



Servimundo Corp SA is a company dedicated to provide healthy, functional solutions to the food industry. Our company began its operations in 2010 in Panama. Although our company is relatively young, our people have more than 20 years' experience in providing ingredients, technical support and international trading services.

In alliance with our partners in Indonesia and throughout the world, Servimundo offers high quality, state of the art food ingredients which meet today's consumer expectations.



We have developed close relationships with key food processors in Latin America, Asia and North America by combining our technical expertise and ingredients to implement both improved products and cost competitiveness.



## **GOLD SM F2 Palm Oil**

### ***General Description***

**GOLD SM F2** is produced from the oils from young, fresh palms in Indonesia to a fully refined, bleached and deodorized palm oil for food applications.

**GOLD SM F2** contains some forms of partially hydrogenated fats, but **NO TRANS FAT**

**GOLD SM F2** is Kosher and Halal Certified

**GOLD SM F2** is processed using state of the art processing by physically modifying the lipid molecular system which provides enhanced functional properties: preventing aged, off-flavors typical to palm oils. **GOLD SM F2** has no taste and no smell. This ensures superior taste delivery in the applications in which it is used.

**GOLD SM F2** provides better body than other palm oils.

**GOLD SM F2** has great shelf and processing stability

**GOLD SM F2** is a product of Indonesia.



## ***Applications***

**GOLD SM F2** is more functional than typical butyric, palm or vegetable fats as it provides improved yields in baked goods. It may allow for reduced fat usage – while providing identical / better crumb, moistness.



**Bread** baked with **GOLD SM F2** are:

- Softer
- Shinier (than when butter is used)
- Can be used in gluten-free formulations
- Can be used in unleavened bread

## **Donuts**

- In donuts **GOLD SM F2** is the BEST source of fat
- The oil caramelizes at the surface of the donut and does not penetrate
- This coating characteristic keeps the interior of the donut dry and lighter in color

## **Pizza**

- **GOLD SM F2** improves dough elasticity
- Improves dough kneading
- Controls the fat from exuding from the product onto the box / packaging
- The pie is softer and maintains a great texture longer



## Frying

**GOLD SM F2** Lipid System is used for frying, baking, and other food processing systems requiring a functional and stable lipid.

- **GOLD SM F2** exceeds performance of any other oil

Competitors	Days of Use	Gold SM F2
<ul style="list-style-type: none"> <li>• Imported Oil</li> <li>• Typical Domestic Oil</li> <li>• It lasts longer</li> <li>• Does not produce any smell</li> <li>• Does not impart any off flavors</li> </ul>	<p>4-8</p> <p>3-6</p>	<p>7 or More</p> <p>7 or More</p>



## Dairy

**GOLD SM F2** is used successfully in dairy beverages. Its great mouthfeel – and no flavor – enhance the true dairy flavor. Great for beverages, ice cream, yogurts, sour cream, cottage cheese dressings, and a wide variety of other dairy products.

**GOLD SM F2** is used successfully in analogue and processed cheeses – not masking the dairy or other flavors in the cheese.



**GOLD SM F2** is used successfully in compound chocolate – enhancing the chocolate flavor by not masking the flavor – as well as providing better snap due to its higher melting point



**GOLD SM F2** is used successfully in liquid creamers

### ***Characteristics***

In its normal form, the **GOLD SM F2** is semi liquid and neutral white to light creamy in color.



### ***Packing***

**GOLD SM-F2 Lipid System** is packed in a 20 kg inner lined PE Bag in a carton.  
In a container, there are 1054 units

### ***Storage***

It is essential to store the product in the original packing in a cool and dry place. It should not be exposed to direct sunlight and must be stored away from odoriferous materials.