

WE KNOW IT'S **MORE THAN BREAD**



Increased loaf **volume**



Reduced **staling rate**



Homogenized
crumb structure



Improved **dough stability**



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NUTRITION

WE KNOW IT'S **MORE THAN CAKES**



Increased **aeration**
& **volume**



Uniformed **air**
distribution



Maintained **softness**



Improved **batter stability**



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WE KNOW IT'S **MORE THAN CHOCOLATE**



Reduced **fat bloom**



Enhanced **flow properties**



Simplified **handling**



More precise **chocolate
coating**



Allows the **use of
alternative fats**



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WE KNOW IT'S **MORE THAN COFFEE CREAMER**



Extended **storage stability**



Enhanced **whitening effect**



Feathering prevention



Powder dispersion aid



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WE KNOW IT'S **MORE THAN DONUTS**



Enhanced **machinability**



Improved **shape retention**



Reduced **staling rate**



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NUTRITION

WE KNOW IT'S **MORE THAN** CHEWING GUM



Reduce product **stickiness**



Improved ingredient
dispersion



Enhanced **flavour release**



Promotes **softness**
and plasticity

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NUTRITION

WE KNOW IT'S **MORE THAN** ICE CREAM



Optimized **overrun**



Postponed **meltdown**



Ensured **creamy texture**



Enhanced **water crystallization**



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NUTRITION

WE KNOW IT'S **MORE THAN** PLANT-BASED DRINKS



Fine **fat dispersion**



Extended **product stability**



Improved **mouthfeel**



Obtain desired **viscosity**

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NUTRITION

WE KNOW IT'S **MORE THAN SPREADS**



Emulsion stability
booster



Fat reduction facilitation



Phase inversion avoidance



Enhanced **fat**
crystallization



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NUTRITION

WE KNOW IT'S **MORE THAN TORTILLA**



Reduced product
stickiness



Enhanced **rollability
& flexibility**



Improved **softness & texture**



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NUTRITION

WE KNOW IT'S **MORE THAN WHIPPED CREAM**



Reduced
whipping time



Optimized **overrun**



Enhanced **foam
stabilization**



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NUTRITION