Novarin®

Industrial margarines

Tailor-made and personalised to meet your needs!



The healthy alternative

Without compromising on taste or texture!

Novarin® has the same properties as regular margarine, but always with **100% non-hydrogenated vegetable oils**. With Novarin® you develop new concepts as an innovative answer to the demand for responsible and tasty products. Novarin® makes it possible!



Novarin®

Innovation, new solutions and technological support

Novarin® makes it possible.

To innovate is a must

Markets change, consumers change. With Novarin® you create new product concepts in response to social trends. What does the consumer want? Enjoy responsibly, but with the emphasis on enjoyment. Products should not only be healthy, but above all tasty. The bakery industry is also faced with the challenge of constantly developing new products that fit in with a healthy lifestyle. This is possible with Novarin®, the reliable industrial margarines.

Cooperation and support

This innovative line of industrial margarines will give you refreshing ideas. As a leading producer of margarines, oils and fats, Royal Smilde Foods can help you find new applications and solutions. You can count on all our technological support and guidance.



What makes Novarin® unique?

- ✔ *100% vegetable oils*
- ✔ *Non-hydrogenated*
- ✔ *With or without salt*
- ✔ *Also available as 100% fat*
- ✔ *Allergen free*
- ✔ *Free from artificial colours and flavours*
- ✔ *RSPO certified (MB or SG possible)*
- ✔ *Novarin All Purpose and Novarin Cake also available without palm oil*
- ✔ *Personalised to your wishes*

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New solutions

With Novarin® you can create products that differentiate you from your competitors. The margarine is unhardened and can be customized to a lower fat content and/or a lower saturated fat content. Clean labeling and all natural are also developments that you can respond to with Novarin®.



Also as palm free

Product name	Novarin® Puff pastry	Novarin® Walls	Novarin® All purpose
Product description	Puff pastry is a firm margarine with 81% fat, based on non-hydrogenated vegetable oils and fats.	Novarin Walls is a firm margarine with 80% fat, based on non-hydrogenated vegetable oils and fats.	Novarin All purpose is a firm margarine with 80% fat based on non-hydrogenated vegetable oils and fats.
Characteristics	✔ 100% vegetable oils and fats ✔ Non-hydrogenated ✔ GMO free ✔ Allergen free ✔ Free from artificial colours and flavours ✔ Personalised	✔ 100% vegetable oils and fats ✔ Non-hydrogenated ✔ GMO free ✔ Allergen free ✔ Free from artificial colours and flavours ✔ Personalised	✔ 100% vegetable oils and fats ✔ Non-hydrogenated ✔ GMO free ✔ Allergen free ✔ Free from artificial colours and flavours ✔ Personalised
Min. shelf life upon delivery	100 days. Store at 18°C. Process at 15-20°C.	50 days. Store at 18°C. Process at 15-20°C.	50 days. Store at 18°C. Process at 15-20°C.
Application	Excellent for laminated dough such as puff pastry, croissants and Danish pastries. 	Excellent to use for setting doughs for machine processing (rolling, wire-cutting and roll-out pastry), such as gingerbread. Also very suitable for luxuriously turned doughs such as flan dough and brioches. 	Particularly suitable for machine processing. Ideal for setting doughs and spreading doughs such as filled cakes. 
Packaging	10 kg wrapper / 10 kg box / 20 kg box		



Also as palm free

Novarin® Cake	Novarin® Cream	Novarin® Short Pastry / 100% fat
Novarin Cake is a medium-hard pastry margarine with 80% fat, based on non-hydrogenated vegetable oils and fats.	Novarin Cream is the finest margarine with 80% fat, based on non-hydrogenated vegetable oils and fats.	Short Pastry is a firm 100% fat product, based on non-hydrogenated vegetable oils and fats.
✔ 100% vegetable oils and fats ✔ Non-hydrogenated ✔ GMO free ✔ Allergen free ✔ Free from artificial colours and flavours ✔ Personalised	✔ 100% vegetable oils and fats ✔ Non-hydrogenated ✔ GMO free ✔ Allergen free ✔ Free from artificial colours and flavours ✔ Personalised	✔ 100% vegetable oils and fats ✔ Non-hydrogenated ✔ GMO free ✔ Allergen free ✔ Free from artificial colours and flavours ✔ Personalised
60 days. Store at 18°C. Process at 15-20°C.	50 days. Store at 18°C. Process at 15-20°C.	120 days. Store at 18°C. Process at 15-20°C.
Particularly suitable for the production of cake batter, spreading dough and pastry.	For all types of pastries, cakes and filling creams.	100% fat for applications/addition in bread doughs, setting doughs or rubbing doughs.
		



Novarin® industrial margarines

Offer you new solutions and therefore opportunities!



Novarin®

RSPO-1106287

Visit www.novarin.eu for more information.

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Royal Smilde FOODS