

VEGETABLE OILS AND FATS





OILS AND FATS INTRODUCTION

Quality and professionalism are part of our daily business and our vast experience in the domain of vegetable oils and fats makes us a very competent partner.

We offer a wide range of vegetable oils and fats in both conventional and organic quality, and we have a large selection of these products ready for you in our warehouse.

THE FOLLOWING CERTIFICATIONS ARE AVAILABLE:

Bressmer & Francke (GmbH & Co.) KG

- IFS Food
- IFS Broker
- Organic
- RSPO
- Kosher

- Th. Geyer Ingredients GmbH & Co. KG
- ISO 9001:2015
- Fairtrade
- Organic
- Kosher
- Halal

We are particularly proud of our unique omega-3 oil and 3-seeds oil which we obtain through a special process. The omega-3 oil is characterized by its unique mild taste and is manufactured in a special way from our premium linseed oil. It is ideal for optimization of the fatty acid profile of food products. The 3-seeds oil is a mixture of rapeseed, sunflower and omega-3 oil.

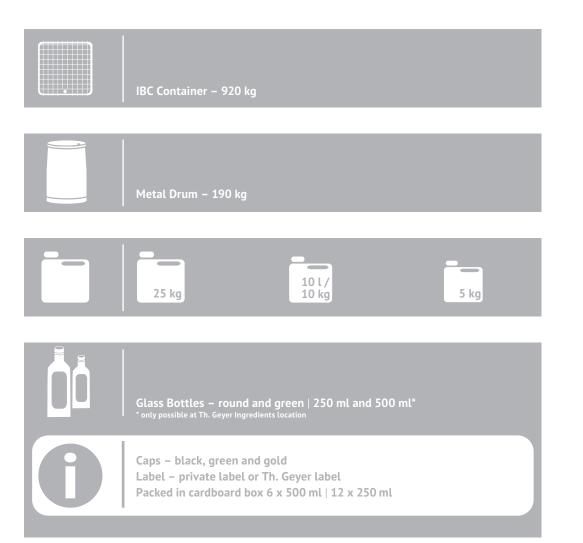
OUR CONVENTIONAL OILS & FATS IN STOCK

Oils	Fats	
3-Seeds-oil	Coconut oil, refined, not hardened	
Omega-3-Concentrate oil	Palmfat, refined, not hardened	
Sunflower oil, refined, winterized	Sheabutter, refined	
Sunflower oil, high oleic, refined	Cocoa butter, chips, deodorized	
Rapeseed oil, refined		
Soybean oil, refined, non GMO		
Almond oil, sweet, refined (only for cosmetics)		
Olive oil, extra virgin		
Corn oil, refined		
Grape seed oil, refined		
* Other oils on request		



OIL PACKAGING OPTIONS





SERVICE OPTIONS BOTTLING, PACKACKING, MIXING, BLENDING

We have a standard portfolio of oils and packaging material, but we are flexible to explore additional options together with you. Whether you want us to fill your oil in a certain packaging, you need a specific bottle or cap, a tamper proof seal, nitrogen on top or an additional flavour inside – just let us know and we will find a solution!

OUR SERVICE OPTIONS

- Filling into all common packaging (e.g. glass or plastic bottles, tin or plastic canisters) and sizes (50 ml 30 L)
- Sealing with all common cap types and colours
- Labeling including printing and design support
- Customized cardboard boxes
- Mixing and blending different oils, adding flavours or your own favorite ingredient
- Nitrogen filling

OUR FLAVOURING CAPACITIES

Our close collaboration with Symrise gives access to a wide range of flavours to boost your oil; just let us know your preference! The below mentioned example flavours are all liquid, oil-soluble, natural and organic suitable.

Product	No.	Dosage
Troduct	110.	Dosage
Frying Oil Flavours	SY620292 Garlic SY972878 Chili SY211599 Ginger	0,10 - 0,20 % 0,02 - 0,08 % 0,10 - 0,20 %
Salad Oil Flavours	SY781021 White truffle SY655301 Dill	0,10 - 0,20 % 0,20 - 0,30 %
Bakery Oil Flavours	SY653270 Butter SY295486 Cinnamon* SY908967 Vanilla* SY830258 Coconut*	0,20 - 0,30 % 0,10 - 0,20 % 0,10 - 0,20 % 0,20 - 0,30 %
	*based on triacetin - max. dosage 0,33 % in edible oils	
		OIL SOLUBLE
NATU- RAL	ORGANIC SUITABLE	UID



Feel free to contact us for further information:

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