



FUNCTIONAL PRODUCTS

Bakery, Beverages, Confectionery and others.



ace prima resources sdn bhd

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ABOUT US

Incorporated in Malaysia, the company has been in business exporting Palm Oil downstream and derivatives products, since 2009. We supply a variety of Palm Oil downstream products which include Oleochemicals namely Fatty Acid, Fatty Alcohol, Palm Esters, Glycerine, Food Ingredients such as Emulsifiers, Specialty Triglycerides - MCTs and Specialty Blends for food application, Surfactant for home and personal care.

Ace Prima Resources facilities are also fully compliant to ISO 9001, the internationally recognized standard for quality management system, and all products are HALAL and KOSHER certified. We are also registered MPOB.

LICENCES & MEMBERSHIP & CERTIFICATION

- Malaysian External Trade Development Corporation (MATRADE)
- Malaysian Palm Oil Board
- Kuala Lumpur and Selangor Indian Chamber of Commerce
- Roundtable On Sustainable Palm Oil
- ISO 9001:2015
- GMP
- HACCP



Management Systems Certification Body

MARGARINE / SHORTENING



CONFECTIONERY



FROZEN DESSERTS



BAKERY



BEVERAGES



MISCELLANEOUS



DAIRY / NON-DAIRY



PROCESSED FOODS



PRODUCT APPLICATIONS

MARGARINE / SHORTENING



PRODUCT	FUNCTIONALITY	SUITABLE FOR
CAXEMUL FDMG4-93	• Margarine Emulsification with different fat contents.	• Cake & Cream • Margarine
CAXEMUL FPGE6-40 CAXEMUL FDMG9-93	• Whipping properties and cake volume improved.	
CAXEMUL FSTS2-50	• Anti Clouding.	• Cooking Oil (RBD Palm Olein)
CAXEMUL FDMG2-95	• Spread emulsification.	• Full Fat Margarine • Liquid Pourable Margarine
CAXEMUL FERB2-12	• Increases stability and reduces oil separation.	
CAXEMUL FMDG8-50	• Margarine Emulsification, stability and fine & stable water dispersion.	
CAXEMUL FDMG9-93	• Good emulsification for low fat margarine (below 40% fat).	• High-ratio Cake • Shortening / Cake • Margarine
CAXEMUL FDMG2-95	• Good emulsification for standard margarine (80% fat).	
CAXEMUL FPGE6-40	• Improves whipping properties	
CAXEMUL FPGR2-90	• Large cake volume increase	
CAXEMUL FPGE6-40	• Stabilises low-fat spread emulsions.	• Low Fat Spreads • Bakery Compounds
CAXEMUL FDMG9-93 CAXEMUL FERB2-12	• Prevent oil separation. • Stabilises low-fat spread emulsions.	
CAXEMUL FERB2-12	• Prevents oil separation and increases stability.	• Reduced Fat Spreads
CAXEMUL FDMG4-93	• Margarine spread emulsification.	• Cake / Cream Margarine
CAXMIX MM31	• Whipping, stable butter and stability.	• Margarine
CAXMIX MM32	• Water dispersion, homogenous, stable batter and splattering reduction	

CONFECTIONERY



PRODUCT	FUNCTIONALITY	SUITABLE FOR
CAXEMUL FERB2-12	<ul style="list-style-type: none"> Inhibits oil separation. 	<ul style="list-style-type: none"> Chocolate Spreads Confectionery Fillings
CAXEMUL FPGR9-90	<ul style="list-style-type: none"> Viscosity and yield value reduced which leads to fat reduction and production optimization. 	<ul style="list-style-type: none"> Compound Chocolate Ice Cream Coatings
CAXEMUL FSTS2-20	<ul style="list-style-type: none"> Inhibits bloom in chocolate and chocolate compound. 	
CAXEMUL FMDG8-50	<ul style="list-style-type: none"> Regulates fat dispersion in caramel when added to the fat phase prior to other ingredients. 	<ul style="list-style-type: none"> Caramels Toffees
CAXEMUL FMDG2-45	<ul style="list-style-type: none"> Enhances chewiness and softness. Retains water during chewing and gives lubricity and anti-sticking properties. 	<ul style="list-style-type: none"> Chewing Gum
CAXEMUL FMDG2-45	<ul style="list-style-type: none"> Enhances bite-mouth-feel. Reduces stickiness and improves lubricity. 	<ul style="list-style-type: none"> Taffy Chewy Candy
CAXEMUL FMDG2-45	<ul style="list-style-type: none"> Improves mouth-feel and emulsion stability. 	<ul style="list-style-type: none"> Syrups
CAXEMUL FDMG2-95	<ul style="list-style-type: none"> Enhances fat crystallization and encourages dispersion in compound coatings. 	<ul style="list-style-type: none"> Compound Coatings
CAXEMUL FMDG2-45	<ul style="list-style-type: none"> Propagates flavour release, lubricity and reduces stickiness. 	<ul style="list-style-type: none"> Liquorice
CAXEMUL FPGE2-57 CAXEMUL FPGE6-40	<ul style="list-style-type: none"> Secures high overrun. 	<ul style="list-style-type: none"> Marshmallows
CAXMIX CC51	<ul style="list-style-type: none"> No crystals and oil separation. 	<ul style="list-style-type: none"> Spreads (fat based)

FROZEN DESSERTS



PRODUCT	FUNCTIONALITY	SUITABLE FOR
CAXEMUL FMPSS-80	<ul style="list-style-type: none"> Prohibits freeze-thaw recrystallization and promotes dry ice cream. 	<ul style="list-style-type: none"> Frozen Desserts Ices Ice Cream
CAXEMUL FEPB5-70 CAXEMUL FEPSO-20 CAXEMUL FDMN1-95	<ul style="list-style-type: none"> Dispersion and stability to freeze-thaw improvisation. 	<ul style="list-style-type: none"> Ice Cream Ice Milk Mellorine Soft Serve
CAXEMUL FEPSO-20	<ul style="list-style-type: none"> Resists heat shock and improves mouth-feel. 	<ul style="list-style-type: none"> Ice Cream Milk Ice
CAXEMUL FEPB2-58	<ul style="list-style-type: none"> Better melt resistance and mouth feel. 	
CAXMIX IC11	<ul style="list-style-type: none"> Melt resistant, shape retention and heat shock prevention. Good for indulgent premium. 	<ul style="list-style-type: none"> Ice Cream
CAXMIX IC12	<ul style="list-style-type: none"> Melt resistant, shape retention and texture. Good for indulgent premium. 	
CAXMIX IC13	<ul style="list-style-type: none"> Melt resistant, creamy and uniform. Good for Standard. 	<ul style="list-style-type: none"> Ice Cream (Standard Recipe)
CAXMIX IC15	<ul style="list-style-type: none"> Melt resistant and texture. Good for Standard. 	
CAXMIX IC14	<ul style="list-style-type: none"> Aeration, creamy and uniform. Good for Lower Cost. 	<ul style="list-style-type: none"> Ice Cream (Low Cost Recipe)
CAXMIX IC21	<ul style="list-style-type: none"> Very creamy Melt resistant. 	<ul style="list-style-type: none"> Powder Mixes
CAXMIX IC22	<ul style="list-style-type: none"> Creamy. Melt resistant. 	
CAXMIX IC23	<ul style="list-style-type: none"> Very creamy. Melt resistant. 	<ul style="list-style-type: none"> Pasteurized Liquid Mixes
CAXMIX IC24	<ul style="list-style-type: none"> Creamy Melt resistant. 	
CAXMIX IC31	<ul style="list-style-type: none"> Dry appearance. Creamy and very slow melting. 	<ul style="list-style-type: none"> Frozen Yogurt
CAXMIX IC32	<ul style="list-style-type: none"> Dry appearance Creamy and slow melting. 	

BAKERY



PRODUCT	FUNCTIONALITY	SUITABLE FOR
CAXEMUL FPGR2-90	<ul style="list-style-type: none"> • Crumb softening; inhibits bread staling. • Mixed with fat phase. 	<ul style="list-style-type: none"> • Plain & Wholegrain • Bread • Rolls • Tortillas • Buns • Pizza
CAXEMUL FSSL2-50 CAXEMUL FSTS2-33	<ul style="list-style-type: none"> • Volume increase through dough conditioning and strengthening. • Regulated at 0.5% maximum. 	
CAXEMUL FDMN2-93 CAXEMUL FDMN1-95	<ul style="list-style-type: none"> • Crumb softening; inhibits staling. 	
CAXEMUL FPGE2-57	<ul style="list-style-type: none"> • Increase whipping stability and good cake overrun. 	<ul style="list-style-type: none"> • Sponge Cake • Improvers • Cake Gels
CAXEMUL FDMH2-95	<ul style="list-style-type: none"> • Better aeration stability and emulsification. 	
CAXEMUL FPGR2-90	<ul style="list-style-type: none"> • Increases cake volume. 	<ul style="list-style-type: none"> • Tin Greasing Agent
CAXEMUL FPGR9-90	<ul style="list-style-type: none"> • Excellent release properties. 	
CAXEMUL FMDG8-50 CAXEMUL FMDG8-40 CAXEMUL FPGE2-57	<ul style="list-style-type: none"> • Provide batter aeration & stabilization. Combine with fat phase. 	<ul style="list-style-type: none"> • Cake Mixes
CAXEMUL FMPSS-80	<ul style="list-style-type: none"> • Emulsion and viscosity stabilization. Controls fluid separation. 	<ul style="list-style-type: none"> • Coating & Fillings
CAXEMUL FSSL2-50 CAXEMUL FSTS2-33	<ul style="list-style-type: none"> • Stabilization, texture and appearance improvement. 	
CAXEMUL FMDG8-50	<ul style="list-style-type: none"> • Prevents separation of liquid. Gives a better-mouth-feel. 	
CAXEMUL FMDG8-50	<ul style="list-style-type: none"> • Prevents water oozing (weeping). Improves mouth-feel. 	<ul style="list-style-type: none"> • Pastry & Biscuit • Icing Creams
CAXEMUL FPGR2-90	<ul style="list-style-type: none"> • Good aeration, texture, overrun, stability as well as improved mouth-feel. 	<ul style="list-style-type: none"> • Whipped Toppings • Liquid & Powder
CAXEMUL FPGE2-57 CAXEMUL FPGE6-40	<ul style="list-style-type: none"> • Improves overrun & foam rigidity. 	
CAXEMUL FSTS2-33	<ul style="list-style-type: none"> • Gives aeration and stability. 	
CAXEMUL FSTS2-20	<ul style="list-style-type: none"> • Fat Decrease, improvement in spread and machinability. 	<ul style="list-style-type: none"> • Biscuits • Cookies • Crackers
CAXEMUL FMDG8-50 CAXEMUL FMDG8-40	<ul style="list-style-type: none"> • Improve dough preparation. 	
CAXEMUL FPGE2-57 CAXEMUL FPGE6-40	<ul style="list-style-type: none"> • Better batter aeration. Facilitates all in one production feed. • Even crumb structure. 	<ul style="list-style-type: none"> • Cake Batters
CAXEMUL FSTS2-33	<ul style="list-style-type: none"> • Batter stability & emulsification. 	
CAXEMUL FMDG8-50 CAXEMUL FMDG8-40	<ul style="list-style-type: none"> • Batter emulsion & aeration stability. 	

BAKERY



PRODUCT	FUNCTIONALITY	SUITABLE FOR
CAXMIX BR01	<ul style="list-style-type: none"> • Softener, conditioner and volume/shape. • Shelf life and machinability. 	• Bread
CAXMIX BN02	<ul style="list-style-type: none"> • Strength, softness and moisture. 	
CAXMIX BR11	<ul style="list-style-type: none"> • Volume, softness, quality, texture, dough extensibility and machinability. 	
CAXMIX BF25	<ul style="list-style-type: none"> • Volume, softness and shelf life. 	<ul style="list-style-type: none"> • Cake (high fat) • Cookies
CAXMIX BF21	<ul style="list-style-type: none"> • Volume, softness and shelf life. 	• Cake
CAXMIX BF22	<ul style="list-style-type: none"> • Aeration, batter stability, volume and moist crumb. 	
CAXMIX BN02	<ul style="list-style-type: none"> • Machinability, volume, texture and shelf life. 	• Buns (Steamed, baked or fried)
CAXMIX BZ03	<ul style="list-style-type: none"> • Gas retention, shelf life, volume and texture. 	<ul style="list-style-type: none"> • Pizza • Cookies

BEVERAGES



PRODUCT	FUNCTIONALITY	SUITABLE FOR
CAXEMUL FDMG2-95 CAXEMUL FSTS2-33 CAXEMUL FMDG8-50	<ul style="list-style-type: none"> • Emulsifies, gives body and smooth mouthfeel. 	<ul style="list-style-type: none"> • Protein Shakes • Drinks
CAXEMUL FMPSS-80	<ul style="list-style-type: none"> • Milk emulsions in coffee. • Emulsification & fat dispersion. • Better whitening & mouthfeel. • Increase storage stability. 	<ul style="list-style-type: none"> • Milk Coffee
CAXEMUL FSTS2-33 CAXEMUL FMPSS-80	<ul style="list-style-type: none"> • Acts as cloudifier. 	<ul style="list-style-type: none"> • Fruit juices
CAXEMUL FDMN2-93	<ul style="list-style-type: none"> • Increase flavour stability, colour and vitamin oil dispersion. 	<ul style="list-style-type: none"> • Sport Drinks • Nutritional Supplements
CAXEMUL FMDG8-50	<ul style="list-style-type: none"> • Increase flavour stability and gives body. 	
CAXEMUL FDMG2-95	<ul style="list-style-type: none"> • Stabilizes emulsions of alcoholic dairy. 	<ul style="list-style-type: none"> • Cream Liquors
CAXMIX VB41	<ul style="list-style-type: none"> • Protein stabilisation. 	<ul style="list-style-type: none"> • Milk (UHT)
CAXMIX VB42	<ul style="list-style-type: none"> • Protein stabilisation, suspension of cocoa. 	

MISCELLANEOUS



PRODUCT	FUNCTIONALITY	SUITABLE FOR
CAXEMUL FSTS2-50	<ul style="list-style-type: none"> • Anticlouding agent. 	<ul style="list-style-type: none"> • Cooking Oil
CAXEMUL FSMS2-55	<ul style="list-style-type: none"> • Improve drying and rehydration of yeast. • Boost gas release. 	<ul style="list-style-type: none"> • Instant Active • Dry Yeast
CAXEMUL FDMN2-93	<ul style="list-style-type: none"> • Prevents sticking. • Improves cooking stability. 	<ul style="list-style-type: none"> • Pasta • Noodles
CAXEMUL FSSL2-50 CAXEMUL FSTS2-33	<ul style="list-style-type: none"> • Texture and appearance. • Stabilizes emulsion. 	<ul style="list-style-type: none"> • Puddings • Snack • Dips
CAXEMUL FDMN2-93	<ul style="list-style-type: none"> • Boost emulsification and reduces skin formation. • Improves stability and controls freeze-thaw damage. 	<ul style="list-style-type: none"> • Sauces • Gravies
CAXEMUL FMDG8-50	<ul style="list-style-type: none"> • Enhanced mouth-feel. • Extended shelf life and stability. 	
CAXEMUL FSTS2-33	<ul style="list-style-type: none"> • Reduce skin formation. • Extended emulsion stability & shelf life. 	
CAXEMUL FDMG2-95	<ul style="list-style-type: none"> • Boosts emulsification, dispersion, stability and improve texture. 	<ul style="list-style-type: none"> • Seasonings • Sauces • Mayonnaise

DAIRY / NON-DAIRY



PRODUCT	FUNCTIONALITY	SUITABLE FOR
CAXEMUL FSTS2-33 CAXEMUL FSTS2-20	<ul style="list-style-type: none"> Improves whitening, mouth-feel and shelf-life via protein interactions. 	<ul style="list-style-type: none"> Coffee Whiteners Powder & Liquid
CAXEMUL FDMG2-95 CAXEMUL FDMH2-95	<ul style="list-style-type: none"> Stabilize emulsion. 	
CAXEMUL FMDG8-50	<ul style="list-style-type: none"> Increases stability and mouth-feel. 	<ul style="list-style-type: none"> Imitation Sour Cream and Dip
CAXEMUL FDMG2-95	<ul style="list-style-type: none"> Enhances texture and water holding capacity. 	
CAXEMUL FMDG2-45	<ul style="list-style-type: none"> Assists in creating emulsion and increases stability of cream. 	
CAXEMUL FDMG9-93	<ul style="list-style-type: none"> Stabilize emulsion. 	<ul style="list-style-type: none"> Infant Formulas
CAXEMUL FDMG2-95	<ul style="list-style-type: none"> Emulsification and enhances body. 	
CAXEMUL FMDG2-45	<ul style="list-style-type: none"> Stable emulsification and better mouthfeel. 	<ul style="list-style-type: none"> Syrups for Desserts
CAXEMUL FPGE2-57 CAXEMUL FPGR2-90 CAXEMUL FDMG2-95	<ul style="list-style-type: none"> Improves overrun & foam rigidity. 	<ul style="list-style-type: none"> Vegetable Whipped Topping Creams Topping Powder
CAXMIX IC61	<ul style="list-style-type: none"> Stability and whippability. Contains caseinate. 	<ul style="list-style-type: none"> Non Dairy Whipped Topping
CAXMIX IC65	<ul style="list-style-type: none"> Stability and whippability. Free of dairy and protein. 	
CAXMIX IC68	<ul style="list-style-type: none"> Emulsification and better feel 	<ul style="list-style-type: none"> Low Fat Egg Free Mayonnaise

PROCESSED FOODS



PRODUCT	FUNCTIONALITY	SUITABLE FOR
CAXEMUL FSTS2-33 CAXEMUL FSSL2-50	• Hydration, texture and palatability & reduce stickiness improvement.	<ul style="list-style-type: none"> • Extruded Cereals • Chips
CAXEMUL FDMG2-95	• Textural properties improvement and prevents sticking.	
CAXEMUL FMDG8-50	• Dough sheeting improver and texturizer.	
CAXEMUL FDMN2-93 CAXEMUL FDMG2-95 CAXEMUL FDMH2-95	• Improves crispiness.	<ul style="list-style-type: none"> • Extruded Starch • Cereal Products
CAXEMUL FERB2-12	• Fat crystallisation and improves stability.	<ul style="list-style-type: none"> • Peanut Butter
CAXEMUL FDMG2-95	• Stability, reduces stickiness, increases flavour retention and inhibits oozing of liquid.	
CAXEMUL FMDG8-50	• Extrusion aid.	<ul style="list-style-type: none"> • Pet Foods
CAXEMUL FMDG2-45	• Reduce Fat separation and extrusion aid.	
CAXEMUL FSTS2-33	• Prevents hardening and increases stability.	
CAXEMUL FDMG2-95	• Extrusion aid.	
CAXEMUL FDMG2-95	• Improves mouth-feel. Reduces oozing of liquid.	<ul style="list-style-type: none"> • Processed Cheese
CAXEMUL FSTS2-33	• Smooth texture and body.	



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