



Fluidized Butter Alternative

Improved productivity
and cost saving with
Pumpable solutions



EAPP Liquid Butter Alternative adds delicious to everything you make.

Liquid margarines have the same ingredient make up as their solid counterparts, only they are pourable when used at room temperature or straight from the fridge.

For comprehensive applications, trans free liquid margarine is high heat performance stable for grilling and sautéing applications and butter flavour will not dissipate under heat conditions.

Ideal choice for baking of sponge cake as fluidized margarine incorporates meritoriously into the beaten egg white avoid damaging of aerated form. The emulsifiers existed in the liquid margarine mixtures keeps sponge cake moist by keeping starch in gelled state and disperses the fat to keep it softer.

Fluidized Concept

- Excellent Butter Flavor
- High Heat Performance
- Fluid and Pourable at Room Temperature or direct from Chiller
- Replacement for Butter and Margarine
- No Need to Clarify
- No Refrigeration Required
- Zero Gram Trans Fat Per Serving
- Lower Saturated Fat than Butter & Margarine
- Vegetable Oil Based

Baking

- Suitable also for the Baking Industries.
- The softness and volume as well as the shelf life of cakes, breads and buns are highly dependent on the quality and composition of the fat.



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