

- 75 years of experience developing tailor-made solutions based on knowledge of lipids and fats for hundreds of brands
- Local sourcing and applications lab in research triangle with the latest technology
- Blending station for local supply
- Integration with our facility in Mexico driven by sustainability and a better future
- We are the 21st sustainable food company globally and the 6th in the United States\*
- We have traceability to the origin for the palm oil chain, and we promote regenerative agriculture with our operations
- RSPO Certified Sustainable Palm Oil: Mass Balance & Segregated

\*According to the S&P Corporate Sustainability Assessment 2022 results, the basis for the Dow Jones Sustainability Index

## SatControl

Technology for the manufacture of **chocolate flavored couverture** with **low saturated fat content** used in the couverture of ice cream, wafer cookies and cereal bars

### Key benefits



- Up to 40% less saturates.



- Excellent flavor release.



- No impact on sensory profile.



- No changes in the production process (drying speed).

### Applications



**Ice cream coatings**



**Wafer cookies and cereal bars**

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