

## Ertimix 230

Fuji Oil Europe offers vegetable fat for ice cream with creamier taste and better heat resistance.

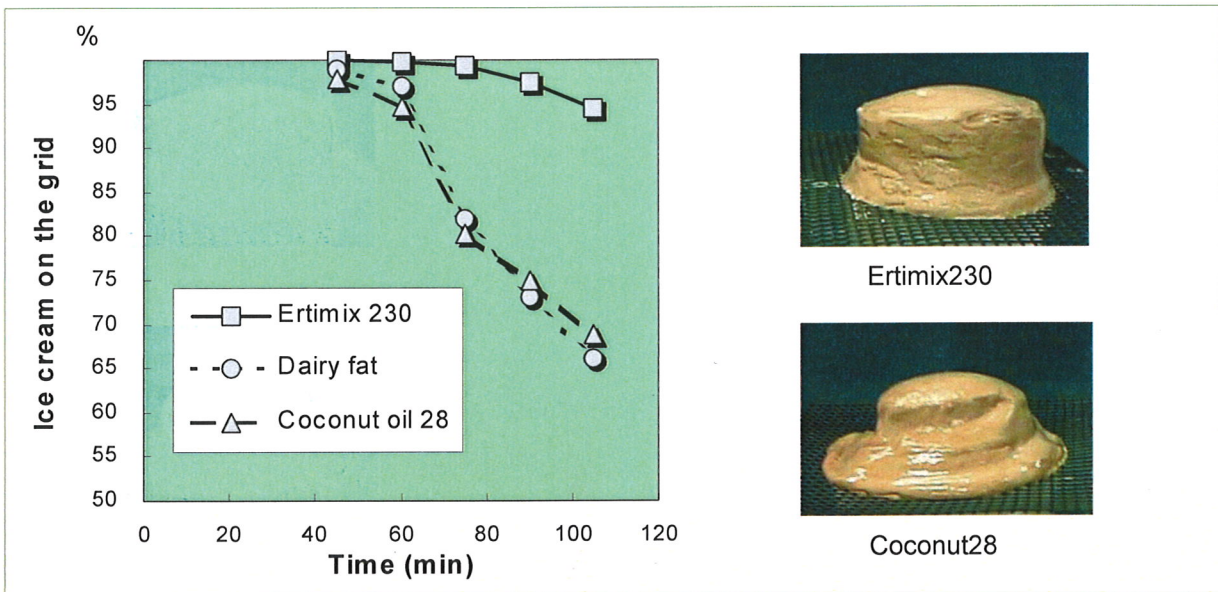
### Creamy taste

With Ertimix 230 a creamier ice cream is obtained than with traditional vegetable ice cream fats.

### Good heat resistance

Ertimix 230 can provide a much better heat resistance to the ice cream than traditional ice cream fats.

### Better heat resistance of ice cream



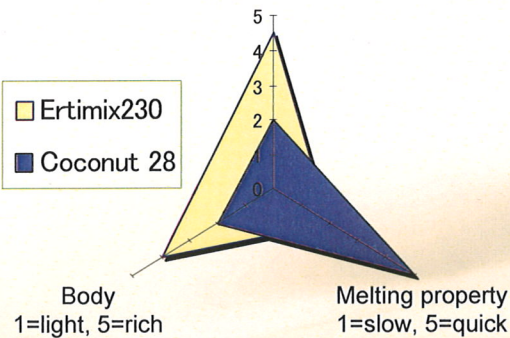
Ertimix230



Coconut28

### Creamier taste

Creaminess  
1=watery, 5=creamy



### Characteristic comparison

	Ertimix 230	Coconut Oil 28	Dairy fat
Cholesterol	traces	traces	High**
Saturated fatty acids*	66%	95%	63%
Hydrogenated	no	yes	no
Trans fatty acids	trace	trace	4-8%***
Heat resistance of ice cream	high	low	low
Mouthfeel and taste of ice cream	Rich, creamy	Cool, light	Rich, creamy

\*Based on typical analysis data from Fuji Oil Europe.

\*\*256mg/100g(USD A Nutrient Database for Standard Reference, Release 13 (November 1999))

\*\*\* Reference: Asia Pacific J Clin Nutr(1997)6(4):239-245.