it also can be used for oleo- chemical application.

Packaging:

190kg Drum, 20kg BIB Carton, or 18kg Tin.

Kemcream KM30 Creaming Fat

A high quality lauric based filling fat made from hydrogenated and fully refined vegetable oil. It has an excellent melting down and a cooling sensation in the mouth. It shows high stability against oxidation and is free from active lipases.

Applications:

KEMCREAM KM30 is recommended for use as filling or centres for biscuits, wafers and other confectioneries. Also suitable for use as a milk fat replacer in ice cream mix, caramels and toffees.

Packaging:

190kg Steel Drum, 25kg or 20kg Carton.



Cremex 208

An Ice cream fat with lower saturated fat levels (30-70%). Normally coconut oil is used with > 90% saturated fats or butter/milk with > 70% saturated fats.

Dairy Fats Replacers

Coroli DFR 30

Coroli DFR 30 is a low melting point vegetable oil based milk fat replacer for products which have to be stored at ambient temperature like recombined dairy products, varied types of cheese, sweet creams & sour creams & long shelf-life milk. The product is TRANSFAT free & the oxidative stability gives the semi-finished and finished products an extended shelf-life.

Melting Point:

29 - 31 Degree Celcius

Packaging:

25 Kg BIB (controlled temperature)



Coroli DFR 35

Coroli DFR 35 is a high melting point (below body temperature), Vegetable oil based milk fat replacer for hard type recombined dairy products like cheese, sweet creams & sour creams. The product is TRANSFAT free & the oxidative stability gives the products like creamers, ice-creams, cheese & mozzarella extended shelf-life

Melting Point:

33 - 36 Degree Celcius

Packaging:

25 Kg BIB (controlled temperature)



Dairy Fats Replacers



Certio

Refined, bleached and deodorized Palm oil from premium quality crude palm oil.

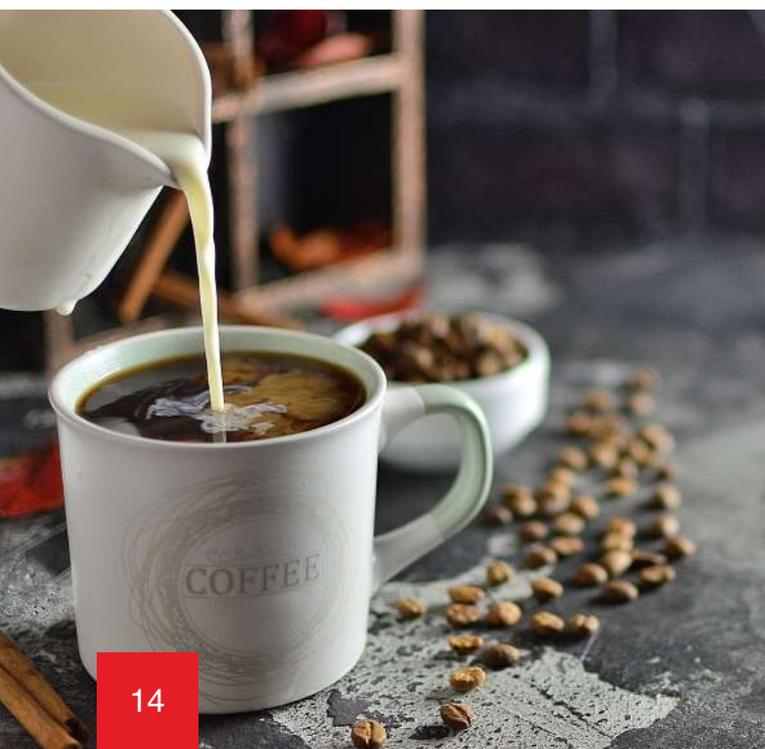
Applications:

Suitable for industrial frying, bakery application, culinary and frozen products. Also can be applied as dairy fat replacers in ice creams, condensate milk and beverages.

Packaging:

Packed in tin, jerry can, drum

Confectionary Fats



Kemkote KK32 Filling Fat

KEMKOTE KK32 is a low trans, good quality confectionery fat made from hydrogenated and fully refined palm kernel oil and fractions.

Applications:

KEMKOTE KK32 is recommended for use in filling or centre for biscuits and confectionery, chocolate vermicelli and manufacture of caramels and toffees. It can replace butter in the non dairy products such as coffee whiteners and whippable topping. Kemkote KK32 is also suitable for use as milk fat replacer for ice cream mix.

Packaging:

190kg steel drum, 18kg tin, 25kg or 20 kg carton.

KEMKOTE KK35 Coating and Creaming Fat

KEMKOTE KK35 is a good quality lauric cocoa butter substitute made from hydrogenated and fully refined vegetable oil.

Applications:

KEMKOTE KK35 is used as total replacer of cocoa butter in compound chocolate coating in non-critical applications such as short life coatings on bakery products. KEMKOTE KK35 can be replaced butter fat in non-dairy products such as coffee whiteners and whippable topping. The amount of cocoa butter in the recipe should not exceed 5% of the total fat content. Therefore, low fat cocoa powder is recommended when preparing compound chocolate with KEMKOTE KK35. Also, confectionery coating prepared using Kemkote KK35 form crystals on rapid cooling without tempering process.

Packaging:

190kg steel drum, 18kg tin, 25kg or 20 kg carton.



Confectionary Fats

KEMKOTE KK38 LT Coating and Creaming Fat

KEMKOTE KK38 LT is a low trans, good quality lauric cocoa butter substitute made from a blend of hydrogenated and fully refined vegetable oil and palm kernel fractions.

Applications:

KEMKOTE KK38 LT is used as total replacer of cocoa butter in compound chocolate coating in non-critical applications such as short life coating and bakery product. KEMKOTE KK38 LT can be replaced butter fat in non-dairy products such as coffee creamer and whippable topping.

Packaging:

190kg steel drum, 25kg or 20 kg carton.

KEMKOTE KK41 Coating and Creaming Fat

KEMKOTE KK41 is a good quality lauric cocoa butter substitute made from hydrogenated and fully refined vegetable oil.

Applications:

KEMKOTE KK41 is used as total replacer of cocoa butter in compound chocolate coating in non-critical applications such as short life coating and bakery product. KEMKOTE KK41 can replace butter fat in non-dairy products such as coffee creamer and whippable topping.

Packaging:

190kg steel drum, 18kg tin, 25kg or 20 kg carton.

Confectionary Fats

KEMFAT CF38 Cocoa Butter Substitute

KEMFAT CF38 is a high quality lauric cocoa butter substitute made from hydrogenated and fully refined vegetable oil.

Applications:

KEMFAT CF38 used as total replacer of cocoa butter in compound chocolate coating for biscuits, wafers, nougat, nuts and raisins. It is also suitable for the manufacture of glazes, icings, caramels, toffees, fillings and cream centers in biscuits and chocolate confectionery.

Packaging:

190kg steel drum, 25kg or 20 kg carton.

KEMFAT CF40 Cocoa Butter Substitute

KEMFAT CF40 is a high quality lauric cocoa butter substitute made from hydrogenated and fully refined vegetable oil.

Applications:

KEMFAT CF40 used as total replacer of cocoa butter in compound chocolate coating for biscuits, wafers, nougat, nuts and raisins. It is also suitable for the manufacture of glazes, icings, caramels, toffees, fillings and cream centers in biscuits and chocolate confectionery.

Packaging:

190kg steel drum, 18kg tin, 25kg or 20 kg carton.



Filling Fats

Kemfill FF 300 Filling Fat

Kemfill FF 300 is a fully refined blend of palm oil fraction and fully hydrogenated palm oil.

Applications:

Kemfill FF 300 is a multi-purpose soft confectionery fat ideal for the preparation of cream filling in wafers and biscuits, or other confectioneries. It is also suitable to use as milk fat replacer in ice cream mix, yogurt, caramel and toffee.

Packaging:

190kg steel drum, 20kg BIB Carton, or 18kg tin.

Kemfill FF 358 Confectionery Fat

KEMFILL FF358 is a refined and deodorized vegetable oil, based on palm and its fractions. It is a non-hydrogenated and non-lauric fat with low trans fatty acid content.

Applications:

KEMFILL FF358 is a multi-purpose soft confectionery fat suitable for the preparation of cream filling in wafers and biscuits, toffee and caramel. It is also ideal for the preparation of products such as cookies, biscuits, cakes and other bakery products.

Packaging:

20kg carton.

Liquid Butter Alternative (LBA)

Coroli LBA

Coroli LBA is a pourable butter made of quality vegetable oils and its fractions and is available in salted and unsalted varieties.

Applications:

Bread Toast/Pizza Dough/Pan Frying/Grilling/
Sautéing

Packaging:

10 Ltr (Tins)



Margarines



KEMBAKE IM39 Margarine

KEMBAKE IM39 is a high quality multi-purpose margarine made from fully refined vegetable oils and fats.

Applications:

Cakes, cookies, cake decoration cream, confectionery cream and toffee

Packaging:

Packed in 15kg, 16 kg, 20kg cartons or 18kg tin.



KEMBAKE IM42 Margarine

KEMBAKE IM42 is a high quality multi-purpose margarine made from fully refined vegetable oils and fats.

Applications :

Cakes, cookies, cake decoration cream, confectionery cream and toffee.

Packaging:

Packed in 15kg, 16 kg, 20kg cartons or 18kg tin.

Margarines

KEMPUFF KP 43 Puff Pastry Sheet Margarine

A premium quality Puff Pastry Sheet Margarine made from fully refined vegetable oils and fats

Applications:

It is specially formulated for the preparation of puff pastry products such as pies and puff pastries.

Packaging:

Packed in 10kg or 20kg cartons. The margarine is sliced into either 1kg, 2kg, 2.5kg, or 5kg sheets. All sheets are individually wrapped in plastic wrapper.

Coroli Cake Margarine

Coroli CakeMarg is made from the blend of high quality fully refined vegetable oils and fats, emulsifiers, colours & flavouring.

The product delivers better volume, consistency, plasticity, crumbly texture, enhanced buttery flavour which gives a flavourful mouthfeel. With smooth, yellowish Butter-like look & feel, it is characterised by excellent whipping properties when beaten with sugar. The product is TRANSFAT free, making it a healthier choice for the health conscious consumer.

Applications:

Specially formulated for cake, cream applications & for bakery products

Melting Point:

37 - 42 Degree Celcius

Packaging:

10 Kg | 15 Kg | 20 Kg & 25 Kg BIB



Spreads



KEMSPREAD KD630 Chocolate Spread and Filling Fat

A soft confectionery fat made from fully refined vegetable oils and fractions.

Applications:

Is specially formulated for preparation of compound chocolate spread. It can be used for preparation of compound chocolate filling in chocolates, biscuits and extruded snacks

Packaging:

In 190kg steel drum or 18kg tin

Frying Fats

Amir Solid Frying Fat FR 40

Amir Solid Frying Fat FR 40 is a blend of vegetable oils and soft oils to ensure stability and shelf life.

Applications:

Heavy duty frying

Packaging:

22.87 Kg

Zubaida Liquid Frying Oil

Zubaida Liquid Frying Oil is made using vegetable oils and soft oils to ensure stability and shelf-life.

Applications:

All purpose frying

Packaging:

20 Ltr Jerry Can



Our market leading brands.

ADVOC also offers other leading cooking oils such as Coroli, LiteLife, Sarola, Rooly and Amir.

Available in the following packaging options: 750 ml, 1.8 L, 2.5 L, 3 L, 4 L, 5 L in PET, HDPE & in TIN

(Please check with the sales representative for more details)



Market Leadership in Contract Manufacturing

ADVOC is the market leader in Contract Manufacturing of Private Labels for major retailers and large players in the edible oil space.



ADVOC has fractionation and speciality fats plants for serving the edible fat, functional fat and speciality fat needs of Quick Service Restaurants, Bakeries, Hotels, Restaurants, Catering Companies, Packaged Food Manufacturers, Chocolate, Confectionary, Dairy and Personal Care Companies.





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