

CONTENTS

ABOUT US

CLEAN
& FREE

FATS AND
MARGARINES

MILK FAT
REPLACERS

SPREADS

EMULSIFIER
PASTES

VEGETABLE FATS
AND OILS

LECITHIN

CONTACTS

2022

oripio

**PRODUCT
CATALOG**

fats and margarines
for food industry



www.solpro.ru

Contents

ABOUT US	2
OUR TEAM	8
CLEAN&FREE PRODUCT LINE.....	10
FATS AND MARGARINES FOR CONFECTIONERY AND BAKERY INDUSTRIES	12
MILK FAT REPLACERS FOR MILK-CONTAINING PRODUCTS	40
SPREADS	62
EMULSIFIER PASTES.....	66
VEGETABLE FATS AND OILS	72
SUNFLOWER LIQUID LECITHIN.....	82



About Us

RUSAGRO Group is one of the largest Russian vertically integrated agricultural holding companies. It is currently a leader in pork, sugar, crop, oil and fats markets.

RUSAGRO has been recognized as one of the most profitable and fastest growing consumer goods companies in the CIS.

Cutting edge technology is integrated across the Company, both in terms of equipment and management practices.

#1

**sunflower oil
manufacturer**

#1

**consumer
margarine
manufacturer**

#2

**market player
in fats and
margarines for
food industry**

#2

**mayonnaise
manufacturer**



"Partnership is based on trust, integrity, the conviction that the other party, as a tower of strength, will not let you down. These are deeply personal categories people usually don't talk about."

*A. Zuevich,
Head of Marketing Department, Industrial
Oil & Fats Division, RUSAGRO*

Industrial Fats & Oil Division RUSAGRO sells oilseed processing products (pressed and extracted vegetable oil in bulk, meal, husk), manufactures and sells consumer products (mayonnaise, margarines, spreads, mustard, ketchup, bottled sunflower and soybean oils, high-oleic sunflower oil, soap), as well as manufactures and sells fat products for food industry (fats and margarines for confectionery and bakery industries, milk fat replacers for the dairy industry, oils and frying fats).

The Company employs more than 19,000 people. The Group considers its employees to be its greatest and most essential asset, giving them opportunities to unlock their potential, develop their knowledge and skills, and participate in many interesting and innovative projects.

RUSAGRO decided to launch a project to develop a sustainable development strategy aimed at maintaining steady growth, creating more value and increasing the transparency of non-financial information disclosure.

Oils and fats for food industry division

Thanks to prioritizing modern technology and innovation, the Oil & Fats for Food Industry Division holds leading positions in the sector of fats and margarines for food industry.

We are constantly growing and improving by developing high-quality and innovative products necessary for confectionery, bakery, dairy and other branches of the food industry.

We consider market trends and consumer preferences and continuously improve our technologies and create new popular products.

2 production facilities

for the production of margarines and fats for food industry.
Saratov and Yekaterinburg

21 quality control points

in the food mile

2 R&D centers

Saratov and Yekaterinburg

"Offering solutions to problems is not enough today. Providing comprehensive solutions, turning properties into value, assisting and reducing risk are the basic, important, necessary, but insufficient functions of the brand. Inspiring people and giving them ideas is the mission. This is another level of customer relationship, based on mutual trust, a true partnership."

A. Khokhrin
General Manager of Industrial Oil & Fats Division,
RUSAGRO



RUSAGRO – service company

R&D centers of the Industrial Fats & Oil Division develops new products and technologies, provides technological support and training, and shares experience at its anchor enterprise, Saratov factory.

We aim to support our customers in implementing new ideas and developing new products, keeping up with the times and establishing mutually beneficial relationships.

Our fats and margarines fully comply with the new quality standards TR CU 024/2011 Technical Regulations for Fat and Oil Products, adopted in Russia. The Development and Innovation Center of RUSAGRO strives to develop functional and healthy products to support healthy lifestyle.

SOLPRO brand products are well known to specialists in bakery, confectionery and dairy industries. Quality is key to products developed by our specialists.

People trust us, consult with us and develop new ideas – together with our partners we achieve success!

We created this catalog giving tender loving care to each of our clients. We hope you enjoy using it and find all the information you need.

We have been creating open communication and will be happy to advise you on product or technology.

Your RUSAGRO team



Ask your question in the chat on our website, or by phone:
8-800-700-79-00



Watch our webinars on the YouTube channel. You can find information on schedule of new webinars on SOLPRO.RU

Solpro

Key partner for food industry professionals



Our goal is to be the market leader in service for our customers and partners.

We are active on Instagram and Facebook.

Join our professional community.
SOLPRO.EXPERT



www.instagram.com/solpro.expert/



www.facebook.com/solpro.expert/



Look for icons of the updated brand in social media.

SOLPRO fats and margarines for food industry are well known on the market. Its products are in steady demand by manufacturers of bakery, confectionery and dairy products both in Russia and abroad.

Our goal is to create a professional environment for interaction with industry leaders in order to set high standards of production and service in the food industry together. The brand concept is based on three values (Quality – Service – Expertise) which affect competitiveness and confidence, help build an emotional bond with customers, catching their attention.

At the end of 2021, we announced our rebranding. Here is an updated catalog. In 2022, we will have new packaging for all our products.

We have been creating this catalog with all our hearts to make it convenient for you. However, it is difficult to provide all the information, so we will be happy to answer your questions personally. You can ask your question on our website or by phone.

60 %
of time spent on customer interactions

285 customers
15 in countries

SOLPRO is a leader in the fat and oil industry, an advanced Russian brand, and a developer of innovative products and technologies.

Solpro
For professionals



Our technologists team

		
<p>Natalia Efimova Head of Sales Support Technologist Department</p>	<p>Irina Zyryanova Sales Support Technologist for Confectionery Industry</p>	<p>Elena Leletskaya Sales Support Technologist for Confectionery Industry</p>
		
<p>Galina Konopleva Sales Support Technologist for Dairy Industry</p>	<p>Mikhail Rybin Sales Support Technologist for Confectionery Industry</p>	<p>Vladimir Pilipenko Sales Support Technologist for Dairy Industry</p>

		
<p>Tatiana Ilyina Sales Support Technologist for Confectionery Industry</p>	<p>Lyudmila Lapshina Sales Support Technologist for Dairy Industry</p>	<p>Olga Gaidachenko Sales Support Technologist for Confectionery Industry</p>
		 <p>Solpro Key partner for food industry professionals</p>
<p>Anna Vanchikova Sales Support Technologist for Confectionery Industry</p>	<p>Olga Anufrieva Sales Support Technologist for Confectionery Industry</p>	

We are happy
to introduce
THE NEW LINE

Solpro[®]
**CLEAN
&FREE**
Particularly valuable

CONTENTS

ABOUT US

**CLEAN
&FREE**

FATS AND
MARGARINES

MILK FAT
REPLACERS

SPREADS

EMULSIFIER
PASTES

VEGETABLE FATS
AND OILS

LECITHIN

CONTACTS

CLEAN & FREE

ECO, healthy lifestyle, Good feel, Health & Wellness* and even Healthonism** have become megatrends of our time. The safety and transparency of the composition, the origin of raw materials, the effects of products on human health and eating healthy and delicious food have become so popular recently.

Clean Label, an honest and clear composition without certain ingredients – this is what modern customers value, and what manufacturers strive for.

SOLPRO products strive to meet these demands. After doing some research into the consumer preferences, we have created the CLEAN&FREE line free from palm oil and E-numbers.

The CLEAN&FREE line includes products that are free from controversial ingredients – palm oil, trans fats, food additives, artificial coloring agents and flavoring agents.

This is especially valuable!

— FOR TECHNOLOGISTS

CLEAN&FREE margarines can be used as an alternative to traditional margarines without loss of quality. No recipe recalculation required. New products meet high technological standards.

— FOR MARKETING SPECIALISTS

CLEAN&FREE line will help you create a greater variety of products and attract new customers, supporters of the Eco Style nutrition concept. It enables the manufacturer to market its Clean Label and/or Palm Oil Free products based on customer demand.

— FOR CUSTOMERS

You can get excellent delicious baked products from dough made with CLEAN&FREE fats and margarines. And most importantly, products are made from reputable Russian raw materials — from sunflower oil!

Fats and margarines are produced using a special technology, they are free of trans fats and comply with TR CU 024/2011 Technical Regulations for Fat and Oil Products.

* Health & Wellness (the effects of products on health and well-being).

** Healthonism (health and hedonism — eating healthy and delicious food).



Innovative product



No palm oil



No E-numbers food additives



For Eco Style followers

SOLPRO CLEAN&FREE MARGARINES AND FATS NO E-NUMBERS

- **baking margarine**, 82% (33130)
- **puff pastry margarine**, 82% (33831, 33833)
- **short-paste margarine**, 82% (33824)
- **milk fat replacers**, 99,7% (33715)

SOLPRO CLEAN&FREE PALM OIL FREE MARGARINES AND FATS

- **baking margarine**, 82% (33128)
- **puff pastry margarine**, 82% (33839)
- **short-paste margarine**, 82% (33826),
- **margarine for creams**, 84% (33846)
- **confectionery fat for fillings**, 99,7% (33956, 33958)
- **milk fat replacers**, 99,7% (33716, 33730)

SOLPRO CLEAN&FREE PALM OIL FREE MARGARINES NO E-NUMBERS

- **milk Flavor and Aroma baking margarine**, 82% (33131)
- **short-paste margarine**, 82% (33827)

"SOLPRO Clean&Free palm oil free fats are easy to work with. There was no need to change the technological process. This margarine does not need additional tempering. The Emulsifier temperature is in the range of 10–12 °C, which makes it possible to obtain the dough that retains elasticity."

Irina Krasnova,
Process Engineer at Akulchev

SOLPRO Clean&Free margarines contain only natural coloring and flavoring agents and emulsifiers.

Solpro
CLEAN & FREE



**"When it comes to partnership, the
RUSAGRO team is one of the best.
They are always in touch and ready to
give you advice and support! A reliable
company with great products!"**

*Andrey Volkov,
Purchasing Director,
YASTRO LLC*

01

FATS AND MARGARINES

for the confectionery
and bakery industry

Specialized margarines for puff pastry products	14
Specialized margarines and shortenings for short-paste and whipped products	18
Specialized margarines for cream	22
All-purpose fats and margarines for bakery and flour-based confectionary products.....	26
Specialty fats for the manufacturing of hard fillings and sugar confectionery products	32
Specialty fats for the manufacturing of soft and semi-hard fillings and sugar confectionery product	36

Specialized margarines for puff pastry products

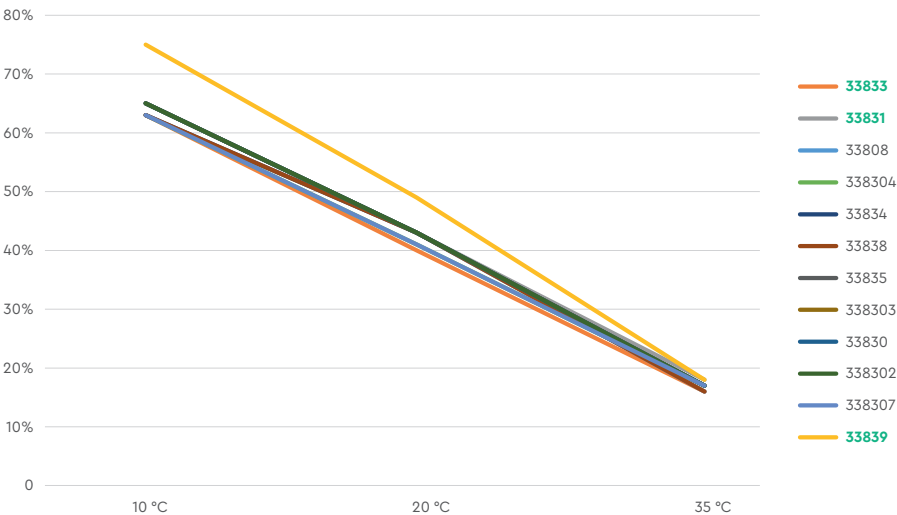
SCOPE OF APPLICATION

Used in the production of all types of puff pastry products, including yeast and yeast-free puff pastry, frozen semi-finished puff pastry, croissants, puff pastry cookies and other products.

FUNCTIONAL PROPERTIES

- Highly elastic.
- Do not flow out at the proofing stage in the manufacturing of yeast puff pastry products.
- Evenly distributed during rolling not allowing the dough layers to stick together during repeated lamination and rolling.
- Provide high rise with distinct layering and attractive appearance to the finished products.

CONTENT OF SOLID TRIGLYCERIDES, (%)



PHYSICAL AND CHEMICAL PARAMETERS OF MARGARINES FOR PUFF PASTRY PRODUCTS

Code	Color	Mass fraction of fat, %	Content of solid triglycerides, %			Melting point, °C
			10 °C	20 °C	35 °C	
338307	Light yellow	70	63	41	17	40 – 44
338304	Light yellow	70	63	41	17	40 – 44
33808	Light yellow	70	65	43	16	40–44
33834	Yellow	75	63	43	16	40 – 44
33838	Yellow	75	63	43	16	40 – 44
33835	Yellow	82	65	43	17	40 – 44
338303	Yellow	80	65	43	17	40 – 44
33830	Yellow	82	65	43	17	40 – 44
338302	Yellow	80	65	43	17	40 – 44
33831 ^{CLEAN & FREE}	White, homogenous the mass	82	65	43	18	41 – 44
33833 ^{CLEAN & FREE}	White, homogenous the mass	82	63	40	16	40 – 44
33839 ^{CLEAN & FREE}	Yellow	82	75	52	20	41 – 44

APPLICATION FEATURES

To obtain a high-quality finished product from puff pastry, margarine for lamination is recommended to make up at least 30% of the flour weight in the recipe.

For the convenience of using margarine in production, there are various packaging types available:

- Block, uncut;
- Block string-cut into 1 kg layers;
- 2 kg layers, each layer film-wrapped.

33830, 338302, 33835, 338303 (80 – 82%)
High-fat margarines for puff pastry with a wide range of operating temperatures, highly elastic, resistant to mechanical effects, not absorbed into the dough. Provide good rise and make the finished product look attractive. Leave no unpleasant tallowy aftertaste. Warm up quickly in the workshop which reduces the time needed to prepare margarine for use in winter. Recommended for production of frozen semi-finished products.

33834, 33838, 338304, 338307 (60 – 70 – 75%)
Low-fat margarines for lamination. Can be used as an alternative to the margarines for puff pastry 82%. Specially selected recipe composition and manufacturing process allow to obtain margarines with high functional properties. Use of the margarines of this group allows the manufacturer to obtain an additional economic effect without loss of quality of the finished product.






33839 «CLEAN&FREE» (82%)
Specialty high-fat margarine without palm oil. For production of yeast-leavened and yeast-free puff pastries, croissants, puff pastry cookies, and other products.



33831, 33833 «CLEAN&FREE» (82%)
High-fat margarine without E-numberss (with clean label). Contains no hydrogenated fats, emulsifiers, artificial coloring agents, and antioxidants. Allows to develop healthy lifestyle products. Pliable, resistant to mechanical effects.

SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Code	Shelf life, temperatures		Packaging	Grouping packaging
	Storage temperature, °C	Shelf life, months		
33808 338302 33834	from – 20 to 0 incl.	12	Corrugated cardboard box containing 5 layers of 2 kg, film-wrapped. Net weight: 10 kg Layer – 380x286x20 mm	Pallet: 88 boxes Net weight: 880 kg Gross weight: 911.24 kg
33830	from + 1 to + 6 incl.	10		
33831  33839 	from + 7 to + 15 incl.	4		
	from – 20 to + 20 incl.	12		
338303 33838	from – 20 to 0 incl.	12	Corrugated cardboard box, lined with parchment. Block, string cutting into layers of 1 kg Net weight: 10 kg Block – 320x212x160 mm Layer – 320x212x16 mm	Pallet: 77 boxes Net weight: 770 kg Gross weight: 786.56 kg
	from + 1 to + 6 incl.	10		
	from + 7 to + 15 incl.	4		
33835	from – 20 to + 20 incl.	12		
338307	from – 20 to 0 incl.	12	Block, film-wrapped, without box. Net weight: 10 kg Block – 320x212x160 mm	Pallet: 66 packages Net weight: 660 kg Gross weight: 661.32 kg
	from + 1 to + 6 incl.	10		
	from + 7 to + 15 incl.	4		
338304	from – 20 to 0 incl.	12	Block, not cut, film-wrapped. Corrugated cardboard box. Block – 320x212x160 mm	Pallet: 77 boxes Net weight: 770 kg Gross weight: 786.56 kg
	from + 1 to + 6 incl.	10		
	from + 7 to + 15 incl.	4		
33833 	from – 20 to 0 incl.	12	Block, not cut, film-wrapped. Corrugated cardboard box. Block – 320x212x160 mm	Pallet: 77 boxes Net weight: 770 kg Gross weight: 786.56 kg

CONTENTS
ABOUT US
CLEAN & FREE
FATS AND MARGARINES
MILK FAT REPLACERS
SPREADS
EMULSIFIER PASTES
VEGETABLE FATS AND OILS
LECITHIN
CONTACTS

Specialized margarines and shortenings for short-paste and whipped products

SCOPE OF APPLICATION

Used for baking high-quality bakery confectionery products made from short paste, various types of short-paste cookies (including Kurabie type), short-paste semi-finished products and other confectionery products with technologies involving Emulsifier margarine or fat with sugar or confectioner's sugar.

FUNCTIONAL PROPERTIES

- Provide high organoleptic parameters of the finished products (nice taste and aroma, golden color) during the entire shelf life.
- Specially selected fat composition and functional emulsifiers provide a good appearance of the finished product, uniform porosity.
- Provide a fluffy, air-saturated mass due to the high ability to aerate.
- Provide a larger volume and crispy structure of the finished product.
- High technological effectiveness, provide good dough manual and mechanical molding.

APPLICATION FEATURES

33820

Short-paste margarine contributes to forming a finely dispersed system, the uniform distribution of margarine among other recipe components thanks to a specially selected fat base and emulsifiers.

33824 «CLEAN&FREE»

Short-paste margarine without E-numberss (with clean label).

33826 «CLEAN&FREE»

High-fat short-paste margarine without palm oil. With its soft texture, the margarine can be used without pre-tempering, at a temperature of 10–12 °C.

33827 «CLEAN&FREE»

High-fat margarine for short crust pastry, contains no palm oil, hydrogenated fats, food additives (emulsifiers, artificial coloring agents, and flavoring agents). Clean Label allows the use of margarine in the manufacturing of confectionery products for a healthy diet.

33991

Shortening for baking provides fluffy, air-saturated mass due to the high ability to aerate. Dough preserves its quality characteristics for longer even with more intensive machine treatment. Shortening has a longer shelf life compared to margarine which makes it possible to increase the shelf life of the finished products.

Solpro
CLEAN
&FREE

Solpro
CLEAN
&FREE

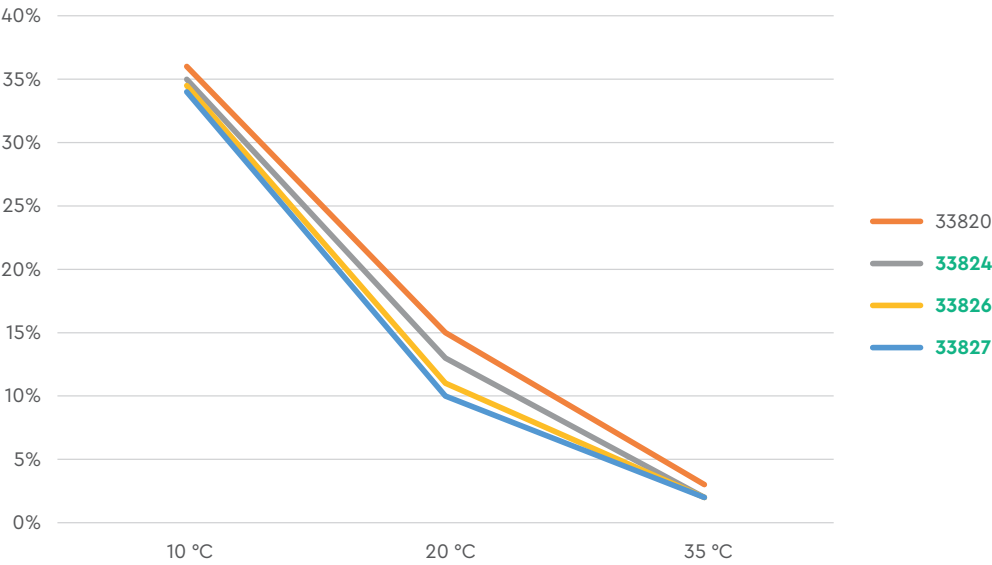
Solpro
CLEAN
&FREE



PHYSICAL AND CHEMICAL PARAMETERS OF SOLPRO MARGARINES FOR SHORT-PASTE PRODUCTS

Code	Mass fraction of fat, %	Content of solid triglycerides, %			Melting point, °C
		10 °C	20 °C	35 °C	
33820	82	34 – 38	14 – 17	2 – 4	33 – 36
33824 <small>CLEAN &FREE</small>	82	32 – 34	12 – 16	2 – 4	31 – 37
33826 <small>CLEAN &FREE</small>	82	28 – 32	9 – 13	2 – 4	33 – 38
33827 <small>CLEAN &FREE</small>	82	28 – 32	9 – 13	2 – 4	33 – 38

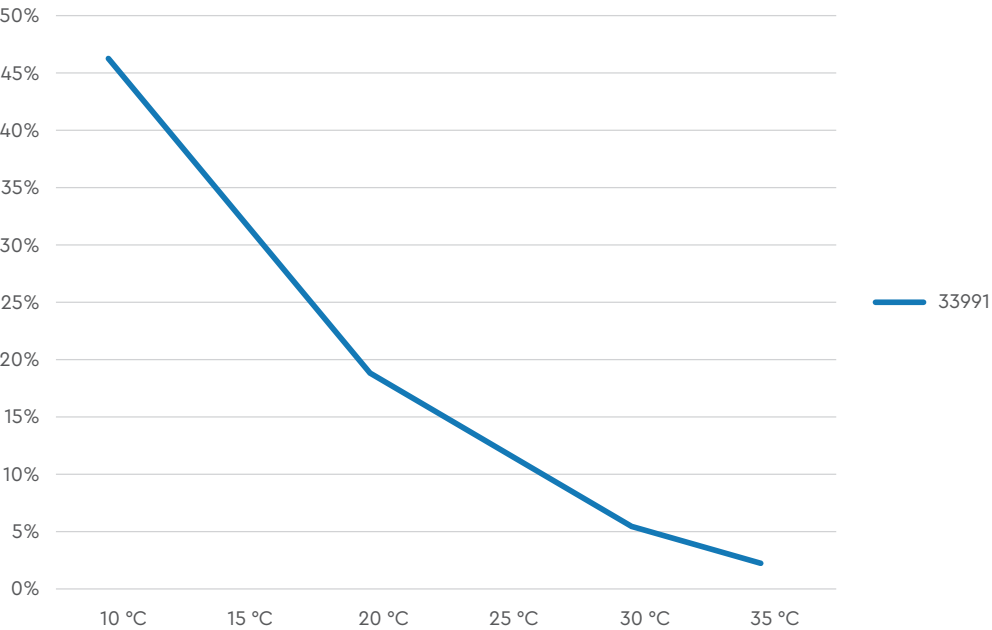
CONTENT OF SOLID TRIGLYCERIDES, (%) MARGARINES



PHYSICAL AND CHEMICAL PARAMETERS OF SOLPRO SHORTENING FOR BAKED GOODS

Code	Color	Mass fraction of fat, %	Content of solid triglycerides, %				Melting point, °C
			10 °C	20 °C	30 °C	35 °C	
33991	Yellow	99,7	44 – 47	17 – 20	4 – 7	Max 4	33 – 37

CONTENT OF SOLID TRIGLYCERIDES, (%) SHORTENING



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Code	Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
	Storage temperature, °C	Shelf life, months			
33820 33824 <small>CLEAN &FREE</small> 33826 <small>CLEAN &FREE</small> 33827 <small>CLEAN &FREE</small>	from – 20 to + 20 incl.	12	Avoid exposure to direct sunlight Store separately from food products with a strong, peculiar odor.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg	Pallet: 40 boxes Net weight: 800 kg Gross weight: 815.75 kg
	from – 20 to 0 incl.	24			
33991	from + 0 to + 6 incl.	20			
	from + 6 to + 20 incl.	12			

Margarines: Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to GOST 32188–2013. Fats: Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to Standard of Organization 00333546–018–2017.

Specialized margarines and shortening for cream

SCOPE OF APPLICATION

Manufacturing cream and toppings for cakes, rolls, pastries, soufflés and other confectionery products.

FUNCTIONAL PROPERTIES

- Have a high aerating ability.
- Perfectly bind various syrups in the manufacturing of cream.
- Provide a homogeneous structure and stable rise when Emulsifier.
- Ready cream easily takes volume and relief shapes and has a smooth and shiny surface.
- Preserve structure and properties of the obtained cream when storing the finished products.
- Provide high organoleptic properties of the finished cream.



APPLICATION FEATURES


33840
Margarine for cream has excellent ability to churn and bind a large amount of the recipe fluid.

33846 «CLEAN&FREE»
Margarine for cream without palm oil Good shape retention, recommended for cream decorations.



33996
Due to its high aeration ability, shortening provides a more fluffy and airy structure. Shortening has a longer shelf life compared to margarine which makes it possible to increase the shelf life of the finished products.

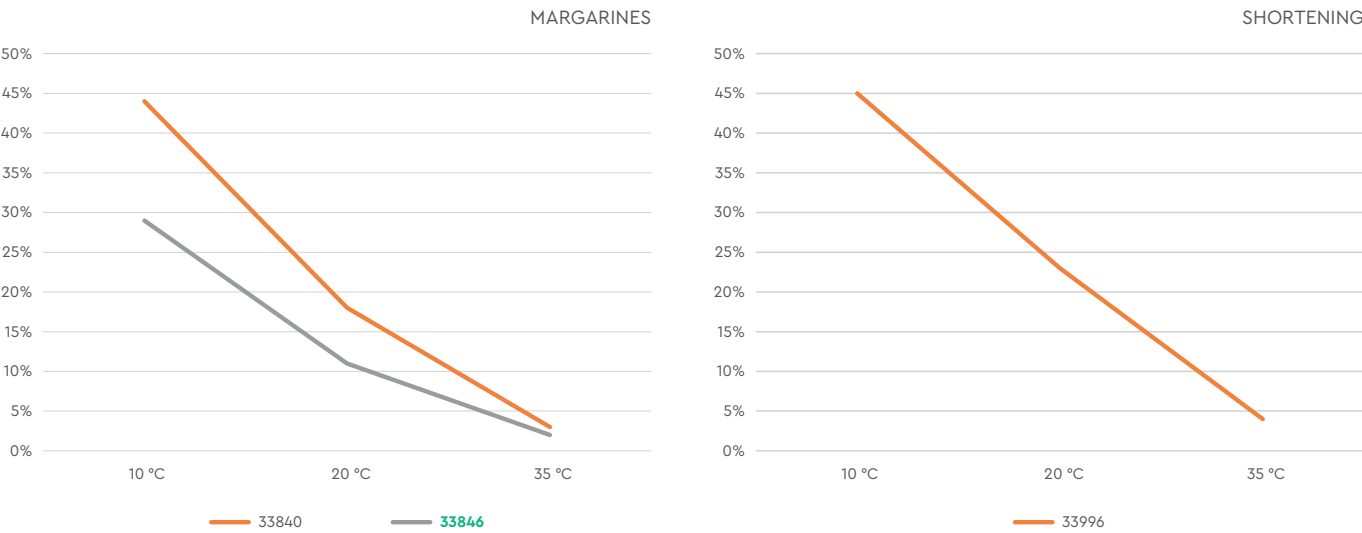
PHYSICAL AND CHEMICAL PARAMETERS OF SOLPRO MARGARINES FOR CREAM

Code	Mass fraction of fat, %	Content of solid triglycerides, %			Melting point, °C
		10 °C	20 °C	35 °C	
33840	84	42 – 46	16 – 21	2 – 5	35 – 38
33846 	84	28 – 32	9 – 13	2 – 4	33 – 38

PHYSICAL AND CHEMICAL PARAMETERS OF SOLPRO SHORTING
FOR CONFECTIONERY PRODUCTS

Code	Mass fraction of fat, %	Content of solid triglycerides, %			Melting point, °C
		10 °C	20 °C	35 °C	
33996	99,7	44 – 47	22 – 25	3 – 6	35 – 38

CONTENT OF SOLID TRIGLYCERIDES, (%)



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Code	Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
	Storage temperature, °C	Shelf life, months			
33840	from – 20 to + 20 incl.	12	Avoid exposure to direct sunlight Store separately from food products with a strong, peculiar odor.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg	Pallet: 40 boxes Net weight: 800 kg Gross weight: 815.75 kg
33846		24			
33996	from – 20 to 0 incl.	24			
	from + 1 to + 6 incl.	20			Pallet: 45 boxes Net weight: 900 kg Gross weight: 915.75 kg
	from + 7 to + 15 incl.	12			

Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to GOST 32188–2013.



All-purpose fats and margarines for bakery and pastry

SCOPE OF APPLICATION

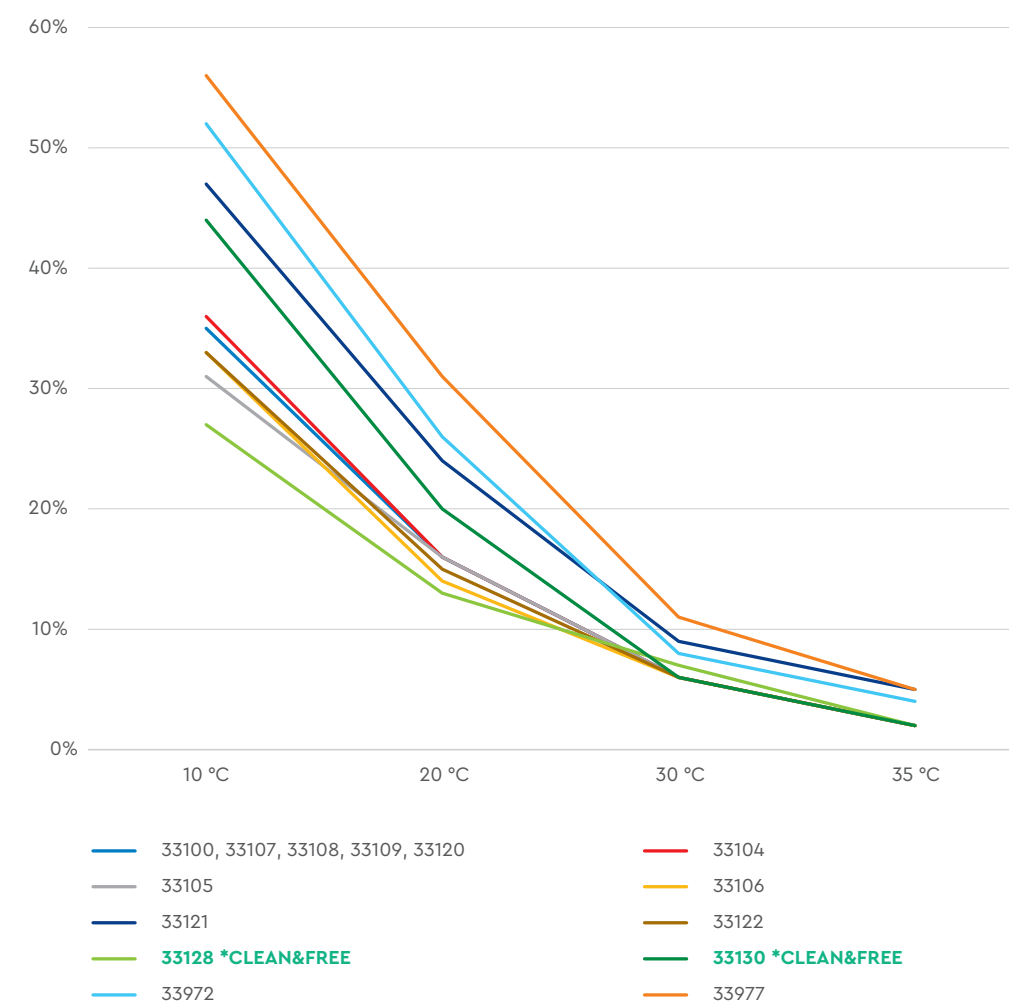
Used in the manufacturing of bakery products (bread, baked rolls, cracknels, etc.) and a wide range of flour-based confectionery products (all types of cookies, gingerbread, cupcakes, and honey spice cakes).

FUNCTIONAL PROPERTIES

- Provide the manufacturing of bakery and confectionery products with a good volume, uniform porosity of the crumb, pleasant taste and aroma.
- Bakery products stay fresh for longer.
- Improve the rheological properties (rigidity, resistance to extension, elasticity) and the gas-retaining property of the dough, whereby the product acquires a fluffy and soft structure.
- Use of margarines and fats in the recipe facilitates the mechanical processing of the dough.
- Increase the energy value of the product.
- Provide stable emulsion and homogeneous pliable mass.



PHYSICAL AND CHEMICAL PARAMETERS OF ALL-PURPOSE MARGARINES AND FATS



APPLICATION FEATURES OF MARGARINES

33100, 33120 (82%)
Milk Flavor and Aroma margarines are suitable for the use in the manufacturing of flour-based confectionery products with technology that involves Churning margarine with syrup or sugar. Perfectly bind the recipe fluid. Widely used in the bakery production.

33121 (82%)
Bakery margarine It is used in the manufacturing of products from shortcrust pastry.

33107, 33109 (80 – 82%)
Special Milk Flavor and Aroma margarines are recommended for use in the manufacturing of a wide range of bakery and flour-based confectionery products with technology that does not involve Churning margarine with syrup or sugar. Contribute to the improvement of the rheological properties of the dough. Products with these margarines have a pleasant flavor and attractive appearance.

33104, 33105, 33106, 33108 (40 – 75%)
Margarines with low fat content are similar to Special Milk Flavor and Aroma margarines in terms of other physical and chemical parameters and consumer properties. They have different mass fraction of fat which allows the manufacturer to obtain the best quality-to-price ratio in regard to finished products.

33128 «CLEAN&FREE» (82%)
Milk Flavor and Aroma margarine stands out from the table margarine group since it is manufactured without the use of palm oil and its fractions. The margarine is recommended for use in the manufacturing of bakery and flour-based confectionery products with technology that does not involve margarine Churning. Palm oil free margarine has a soft texture, so it can be used without pre-tempering, at a temperature of 10–12 °C.

33130 «CLEAN&FREE» (82%)
Bakery margarine is free from E-numbers food additives. It is suitable for the use in the manufacturing of flour-based confectionery products with technology that involves Churning margarine with syrup or sugar. Perfectly bind the recipe fluid. Widely used in the bakery production.

33131 «CLEAN&FREE» (82%)
Milk Flavor and Aroma margarine is free from E-numbers food additives, palm oil and its fractions. Recommended for use in the manufacturing of bakery and confectionery products. A soft texture allows to use margarine without pre-tempering.



PHYSICAL AND CHEMICAL PARAMETERS OF ALL-PURPOSE MARGARINES

Code	Mass fraction of fat, %	Content of solid triglycerides, %				Melting point, °C
		10 °C	20 °C	30 °C	35 °C	
33100	82	35	16	6	2	33–38
33104	60	36	16	6	2	33–38
33105	65	31	16	6	2	33–38
33106	55	33	14	6	2	33–38
33107	82/80	35	16	6	2	33–38
33108	75	35	16	6	2	33–38
33109	82	35	16	6	2	33–38
33120	82	35	16	6	2	33–38
33121	82	47	24	9	5	35–38
33128 [•] CLEAN & FREE	82	27	13	7	2	34–38
33130 [•] CLEAN & FREE	82	44	20	6	2	33–38
33131 [•] CLEAN & FREE	82	27	13	6	3	33–38

CONTENTS
ABOUT US
CLEAN & FREE
FATS AND MARGARINES
MILK FAT REPLACERS
SPREADS
EMULSIFIER PASTES
VEGETABLE FATS AND OILS
LECITHIN
CONTACTS

APPLICATION FEATURES OF ALL-PURPOSE FATS

33972, 33977 (99,7%)
All-purpose specialty fats are used in the manufacturing of flour-based confectionery and bakery products. Recommended for manufacturing technologies involving introduction of melted fatty products (gingerbread, oatmeal cookies). The advantage of fats in comparison with margarines is the low moisture content in the product. Using fats in the manufacturing of flour-based confectionery goods, it is possible to extend the shelf life of the finished products under certain conditions.

PHYSICAL AND CHEMICAL PARAMETERS OF ALL-PURPOSE FATS

Code	Mass fraction of fat, %	Content of solid triglycerides, %				Melting point, °C
		10 °C	20 °C	30 °C	35 °C	
33972	99,7	52	26	8	4	35–39
33977 (winter)	99,7	50	25	7	2	33–36
33977 (summer)	99,7	62	37	15	8	37–41



MARGARINES – SHELF LIFE, TEMPERATURE AND STORAGE CONDITIONS

Code	Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
	Storage temperature, °C	Shelf life, months			
33100 33107 33109 33120 33121 33128 33130 33131 <div>CLEAN & FREE CLEAN & FREE CLEAN & FREE</div>	from – 20 to +20 incl.	12	Avoid exposure to direct sunlight. Store separately from food products with a strong, peculiar odor.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg	Pallet: 40 boxes Net weight: 800 kg Gross weight: 814 kg
33104 33105 33106 33108	from – 20 to 0 incl.	12			
	from + 1 to + 6 incl.	10			
	from + 7 to + 15 incl.	4			

ALL-PURPOSE FATS – EXPIRY DATE, TEMPERATURE AND STORAGE CONDITIONS

Code	Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
	Storage temperature, °C	Shelf life, months			
33972 33977	from – 20 to 0 incl.	24	Avoid exposure to direct sunlight. Store separately from food products with a strong, peculiar odor.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg	Pallet: 40 boxes Net weight: 800 kg Gross weight: 814 kg
	from + 0 to + 6 incl.	20			
	from + 6 to + 20 incl.	12			

Margarines: Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to GOST 32188–2013. Fats: Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to Standard of Organization 00333546–018–2017.

Specialty fat for the manufacturing of hard fillings and sugar confectionery products

SCOPE OF APPLICATION

Intended for food industry for the production of hard and semi-hard masses and fillings of praline type, confectionery coating of non-lauric type and candy shells, for sticking sandwich cookies, caramel and toffee.

FUNCTIONAL PROPERTIES

- Specialty hard fat is a structure-forming agent in the sugar confectionery products.
- Provides a constant structure of the products during their storage and during the shelf life.
- Causes no bloom during storage.
- Well blends with nuts.



APPLICATION FEATURES

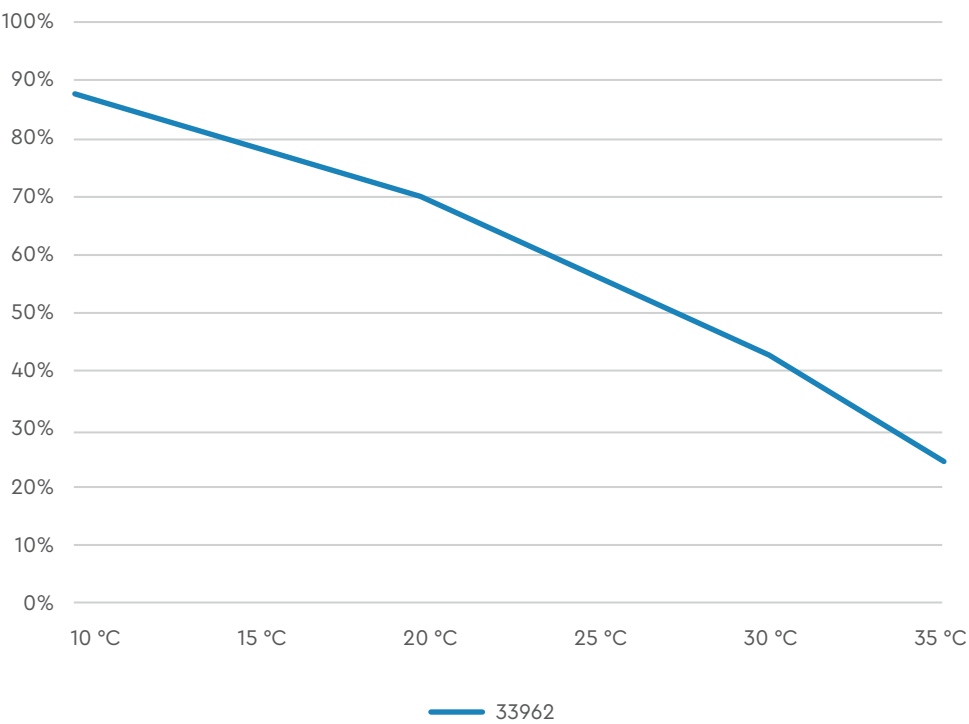
33962
Provides the necessary structure to the praline masses, confectionery bars, coatings, etc. Has a high hardening rate which facilitates the production at high ambient temperatures in summer. Fillings based on this fat are suitable for coating with chocolate and coatings based on equivalent fats.

PHYSICAL AND CHEMICAL PARAMETERS OF SPECIALTY FAT FOR THE MANUFACTURING OF HARD FILLINGS AND SUGAR CONFECTIONERY PRODUCTS

Code	Mass fraction of fat, %	Content of solid triglycerides, %				Melting point, °C
		10 °C	20 °C	30 °C	35 °C	
33962	99,7	79 – 89	60 – 70	35 – 43	20 – 28	40 – 43

CONTENTS	ABOUT US	CLEAN & FREE	FATS AND MARGARINES	MILK FAT REPLACERS	SPREADS	EMULSIFIER PASTES	VEGETABLE FATS AND OILS	LECITHIN	CONTACTS
----------	----------	--------------	---------------------	--------------------	---------	-------------------	-------------------------	----------	----------

CONTENT OF SOLID TRIGLYCERIDES, (%)



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Code	Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
	Storage temperature, °C	Shelf life, months			
33962	from – 20 to 0 incl.	24	Avoid exposure to direct sunlight. Store separately from food products with a strong, peculiar odor.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg	Pallet: 40 boxes Net weight: 800 kg Gross weight: 814 kg
	from 0 to + 6 incl.	20			
	from + 6 to + 20 incl.	12			

Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to Standard of Organization 00333546–018–2017.



CONTENTS
ABOUT US
CLEAN & FREE
FATS AND MARGARINES
MILK FAT REPLACERS
SPREADS
EMULSIFIER PASTES
VEGETABLE FATS AND OILS
LECITHIN
CONTACTS

Specialty fat for the manufacturing of soft and semi-hard fillings and sugar confectionery products

SCOPE OF APPLICATION

- Fillings for chocolate waffle cakes
- Interlayers for rolls, sponge cakes, cookies.
- Candies of toffee type
- Praline masses
- Soft, pliable and semi-hard fillings for candies
- Fillings for candies of all-sorts type

FUNCTIONAL PROPERTIES

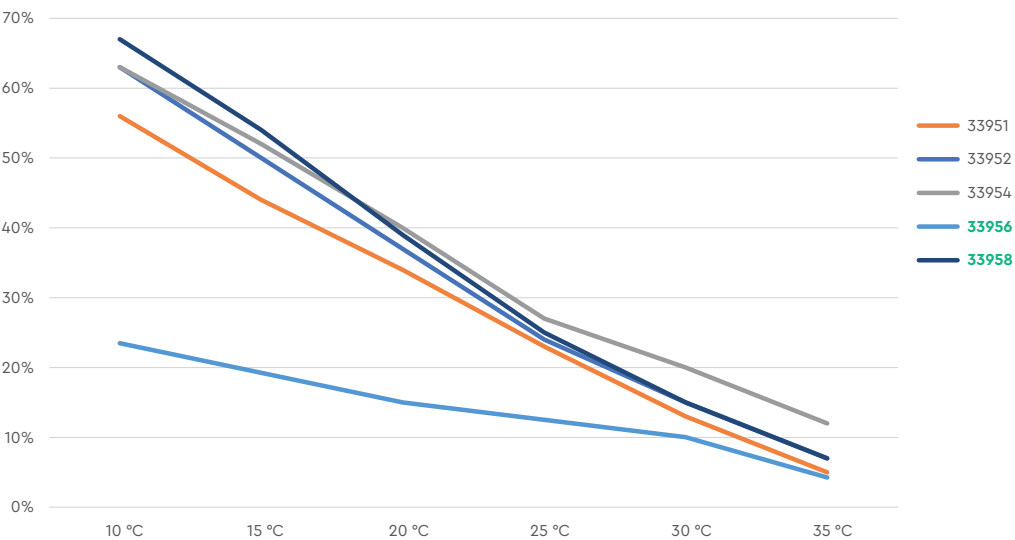
- Have a high aerating ability that provides an additional volume for the filling.
- Allow to get a filling with a delicate structure.
- Provide good adhesion while forming the waffle layers (waffle sheets do not move and retain their properties).
- Optimal crystallization rate.
- Provide high organoleptic parameters of the products.



PHYSICAL AND CHEMICAL PARAMETERS OF SPECIALTY CONFECTIONERY FATS FOR FILLINGS

Code	Mass fraction of fat, %	Content of solid triglycerides, %						Melting point, °C
		10 °C	15 °C	20 °C	25 °C	30 °C	35 °C	
33951	99,7	52 – 60	42 – 47	30 – 36	20 – 25	11 – 17	5 – 10	37 – 40
33952	99,7	60 – 65	48 – 52	35 – 39	23 – 27	14 – 17	7 – 10	37 – 41
33954	99,7	60 – 67	49 – 54	38 – 42	26 – 29	18 – 22	12 – 17	40 – 42
33956 <small>CLEAN &FREE</small>	99,7	20 – 26	–	13 – 19	–	8 – 12	9	44 – 47
33958 <small>CLEAN &FREE</small>	99,7	65 – 69	53 – 55	37 – 40	23 – 27	13 – 16	7 – 10	37 – 40

CONTENT OF SOLID TRIGLYCERIDES, (%)



DIFFERENCES OF THE PRODUCTS AMONG THEMSELVES WITHIN A GROUP

33951
Semi-hard filling fat. At room temperature, it has a soft texture which allows for even air distribution in the filling. Intended for manufacturing of moderately dense fillings, pliable confectionery masses, fillings for all-sorts candies, hollow waffles. It is also recommended to use in the preparation of fillings for interlaying the rolls and sponge cakes.

33952
Semi-hard filling fat has medium hardness and is intended for the manufacturing of semi-hard fillings and masses for chocolate-waffle products.
Provides the necessary adhesive properties for sticking waffle sheets. This fat is well aerated which allows to use it in the manufacturing of aerated masses.

33954
At room temperature, semi-hard filling fat has a soft texture which allows for even air distribution in the filling. Intended for manufacturing of soft fillings, pliable confectionery masses, fillings for all-sorts candies and hollow waffles. It is also recommended to use in the preparation of fillings for interlaying rolls and sponge cakes.

33956 «CLEAN&FREE»
Soft filling fat of non-lauric type. Suitable for the manufacturing of soft candies, confectionery pastes. Contains no palm oil and its fractions.



33958 «CLEAN&FREE»
Semi-hard confectionery filling fat of non-lauric type. Suitable for the manufacturing of waffle fillings and candies. Contains no palm oil and its fractions.



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
Storage temperature, °C	Shelf life, months			
from – 20 to 0 incl.	24	Avoid exposure to direct sunlight. Store separately from food products with a strong, peculiar odor.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg	Pallet: 40 boxes Net weight: 800 kg Gross weight: 814 kg
from 0 to + 6 incl.	20			
from + 6 to + 20 incl.	12			

CONTENTS	ABOUT US	CLEAN & FREE	FATS AND MARGARINES	MILK FAT REPLACERS	SPREADS	EMULSIFIER PASTES	VEGETABLE FATS AND OILS	LECITHIN	CONTACTS
----------	----------	--------------	---------------------	--------------------	---------	-------------------	-------------------------	----------	----------

02

MILK FAT REPLACERS

for milk-containing products
with milk fat replacer

All-purpose milk fat replacers	42
GOST compliant milk fat replacer.....	50
Milk fat replacers for ice cream.....	54
Clean&Free milk fat replacers	58

"For more than 10 years, INAGRO Company has been a distributor of SOLPRO products in the Moscow region and the North-West. Over the years, we have watched the product line and technology service evolve. Innovation, market expertise, marketing, compliance with modern requirements of the Russian and the global market – this is today's RUSAGRO. The company has rightfully taken a leading position in the margarine market, thanks to the well-organized and consistent work with distributors. Collaboration with partners favorably distinguishes RUSAGRO from other market participants, and we hope to remain good partners for many more years."

*Dmitry Nepomnyashchy,
B2B Sales Director,
INAGRO Trading Company*

All-purpose milk fat replacers

SCOPE OF APPLICATION

Used for partial or complete replacement of milk fat in the manufacturing of spreads (creamy-vegetable, vegetable-creamy, vegetable-fatty), milk-containing products with milk fat replacer: cheese (hard, semi-hard, soft, brine) and processed cheese (sliced, smoked, sausage), pasty products with various fillers, sour cream, quark, glazed curds and desserts, fermented products and pasteurized drinks, cream with quark, milk-containing dried or condensed preserves, ice cream with milk fat replacer. Can be used in the confectionery industry.



FUNCTIONAL PROPERTIES

- Most closely resemble milk fat in terms of organoleptic parameters, physicochemical and structure-rheological properties. Organically combined with natural raw material and components used.
- Non-specific taste and smell, which allows forming the desired taste of the milk product.
- High oxidation stability that ensures a long shelf life.
- Balanced fatty acid composition. Contain essential fatty acids that increase the physiological value of finished products.
- Highly pliable, thermally stable.
- Contain a complex of specially selected emulsifiers that provide the desired structural properties of the product.
- Contain no genetically modified sources (GMS).

APPLICATION FEATURES

SOLPRO milk fat replacers make it possible to effectively manage the product quality while compensating for the natural seasonality of milk raw materials at optimal costs. They are also easy to use, can improve the nutritional properties of the finished product (no cholesterol, trans isomers of fatty acids) and can be combined with animal fat and with sources of milk raw materials.



33711

Milk fat replacer of non-lauric type obtained by interesterification. Balanced fatty acid composition. It is produced with the addition of emulsifiers and a coloring agent, which helps to use the technologies available at the enterprise without changes. Widely used in the manufacturing of spreads and milk-containing products with milk fat replacer: cheese and other products. May be used in the confectionery industry. At low temperatures, the spread based on these milk fat replacers has a pliable texture, good thermal stability, and high crystallization rate.

33713

Milk fat replacer of non-lauric type with a balanced fatty acid composition. It is produced with the addition of emulsifiers and without coloring agent, widely used in the manufacturing of milk-containing products with milk fat replacer: sour cream, quark, cheese, processed cheese and other products.

33717 (33724)

Milk fat replacers of non-lauric type. All-purpose. Widely recognized in the manufacturing of spreads, milk-containing products with milk fat replacers: cheese, sour cream, quark, processed cheese, milk-containing preserves. Provide the desired texture for products. The spread based on these milk fat replacers has a pliable texture, good thermal stability, and high crystallization rate.

33719

Milk fat replacer contains lauric fat. Fat composition is the optimal liquid to solid oils ratio. Contains emulsifiers, no coloring agent. Used in the manufacturing of milk-containing products with milk fat replacer: sour cream, quark, ice cream.



CONTENTS
ABOUT US
CLEAN & FREE
FATS AND MARGARINES
MILK FAT REPLACERS
SPREADS
EMULSIFIER PASTES
VEGETABLE FATS AND OILS
LECITHIN
CONTACTS



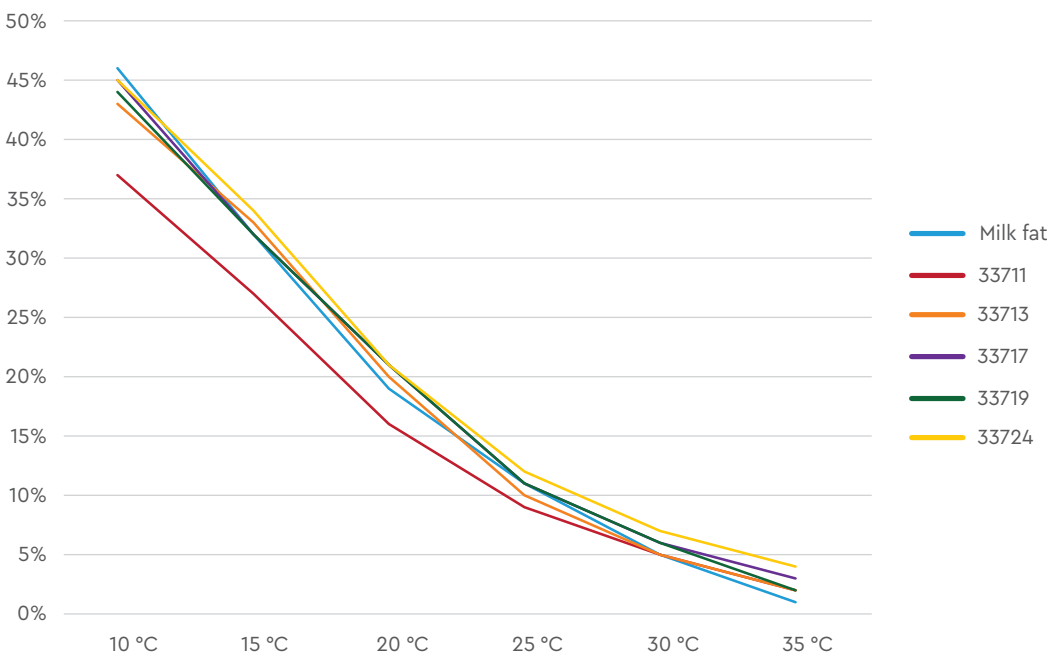
RECOMMENDATIONS FOR USE

- The melting temperature of fat should not exceed 65 °C.
- Melted fats should not be stored for more than 12 hours.
- The optimum emulsification temperature is 55 °C – 65 °C.
- When manufacturing milk products, an emulsion can be obtained in two ways—by adding the milk phase to the melted fat or adding fat to the milk phase while stirring with a dispersant or centrifugal pump.
- In spread manufacturing, the optimum temperature for the emulsion to be supplied to the butter worker is 55 °C – 65 °C.
- At the emulsification stage, the temperature difference between the fat and water-milk phases shall not exceed 5 °C.

PHYSICAL AND CHEMICAL PARAMETERS

Code	Color	Mass fraction of fat, %	Content of solid triglycerides, %						Melting point, °C	Emulsifiers
			10 °C	15 °C	20 °C	25 °C	30 °C	35 °C		
33711	Yellow	99,7	34 – 39	24 – 29	14 – 17	7 – 12	3 – 7	0 – 5	33 – 36	Yes
33713	White	99,7	39 – 46	29 – 35	17 – 22	8 – 12	3 – 7	0 – 4	33 – 36	Yes
33717	White	99,7	39 – 46	29 – 35	17 – 22	8 – 12	3 – 7	0 – 4	33 – 36	Yes
33719	White	99,7	40 – 45	29 – 33	17 – 20	9 – 13	5 – 9	1 – 4	33 – 36	Yes
33724	Yellow	99,7	39 – 46	29 – 35	17 – 22	8 – 12	3 – 7	0 – 4	33 – 36	Yes

CONTENT OF SOLID TRIGLYCERIDES (%) IN ALL-PURPOSE MILK FAT REPLACERS AND MILK FAT



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
Storage temperature, °C	Shelf life, months			
from – 20 to 0 incl.	24	Avoid exposure to direct sunlight. Store separately from food products with a strong, peculiar odor. Store in warehouses or refrigerators with constant air circulation and relative humidity of not more than 70%.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg Unpacked – in bulk.	Pallet: 40 boxes Net weight: 800 kg Gross weight: 814 kg
from 0 to + 6 incl.	20			
from + 6 to + 20 incl.	12			
from + 20 to + 30 incl.	8			
from + 30 to + 40 incl.	4			
from + 40 to + 55 incl.	1			

Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to Standard of Organization 44585898-002-2020.



GOST compliant milk fat replacer

SCOPE OF APPLICATION

It is used for partial or complete replacement of milk fat in the dairy industry. It is widely used for the production of spreads: creamy-vegetable, vegetable-creamy, vegetable-fatty.

FUNCTIONAL PROPERTIES

- Most closely resembles milk fat in terms of organoleptic parameters, physicochemical and structure-rheological properties. Perfectly combines with natural raw materials.
- Provides required organoleptic and physico-chemical parameters for the finished products.
- It is produced with emulsifiers. Provides high technological effectiveness in any production conditions, with any types of raw materials.
- Bon-specific taste and smell, which makes it possible to deliver the taste of fillers in full.
- Allows to replace milk fat in recipes, thereby reducing the cost of production.
- It makes it possible to reduce the amount of cholesterol in the finished product.
- It has a balanced fatty acid composition, contains essential Omega-3 and Omega-6 acids, which increases the physiological value of the finished products.
- Allows to produce spreads, margarines with high pliability at low temperatures and good thermal stability.

APPLICATION FEATURES

33741

High-quality pliable fat product.

Produced as per Russian GOST 31648–2012 "Milk Fat Replacers" General Specifications. A feature of this milk fat replacer is

a strictly defined fatty acid composition: the mass fraction of linoleic and linolenic acids is 15.0–25.0%, the linoleic acid ($\omega - 6$) to linolenic ($\omega - 3$) ratio is from 5 to 15, the ratio of polyunsaturated fatty acids, to saturated – not less than 0.3. It is produced with emulsifiers and a coloring agent, which helps to use the recipes available at the enterprise without changes. Provides required organoleptic and physical-chemical parameters for the finished products. It has a balanced fatty acid composition, contains essential Omega-3 and Omega-6 acids Milk fat replacer 33741 is fortified with vitamin E. Widely used in the production of spreads.



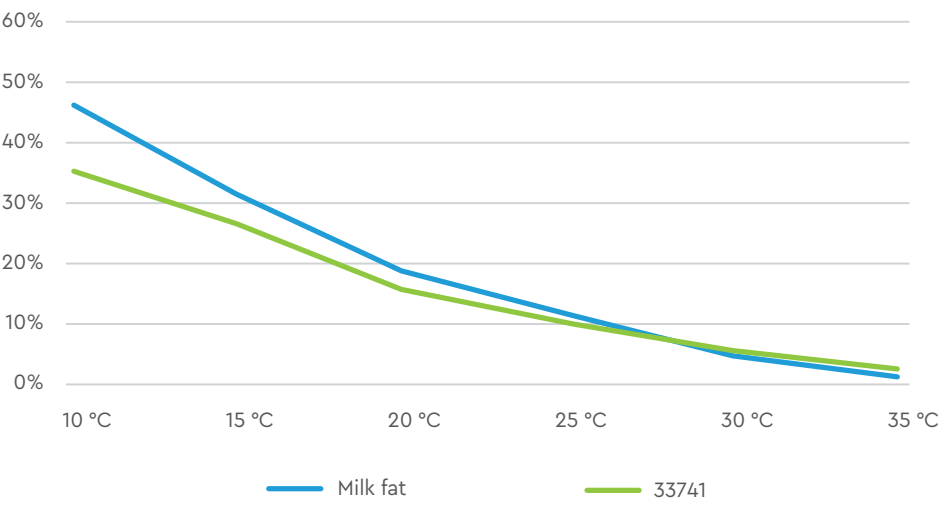
RECOMMENDATIONS FOR USE

- The melting temperature of fat should not exceed 65 °C.
- Melted fats should not be stored for more than 12 hours.
- The optimum temperature of the emulsion entering into the butter worker is 55 °C – 65 °C.

PHYSICAL AND CHEMICAL PARAMETERS

Code	Color	Content of solid triglycerides, %						Melting point, °C	Emulsifiers
		10 °C	15 °C	20 °C	25 °C	30 °C	35 °C		
33741	Yellow	34 – 46	23 – 35	16 – 22	7 – 12	3 – 7	0 – 5	32 – 36	Yes

CONTENT OF SOLID TRIGLYCERIDES, (%) IN GOST COMPLIANT MILK FAT REPLACER AND MILK FAT



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
Storage temperature, °C	Shelf life, months			
from – 20 to 0 incl.	24	Avoid exposure to direct sunlight. Store separately from food products with a strong, peculiar odor. Store in warehouses or refrigerators with constant air circulation and relative humidity of not more than 70%.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg Unpacked – in bulk	Pallet: 40 boxes Net weight: 800 kg Gross weight: 814 kg
from 0 to + 6 incl.	20			
from + 6 to + 20 incl.	12			

Conforms to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured as per GOST 31648–2012.



Milk fat replacers for ice cream

SCOPE OF APPLICATION

They are used for partial or complete replacement of milk fat in the production of ice cream.

FUNCTIONAL PROPERTIES

- They have a high crystallization rate and excellent aeration properties.
- Ice cream holds its shape for a long time, has a high degree of aeration.
- Fats contain 2–3 times more polyunsaturated fatty acids and less saturated fatty acids than coconut and palm kernel oils.
- High oxidation stability, which ensures stable quality of the finished product throughout the storage.
- Quickly melt in the oral cavity and fully reveal the whole spectrum of taste and aroma of the finished product. Have a clean, non-specific taste. Modern refining methods are used for the manufacturing of fats. This is extremely important for ice cream, where the extraneous taste of fat cannot be hidden. Reduce melting speed. The use of milk fat replacers can prevent the shrinkage of ice cream during storage.
- Provide a creamy ice cream structure.

APPLICATION FEATURES

33714
High-quality pliable lauric fat product. Used in the manufacturing of ice cream with milk fat replacer, sour cream, quark and other milk-containing products. Provides required organoleptic and physical-chemical parameters for the finished products. Allows to replace milk fat in recipes, thereby reducing the cost of production.

33719
Milk fat replacer contains lauric fat. Fat composition is the optimal liquid to solid oils ratio. Contains emulsifiers, no coloring agent. Used in the manufacturing of milk-containing products with milk fat replacer: sour cream, quark, ice cream.

33716
A high-quality fat product is used to replace milk fat. Contains lauric fat. It has a balanced fatty acid composition, contains essential Omega-3, Omega-6 and Omega-9 acids. Free of emulsifiers and coloring agents. [Contains no palm oil](#). Used in the manufacturing of ice cream and milk-containing products with milk fat replacer: cheese, sour cream, quark.



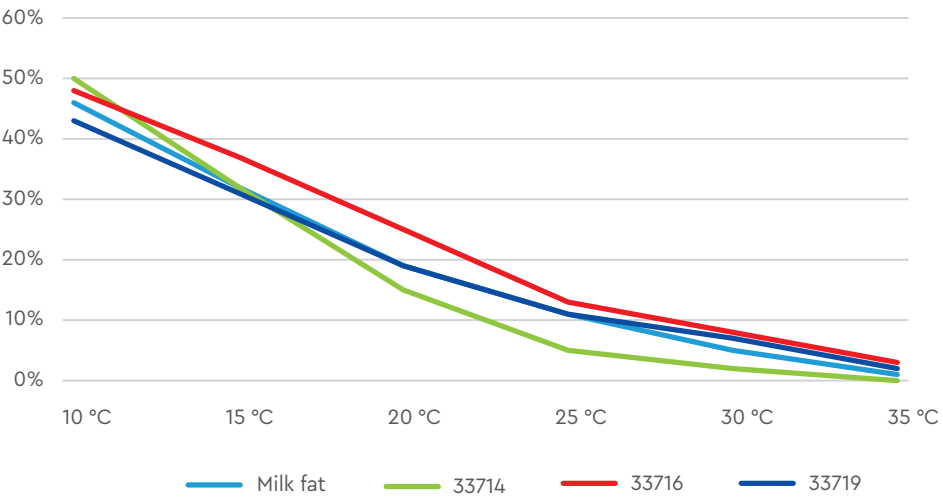
RECOMMENDATIONS FOR USE

- The melting temperature of fat should not exceed 65 °C.
- The optimum emulsification temperature is 55 °C – 65 C.
- Melted fats should not be stored for more than 12 hours.

PHYSICAL AND CHEMICAL PARAMETERS

Code	Color	Content of solid triglycerides, %						Melting point, °C	Emulsifiers
		10 °C	15 °C	20 °C	25 °C	30 °C	35 °C		
33714	White	48 – 52	30 – 34	13 – 17	3 – 7	1 – 4	0	24 – 28	No
33716	White	45 – 50	34 – 39	22 – 27	10 – 16	6 – 10	2 – 5	33 – 36	No
33719	White	40 – 45	29 – 33	17 – 20	9 – 13	5 – 9	1 – 4	33 – 36	Yes

CONTENT OF SOLID TRIGLYCERIDES, (%) IN MILK FAT REPLACER FOR ICE CREAM AND MILK FAT



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
Storage temperature, °C	Shelf life, months			
from – 20 to 0 incl.	24	Avoid exposure to direct sunlight. Store separately from food products with a strong, peculiar odor. Store in warehouses or refrigerators with constant air circulation and relative humidity of not more than 70%.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg Unpacked – in bulk	Pallet: 40 boxes Net weight: 800 kg Gross weight: 814 kg
from 0 to + 6 incl.	20			
from + 6 to + 20 incl.	12			
from + 20 to + 30 incl.	8			
from + 30 to + 40 incl.	4			
from + 40 to + 55 incl.	1			

Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to Standard of Organization 44585898-002-2020.



Solpro
CLEAN
&FREE

Milk fat replacers of Clean&Free line

SCOPE OF APPLICATION

Used in the manufacturing of ice cream and milk-containing products with milk fat replacer: sour cream, cheese, quark and other products. Can be used in the confectionery and bakery industry.

FUNCTIONAL PROPERTIES

- High quality pliable fat products produced by transesterification.
- 33716 and 33730 are palm oil free. 33715 is food additive free.
- Have a balanced fatty acid composition, contain essential Omega-6 acid.
- Optimal crystallization rate.
- Have a clean, non-specific taste. Modern refining methods are used for the manufacturing of fats.
- Milk fat replacer data included in the innovative line of Clean&Free fats.
- Products with the minimal processing and a short list of ingredients in the composition.
- No ingredients with an artificial chemical composition.
- No ingredients with a negative image.
- CLEAN FREE on your product label enhances the product's appeal to the majority of consumers.



APPLICATION FEATURES

33715 «CLEAN&FREE»

Milk fat replacer of non-lauric type, produced using no emulsifiers, coloring agent, and antioxidants. Used in the manufacturing of milk-containing products with milk fat replacer: sour cream, quark, cheese, processed cheese, condensed preserves. Balanced fatty acid composition. **Clean Label** allows the use of milk fat replacer in the products for a healthy diet.

Solpro
CLEAN
&FREE

33716 «CLEAN&FREE»

Milk fat replacer contains lauric fat. Has a balanced fatty acid composition, contains essential Omega-6 acid. Free of emulsifiers and coloring agents.

Contains no palm oil. Used in the manufacturing of ice cream and milk-containing products with milk fat replacer: sour cream, quark, cheese.

Solpro
CLEAN
&FREE

33730 «CLEAN&FREE»

Milk fat replacer contains lauric fat. Has a balanced fatty acid composition, contains essential Omega-6 acid. It is produced with the addition of emulsifiers and a coloring agent. **Contains no palm oil.** Used in the manufacturing of spreads, milk-containing products with milk fat replacer: cheese, processed cheese. The spread based on these milk fat replacers has a pliable texture, good thermal stability, and high crystallization rate.

Solpro
CLEAN
&FREE

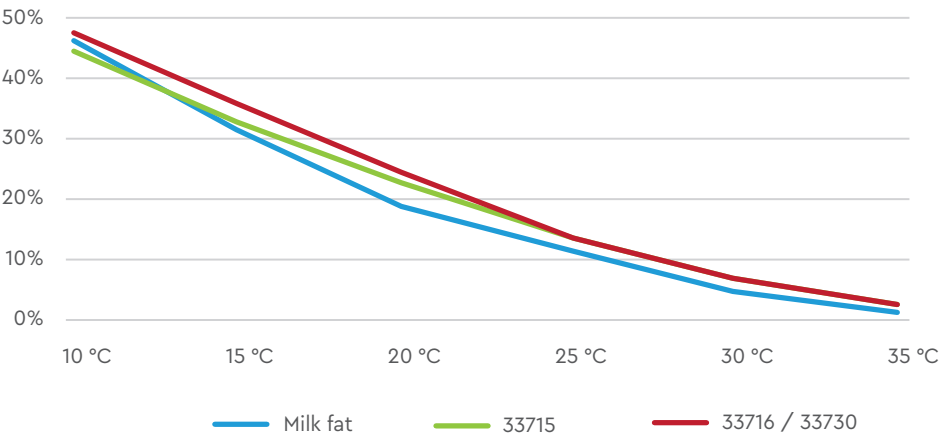
RECOMMENDATIONS FOR USE

- The melting temperature of fat should not exceed 65 °C.
- The optimum emulsification temperature is 55 °C – 65 °C.
- Melted fats should not be stored for more than 12 hours.

PHYSICAL AND CHEMICAL PARAMETERS

Code	Color	Mass fraction of fat, %	Content of solid triglycerides, %						Melting point, °C	Emulsifiers
			10 °C	15 °C	20 °C	25 °C	30 °C	35 °C		
33715 •CLEAN &FREE	White	99,7	41 – 47	31 – 36	21 – 25	11 – 15	6 – 10	2 – 5	33 – 36	No
33716 •CLEAN &FREE	White	99,7	45 – 50	34 – 39	22 – 27	10 – 16	6 – 10	2 – 5	33 – 36	No
33730 •CLEAN &FREE	Yellow	99,7	45 – 50	34 – 39	22 – 27	10 – 16	6 – 10	2 – 5	33 – 36	Yes

CONTENT OF SOLID TRIGLYCERIDES (%) IN THE CLEAN&FREE MILK FAT REPLACER AND MILK FAT



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
Storage temperature, °C	Shelf life, months			
from – 20 to 0 incl.	24	Avoid exposure to direct sunlight. Store separately from food products with a strong, peculiar odor. Store in warehouses or refrigerators with constant air circulation and relative humidity of not more than 70%.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg Unpacked – in bulk	Pallet: 40 boxes Net weight: 800 kg Gross weight: 814 kg
from 0 to + 6 incl.	20			
from + 6 to + 20 incl.	12			
from + 20 to + 30 incl.	8			
from + 30 to + 40 incl.	4			
from + 40 to + 55 incl.	1			

Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to Standard of Organization 44585898–002–2020.

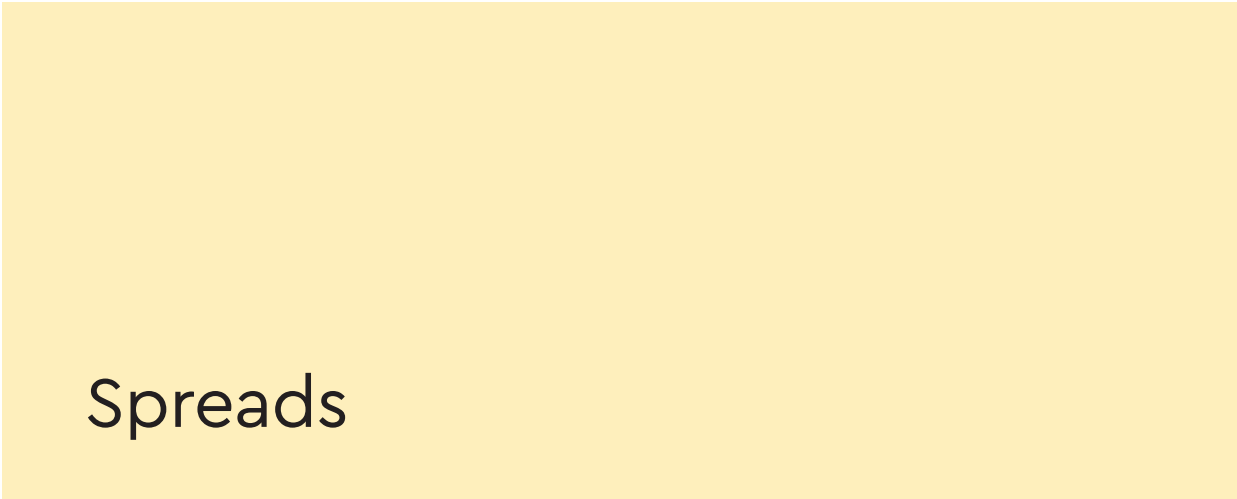


03

SPREADS

"For 15 years SLADONEZH Confectionery Plant has been cooperating with the team of Oil & Fats for Food Industry Division. Over this long period of time, we can say with confidence that RUSAGRO and our team are the competence and reliability in the supply of confectionery fats. We thank our partner for cooperation."

*Evgeniy Ekman,
Logistics Director,
SLADONEZH Confectionery Plant*



SCOPE OF APPLICATION

They are recommended both for direct consumption (making sandwiches), and for use in cooking, in public catering, for diet food, for baking, confectionery, and other industries.

FUNCTIONAL PROPERTIES

- Resemble butter in terms of organoleptic and rheological properties.
- Enriched with polyunsaturated fatty acids.
- They have a pliable, easily spreadable texture.

RECOMMENDATIONS FOR USE

- In the manufacture of packaged spreads in consumer packaging (briquettes or packs), the SOLPRO vegetable-fatty spreads must first be heated to a packing temperature of 11–13 °C. When selling from the enterprise, the temperature of the spreads should be no more than +10 °C.
- In the confectionery industry, spreads are used in the manufacturing of creams with full or partial replacement of butter.



PHYSICAL AND CHEMICAL PARAMETERS OF SPREADS

Code	Mass fraction of fat, %	Content of solid triglycerides, %				Melting point, °C	Emulsifiers
		10 °C	20 °C	30 °C	35 °C		
33670	72,5	37 – 43	16 – 19	4 – 8	1 – 4	32 – 36	No
33672	82	40 – 46	16 – 19	5 – 9	1 – 4	33 – 36	No

SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
Storage temperature, °C	Shelf life, days			
from – 20 to 0 incl.	240	Avoid exposure to direct sunlight. Store separately from food products with a strong, peculiar odor.	Corrugated cardboard with a polymer liner bag.	Pallet: 45 boxes
from + 1 to + 5 incl.	180			Net weight: 800 kg
from + 6 to + 15 incl.	90		Net weight: 20 kg	Gross weight: 915.75 kg



"15 years of continuous cooperation is a considerable achievement. We are really glad to have such a reliable partner. Special thanks to the managers for their flexibility in the most difficult situations."

*Olga Komarova,
Head of Procurement, BRYANKONFI
Confectionery Plant*

04

EMULSIFIER PASTES

CONTENTS

ABOUT US

CLEAN
& FREE

FATS AND
MARGARINES

MILK FAT
REPLACERS

SPREADS

EMULSIFIER
PASTES

VEGETABLE FATS
AND OILS

LECITHIN

CONTACTS

SOLPRO Emulsifier pastes

SCOPE OF APPLICATION

IN THE PRODUCTION OF SPONGE CAKE SEMI-FINISHED PRODUCTS

- Provide a larger volume and uniform finely porous structure of the product.
- Reduce egg consumption up to 50% compared with the classic recipe.
- Reduce the cooking time of sponge cake mass to 10 – 15 minutes.
- Allow to put in all the recipe components at once, without first Emulsifier mélange and sugar.
- Allow to slow down the process of retrogradation of starches, so products stay fresh for longer.
- Finished products have an elastic structure, crumble less during cutting, and lend themselves well to dipping and filling with creams.

Recommended dosage: 2.0 – 2.5% to dough weight.

IN THE PRODUCTION OF FRUIT FILLINGS AND CHURN FONDANT CANDIES

- Prevent crystallization of sucrose.
- Slow down the process of candies drying.

Recommended dosage: 0.3 – 0.5% to weight of the semi-finished product.

IN PRODUCTION OF SUGAR AND RICH DOUGH COOKIES

- Make the dough more pliable for better dough molding quality.
- Reduce egg consumption up to 50% compared with the classic recipe.
- Improve the structure, porosity and volume of finished products.
- Increase the degree of fat emulsification in the dough for homogeneous dough texture and stable emulsion.
- Products stay fresh for longer.

Recommended dosage: 1.5 – 2.0% to dough weight.

IN THE PRODUCTION OF FROZEN SEMI-FINISHED PRODUCTS (PUFF PASTRY, PANCAKES, DUMPLINGS, VARENIKIS)

- Make dough more pliable
- Lock in moisture in the product during defrosting, helping to preserve the initial quality parameters of the product.
- Improve the structure of the semi-finished product.
- Prevent surface cracking in products during low-temperature storage.

Recommended dosage: 0.3 – 0.5% to dough weight.



APPLICATION FEATURES

SOLPRO Emulsifier pastes are a complex food paste emulsifier.

38001
Complex food supplement "SOLPRO Emulsifier paste". Specially selected components ensure best value for money.

38002
Complex food supplement "SOLPRO sponge cake paste". Higher aerating ability due to the individually formulated composition of emulsifiers.

FUNCTIONAL PROPERTIES

- Facilitate technological process.
- Reduce egg consumption, reducing the cost.
- Shorten aerated time.
- Keep the product fresh for longer due to better moisture binding.
- Increase the volume of churned mass.

Parameter	Value	
Smell	Weak, characteristic of the product	
Color	38001	Cream with pearl/a slight gray tint, homogenous throughout the mass
	38002	Transparent with pearl, homogenous throughout the mass
Texture at (20 ± 2) °C	38001	Pasty, small air bubbles in the mass and foam on the surface allowed
	38002	Gel-like/viscous texture. Small air bubbles allowed.
Mass fraction of moisture and volatiles, % max	38001	52
	38002	70
pH	8.5 – 9.5	

SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Code	Shelf life, temperatures		Packaging	Grouping packaging
	Storage temperature, °C	Shelf life, months		
38001	from 0 to + 25 incl.	9	Plastic bucket Net weight: 10 kg	Pallet: 44 plastic buckets
38002				Net weight: 440 kg Gross weight: 457 kg

Correspond to TR CU 029/2012 Safety Requirements for Food Supplements, Flavorings and Technological Aids, manufactured according to Standard of Organization 00333546-028-2019.



05

VEGETABLE FATS AND OILS

High-oleic sunflower oil.....	74
Vegetable oil – mixture	78
Fat for Frying.....	80

"We express our sincere gratitude to the RUSAGRO team for the long-lasting and fruitful cooperation between our companies. Your highly professional work, customer focus, individual approach, prompt response and competitive prices have largely contributed to the dynamic development of our cooperation. We are confident that further cooperation will be just as successful and promising for all of us."

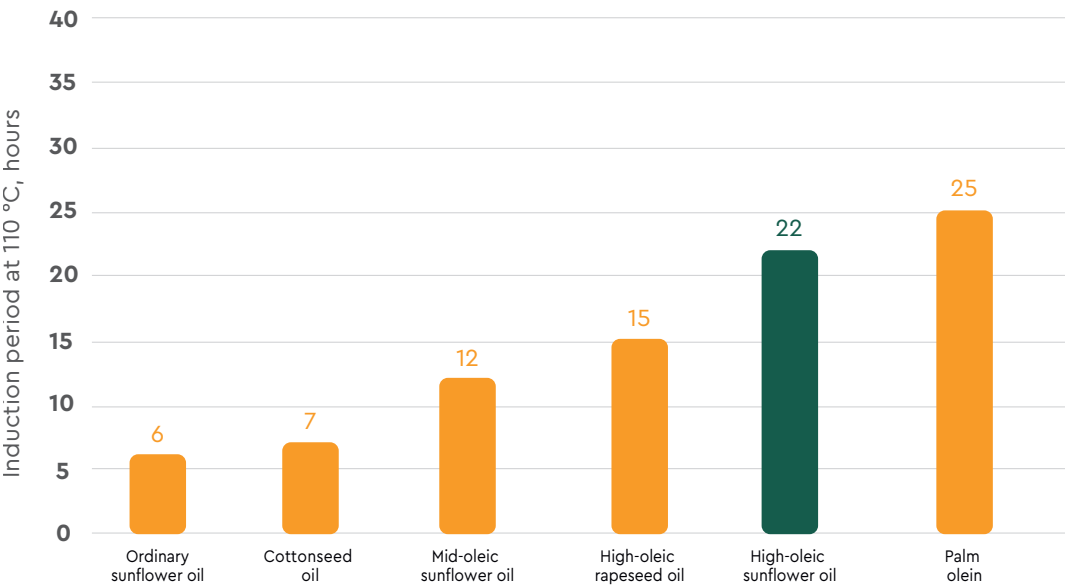
*Olga Goncharova
Commercial Director,
TRIER Center LLC*

High-oleic sunflower oil

HIGH-OLEIC REFINED DEODORIZED SUNFLOWER OIL HIGHEST GRADE (HOSO)

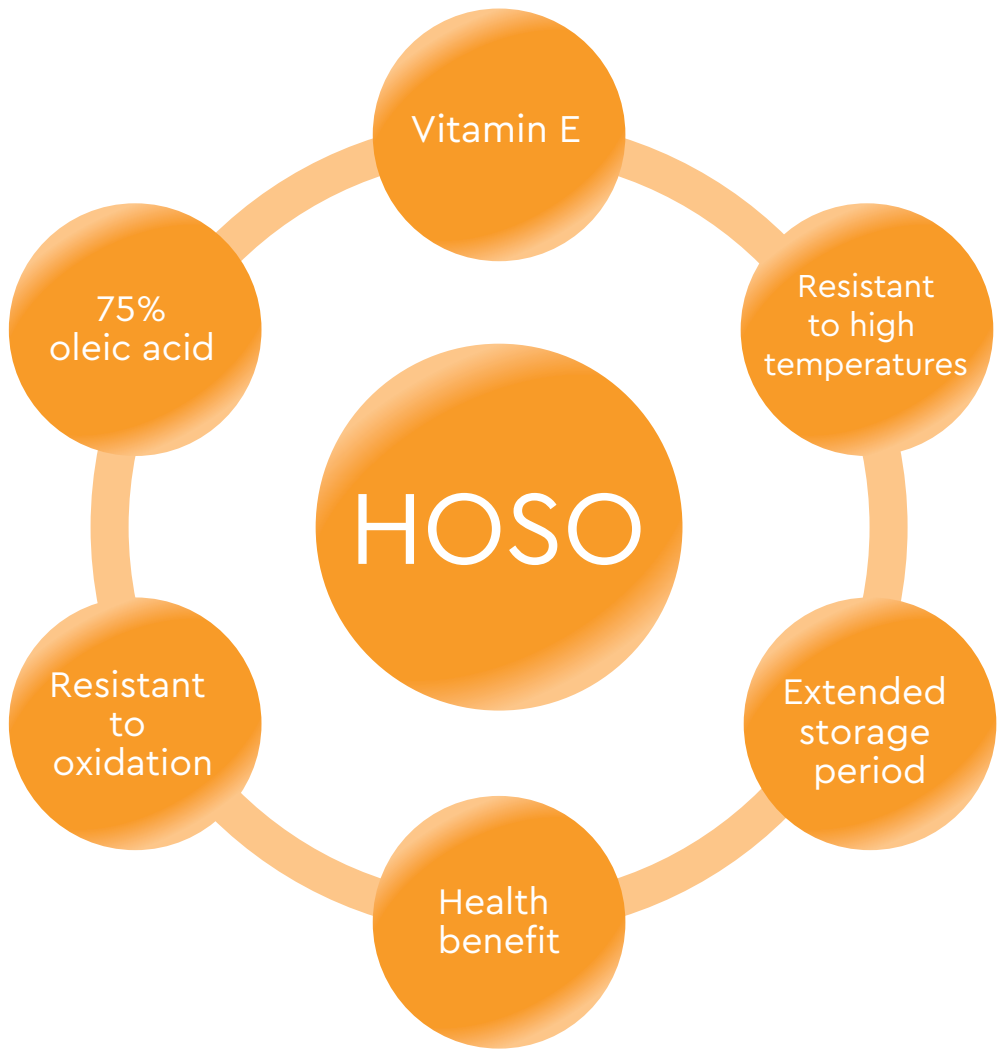
It is oil obtained from special varieties of sunflower. A high oleic acid content (at least 75%) provides higher oxidation stability compared to conventional sunflower oil. Pure taste characteristic of non-specific fat, without foreign taste or smell. It is made from selected natural raw materials. Contains no genetically modified sources (GMS). It is made according to Standard of Organization 44585852-001-2020.

OXIDATION STABILITY OF VARIOUS OILS



HIGH-OLEIC SUNFLOWER OIL

a type of sunflower oil with additional functional properties:



High-oleic sunflower oil

SCOPE OF APPLICATION

- Bread and bakery products (sushkis, straws, rusk squares).
- Canned fish and preserves.
- Flour confectionery (cupcakes, muffins, crackers, sugar and rich dough cookies, etc.).
- Snacks.
- Cereal breakfast.
- Products for baby food and for elderly.

APPLICATION ADVANTAGES IN THE CONFECTIONERY INDUSTRY

- Shortens the technological cycle (no need to melt hard fats).
- Enhances the "juiciness" of baked goods (cupcakes, sponge cakes, muffins).
- Makes the surface glossy (drizzling of crackers, hard dough cookies, etc.).
- It contributes to a better taste and aroma delivery, which allows to reduce the dosage of flavor components.
- It is characterized by a low content of saturated fatty acids, the absence of trans-isomers of fatty acids, and at the same time it provides the same level of oxidation stability that is usually achieved with partial hydrogenation.
- Helps to increase the shelf life of finished products.



HOSO APPLICATION

High-oleic sunflower oil is recommended for frying donuts, Berliners, stuffed buns, belyashes, pastry straws, appetizers, for cooking French fries, nuggets, etc.

HOSO ADVANTAGES FOR FRYING

- Highly resistant to smoke and foaming, darkening, polymerization processes.
- Oxidation stability is 4 times higher than that of ordinary sunflower oil.
- The oleic acid content is at least 75%, which is equivalent to the proportion of this acid in olive oil.
- Preserves the natural properties of the fried product – mellowness, taste, structure.
- Allows to get the golden color of the finished product when deep-fried.
- Provides high palatability of the finished product, stable over the shelf life.
- Long period of use.



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Code	Наименование продукта	Storage conditions	Shelf life, months	Packaging	Grouping packaging
47602	SOLPRO high-oleic refined deodorized sunflower oil for frying, highest grade	Cool, dark place	18	PET bottle: 5 l 3 bottles in the box Net weight of the box: 13.8 kg	
47603	SOLPRO high-oleic sunflower oil, refined, deodorized for flour products Highest Grade			Pallet: 48 boxes Net weight: 662.4 kg Gross weight: 689.3 kg Unpacked – in bulk	

Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to Standard of Organization 44585852-001-2020.



An optimally selected mixture of vegetable oils for deep-frying of products. The use of high-oleic sunflower oil in the mixture provides technological advantages over conventional deep-frying oils.

SCOPE OF APPLICATION

- For cooking French fries and snacks.
- For roasting chicken, chicken nuggets and strips.
- For frying donuts, Berliners, stuffed buns and other similar products.
- For pre-frying potatoes using ParFry.

FUNCTIONAL PROPERTIES

- Resistant to foaming, smoke and polymerization processes.
- Allows the use of a wide range of operating temperatures.
- Resistant to high temperatures during frying.
- Preserves the natural properties of the fried product – mellowness, taste, structure.
- Long period of use.



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Code	Name of product	Storage conditions	Storage temperature and shelf life	Packaging
37502 375025 375027	Vegetable oil – SOLPRO mixture	To be stored in covered warehouses with constant air circulation of not more than 70%. Once opened, store in a cool, dark place.	From 0 °C to + 20 °C – 12 months	Bag-in-Box (corrugated cardboard box with a polymer liner bag). Net weight: 6.9 kg Size: 7.5 l PET bottle Size: 5 and 7.5 l
			From + 21 °C to + 25 °C – 8 months	
			From + 26 °C to + 30 °C – 4 months	
			From + 31 °C to + 35 °C – 3 months	
37542 375425 375427	SOLPRO refined deodorized sunflower oil for frying	To be stored in covered warehouses with constant air circulation of not more than 70%. Once opened, store in a cool, dark place.	From 0 °C to + 20 °C – 12 months	Bag-in-Box (corrugated cardboard box with a polymer liner bag). Net weight: 6.9 kg Size: 7.5 l PET bottle Size: 5 and 7.5 l
			From + 21 °C to + 25 °C – 8 months	
			From + 26 °C to + 30 °C – 4 months	
			From + 31 °C to + 35 °C – 3 months	
37551 37552 37553	Vegetable oil – SOLPRO mixture	Store at a temperature of 30 – 50 °C in an atmosphere of inert gas (nitrogen) in steel containers suitable for food storage.	30 days from the date of Emulsifier	Poured into car tanks made of food-grade stainless steel with nitrogen overlay.

Contact our technologists to select the optimal composition of frying mixtures.

Submit a request on the website or by phone.

Corresponds to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to Standard of Organization 44585898-006-2020.



SCOPE OF APPLICATION

- Intended for baking industry and cooking.
- In the flour confectionery industry (crackers, hardtacks, etc.).
 - In the production of instant pasta.
 - For frying donuts, stuffed buns, belyashs.

FUNCTIONAL ADVANTAGES

- Allows the use of a wide range of operating temperatures.
- Provides adhesion of the coating (coating, icing sugar, salt, spices, etc.) and the appearance of the finished product.
- Resistant to foaming, smoke and polymerization.
- It has high oxidation stability.

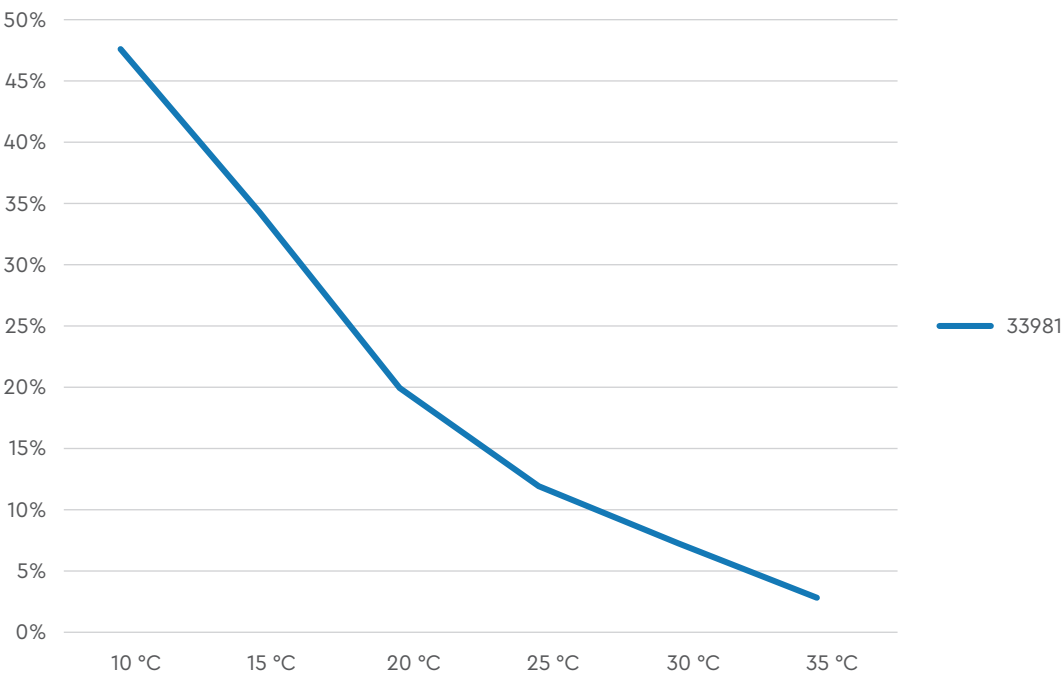
APPLICATION FEATURES

This fat is much more resistant to high temperatures during frying than vegetable oil, which is an important factor in saving and quality.

PHYSICAL AND CHEMICAL PARAMETERS OF FAT FOR FRYING

Code	Mass fraction of fat, %	Content of solid triglycerides, %						Melting point, °C
		10 °C	15 °C	20 °C	25 °C	30 °C	35 °C	
33981	99,7	45 – 50	32 – 37	18 – 22	9 – 14	6 – 10	1 – 4	31 – 34

CONTENT OF SOLID TRIGLYCERIDES, (%)



SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

Shelf life, temperatures		Storage conditions	Packaging	Grouping packaging
Температура хранения, °C	Shelf life, months			
from – 20 to 0 incl.	24	Avoid exposure to direct sunlight. Store separately from food products with a strong, peculiar odor.	Corrugated cardboard box with a polymer liner bag. Net weight: 20 kg	Pallet: 40 boxes Net weight: 800 kg Gross weight: 818 kg
from + 1 to + 6 incl.	20			
from + 7 to + 20 incl.	12			

Correspond to TR CU 024/2011 Technical Regulations for Fat and Oil Products, manufactured according to Standard of Organization 44585898-001-2020.



"The company loves distributors, we have something to compare with. We feel that we are real partners for RUSAGRO. We are proud to work with them. I enjoy working with caring people!"

*Natalia Batura,
Technologist and Manager,
SUFUDE*

06

SUNFLOWER LIQUID LECITHIN

CONTENTS

ABOUT US

CLEAN
& FREE

FATS AND
MARGARINES

MILK FAT
REPLACERS

SPREADS

EMULSIFIER
PASTES

VEGETABLE FATS
AND OILS

LECITHIN

CONTACTS

Sunflower liquid lecithin

SCOPE OF APPLICATION

Standardized sunflower lecithin is obtained from refined sunflower oil by hydrating. Carefully controlled processing conditions make it possible to obtain high quality phospholipids, preserving their natural biological properties and product stability throughout the entire shelf life.

Предназначен для применения в различных отраслях:

- As a liquifying agent in the confectionery industry.
- As an emulsifier in dairy and fat and oil industries.
- As an agent that improves the properties of the dough and maintains the freshness of the product in the baking industry.
- As an additive that increases the nutritional value and digestibility of feed in the production of compound feed.

Преимущества использования:

- Does not contain GMO.
- Does not contain allergens.
- Kosher and halal foods.

FUNCTIONAL FEATURES:

- Helps to reduce the viscosity of chocolate masses and confectionery coatings for sugary products.
- Helps to improve dough quality, elasticity and pliability, reduces viscosity, increases uniformity and facilitates processing.
- Facilitates the formation of stable direct and reverse emulsions.
- Acts as a wetting and lubricating agent.
- Helps to extend the shelf life, slows down staling, keeps baked products fresh for longer.
- Shows antioxidant and synergistic (mixed with other antioxidants) properties.
- It ensures the efficiency of metabolism and facilitates an intensive increase in the mass of farm animals and poultry.
- It has a much greater physiological activity and pronounced membrane protective, hypocholesterolemic and hypolipidemic properties compared to soy lecithin.

RECOMMENDATIONS FOR USE

Name of product	Dosage	Injection method
Chocolate, coatings	0.3–0.5% by weight	During the conching process
Margarines and spreads	0.1–0.6% by emulsion weight	Injecting the ingredient in oil phase
Waffles	0.4–0.8% by weight of flour	During emulsification
Bakery products	0.5–1.5% by weight of flour	During emulsification or together with a fat component
Cookies	0.3–0.5% by weight of flour	During emulsification or fat plasticization
Gingerbread	0.5–1.0% by weight of flour	During emulsification
Instant products	Depending on the particle size of the powder 0.5–2.0%	Spraying with heated fat, surface application
Animal feed	According to the recipe	Depends on the technological features of feed production

PHYSICAL AND CHEMICAL PARAMETERS

Parameter	Value
Mass fraction of substances insoluble in acetone, %, min.	62
Mass fraction of moisture and volatile matter, % max	0,6
Mass fraction of substances insoluble in toluene, % max	0,3
Acid value, mg KOH/g, max	30
Peroxide value, mmol of active oxygen/kg, max	10
Color value of 10% solution in toluene, mg iodine, max	80
Viscosity at 25 °C, Pa s	6–12

SHELF LIFE, STORAGE CONDITIONS AND PACKAGING

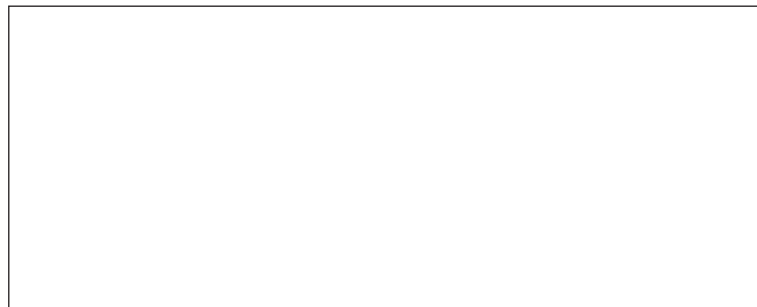
Shelf life, temperatures		Storage conditions	Packaging
Storage temperature, °C	Shelf life, months		
from 0 °C to + 35 °C	12	Store in original packaging in a clean, dry, covered warehouse. Avoid exposure to sunlight and heat sources. Short-time heating to a temperature not exceeding 60 °C is allowed – to facilitate pumping and dosing. Once opened, keep container tightly closed to minimize air contact.	Metal container: 200 kg Polymer container: 200 kg Intermediate bulk container: 1000 kg Tank trucks.

GOST 32052–2013 Food additives. Lecithins E322. TR CU 021/2011, TR CU 022/2011, TR CU 029/2012.



Contacts

Your distributor:



Ask your question in the chat
on our website, or by phone:

8-800-700-79-00



Watch our webinars on the YouTube
channel. You can find information
on schedule of new webinars on
SOLPRO.RU



We are active on Instagram and Facebook.
Join us!



www.instagram.com/solpro.expert/



www.facebook.com/solpro.expert/

Solpro

www.solpro.ru



www.solpro.ru

Solpro

CONTENTS

ABOUT US

**CLEAN
& FREE**

FATS AND
MARGARINES

MILK FAT
REPLACERS

SPREADS

EMULSIFIER
PASTES

VEGETABLE FATS
AND OILS

LECITHIN

CONTACTS