



LESS FAT, SAME TASTE

Discover **SLIMBAKE**,
our fat & calorie reduction solution.

AN INNOVATION BY



SLIMBAKE

For lamination

Discover
more and
get in touch.



Our fat-reduced emulsion offers a game-changing solution for bakers looking to reduce fat content by 30% in their products without sacrificing taste or texture. Designed for a 1-to-1 substitution of traditional margarine or butter, this emulsion seamlessly fits into your existing production process, ensuring the same indulgent quality your customers expect.

IDEAL FOR LAMINATION APPLICATIONS

Danish & puff pastry, both ambient-packed & frozen

1-TO-1 SUBSTITUTION

No need to change your process

20% CALORIE REDUCTION*

With fewer calories from fat, claims like protein enrichment are easier to achieve

*depending on recipe



REDUCE FAT BY 30% IN BAKERY PRODUCTS

ALIGNED WITH EU LEGISLATION ON REDUCED-FAT CLAIMS

TYPICAL NON-HYDRO
MARGARINE

80% fat blend

20% water
phase

SLIMBAKE

55% fat blend

45% water phase
including other functional ingredients



BUTTER-BASED & PLANT-BASED SOLUTIONS

SlimBAKE is available in both butter-based and plant-based options, making it perfect for a wide range of applications, including croissants, Danish pastries, and puff pastry creations.

- Fat content: 55% (non-hydrogenated vegetable fats or butterfat)
- Selling unit: 10 kg or 20 kg (industry format)
- Storage: 10-15 °C