



Product Catalogue

Frying Solutions | Baking Solutions | Speciality Fats

ABOUT US!

SD Guthrie Berhad only African-based Downstream Operation. Consisting of a Gauteng-based Refinery in Boksburg and a Packing Facility in Springs, Gauteng. We produce; Industrial ingredients, Pastry Fats, Premium Industrial Margarines, Shortenings and Premium Frying Oils

With an Extensive Global Network in 11 Countries, SD Guthrie International Seeks to Advance the Production, Procurement and Use of Sustainable Palm Oil Products in line with the Group's Promise of Delivering Sustainable Futures. Our Approach is in line with the United Nations Sustainable Development Goals (UN SDGs).

SD Guthrie International Plays a Leading Role in the Development and Promotion of Sustainable Practices in the Palm Oil Sector. As Part of SD Guthrie Berhad, the World's Largest Producer of Certified Sustainable Palm Oil (CSPO), and Founding Member of the Roundtable on Sustainable Palm Oil (RSPO).

Our Promise
At SD Guthrie International, we are Committed to a Partnership that is Devoted to Our Customers' Success. We explore Every Possibility to Ensure the Right Solutions for your Business Needs, Identifying new Opportunities Along the Way. We are Firmly Focused on the Future – Your Future – and How we can Work hand-in-hand to Achieve the Best Possible results.





FRYING SOLUTIONS



Gold is a fully refined premium sunflower oil. It is suitable for cooking, frying and other applications. Its high smoke point makes it suited for deep and shallow frying. Crispa Gold is anti-foaming and contains antioxidants for longer frying life.

Pack Size
20L

Shelf Life
24 Months

Storage
Store in a cool, dark place

Barcode
6009 8095 7084 8

Halaal & Kosher



Crispa Palm is a fully refined premium palm olein frying oil. It is used for deep frying, candy making, confectionery and savoury food manufacturing.

Pack Size
20L

Shelf Life
24 Months

Storage
Store in a cool, dark place

Barcode
6009 8095 7086 2

Halaal & Kosher



FRYING & BAKING SOLUTIONS



Holsum is a solid vegetable oil made with a blend of palm oils. It contains no additives but is fortified with vitamin A & D. In cooking, baking, roasting and frying, it provides a distinct and desirable flavour to your meals. It is suitable for a vegetarian and banting diet. Holsum is made from sustainably sourced palm oils certified by the RSPO.



Pack Size
125g

Shelf Life
24
Months
Slip Melting Point
50-52°C

Working Temperature
18- 22°C

Storage Store in a cool, dry place.
Suitable for ambient storage and no refrigeration required.

Barcode
6009 8095 7081 7

Halaal & Kosher

BAKING SOLUTIONS

MASTERCRAFT

For superior butter cream icing try our **MASTERCRAFT™ White Creaming Margarine**. It contains extra emulsifiers for improved creaming and can reach 2.5 times its original volume when whipped at room temperature.

MASTERCRAFT™ White Creaming Margarine is ideal for cake cream toppings, fillings and piping. Creative bakers also love to use it as a baking margarine because of its lowered salt content.

Pack Size
25kg

Shelf Life
12 Months

Slip Melting Point
35-37°C

Working Temperature
18-22°C

Storage
5-10°C

Barcode
1600 980 957 075 3

Halaal & Kosher



MASTERCRAFT

Introducing the new gold standard in butter replacement! **MASTERCRAFT™ GOLD**.

A specialised butter replacement bakery margarine, based on a blend of fully refined, non-hydrogenated and deodorised vegetable oils. Its distinct flavour makes it a perfect butter replacement in bakery goods.

Pack Size
10kg

Shelf Life
12 Months

Slip Melting Point
36-38°C

Working Temperature
18- 22°C

Storage Conditions
5-10°C

Barcode
1600 980 957 059 3

Halaal & Kosher



BAKING SOLUTIONS

MASTERCRAFT

MASTERCRAFT™ Bakers Choice White is a general purpose white bakery margarine. It is a softer margarine that performs well in cakes, biscuits and puff pastry manufacturing, and contains nature identical butter flavouring. It is suitable for making cakes, biscuits, tarts, choux pastry, scones and shortbreads.

Pack Size
20kg

Shelf Life
12 Months

Slip Melting Point
30-34°C

Working Temperature
18-22°C

Storage
5-10°C

Barcode
1600 980 957 068 5

Halaal & Kosher



MASTERCRAFT

MASTERCRAFT™ Bakers Choice Yellow is a premium, full fat, yellow bakery margarine. Its natural colour and bake-through butter flavour enhances the taste of the end product. For a delicious baked-through butter flavour

Pack Size
20kg

Shelf Life
12 Months

Slip Melting Point
30-34°C

Working Temperature
18-22°C

Storage
5-10°C

Barcode
1600 980 957 066 1

Halaal & Kosher



BAKING SOLUTIONS

MASTERCRAFT

MASTERCRAFT™ Eros White Multipurpose Margarine is crafted from a special blend of refined vegetable fats. This white bakery margarine has a subtle flavour that makes it perfect for creaming applications.

Pack Size
25kg

Slip Melting Point
40-44°C

Working Temperature
18-22°C

Shelf Life
12 Months

Storage
Ambient conditions 15-21°C

Barcode
1600 980 957 070 8

Halaal & Kosher



MASTERCRAFT

This Multipurpose, full fat margarine is enhanced with nature identical butter flavours.

MASTERCRAFT™ Eros Yellow Margarine has been improved to withstand high temperature environments, resulting in the best eating experience

Pack Size
25kg

Slip Melting Point
40-44°C

Working Temperature
18-22°C

Shelf Life
12 Months

Storage
Refrigerate at 5-10°C

Barcode
1600 980 957 065 4

Halaal & Kosher



BAKING SOLUTIONS

PASTREXTM croissant

Pastrex Croissant is a premium puff pastry fat with a unique baked-through butter flavour and melting characteristics. It is developed for use by smaller bakeries and artisanal bakers using manual lamination in pastry preparation. It is ideal for production of cold eaten pastries such as croissants and Danish pastries.

Pack Size

25kg

Shelf Life

9 Months

Working Temperature

18-22 °C

Slip Melting Point

39-42°C

Storage

18-22 °C

Barcode

1600 980 957 050 0

PASTREXTM super

Pastrex Super is a high quality, flavour-free puff pastry fat. It is a high plasticity pastry fat used in laminated doughs. It is ideal for the production of puff and flaky pastries, served warm.

Pack Size

25kg

Shelf Life

12 Months

Working Temperature

18-22 °C

Slip Melting Point

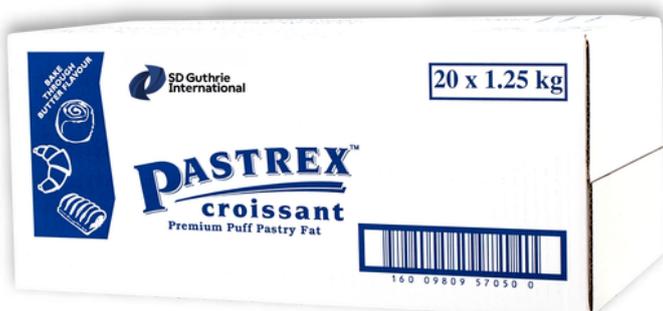
40-42°C

Storage

18-22 °C

Barcode

1600 980 957 055 5



BAKING SOLUTIONS

FLEX™

Flex is a general-purpose puff pastry margarine produced from a blend of palm oils. It is ideal for products that will be eaten hot and is best suited to artisanal baking production processes.

Pack Size
25kg

Shelf Life
12 Months

Working Temperature
18-22°C

Slip Melting Point
40-42°C

Storage
18-22°C

Barcode
1900 980 957 060 9

Planto™

Planto is a top quality, general purpose shortening. Planto is ideal for the production of short pastry, boiled pastries and for the making of biscuits, slab and Madeira cakes.

Pack Size
25kg

Shelf Life
24 Months

Working Temperature
As per customer requirement

Slip Melting Point
40-42°C

Storage
18-22°C

Barcode
1600 980 957 097 5



BAKING SOLUTIONS

BAKENE™

A specialised white flavour-free margarine, best used for pie bases, creams, biscuits and cakes.

Pack Size
25kg

Shelf Life
9 Months

Slip Melting Point
38-40°C

Storage
5-10°C

Barcode
1600 980 957 064 7



CONFECTIONERY & SPECIALITY FATS SOLUTIONS

Other Shortenings

Hilite is a specialised shortening. It is used in the manufacturing of high-ratio slab cakes, sponges, Swiss rolls and cream fillings. It can also be used in cake premixes.

Planto Industrial is a slightly firmer, specialised bakery shortening. It is used in the production of short pastries, biscuits, slab and Madeira cakes.

Short 37 is an all-purpose shortening manufactured from a blend of fully refined vegetable oils. Short 37 is used in the production of short pastries, biscuits, slab and Madeira cakes.

CONFECTIONERY & SPECIALITY FATS SOLUTIONS

Cocoa Butter Replacers and Substitutes

Chocreme TF is a specialised confectioners fat made from 100% vegetable fat which has been fully refined and deodorised. Chocreme TF is used as a vegetable replacement for butter fat in sugar confectionery, sorbet and ice cream. Available in 25kg & tanker loads.

Cocolene is a specialised confectioners fat based on coconut oil (lauric) which has been fully refined, deodorised and fully hydrogenated. Cocolene is odour free and is used in industrial biscuit filling cream and in chocolate confectionery.

Cremex is a fully refined and deodorised coconut oil (lauric). Cremex is white in colour and odour free. It is used in the manufacture of ice cream, sorbet, infant foods, cracker spraying and coatings for the ice cream industry. This product is available with or without antioxidants.

Kernola 36 is a specialised confectioner's fat derived from a blend of hydrogenated Palm Kernel oils. It is excellent in the production of sugar confectionery, toffees, baker's coatings, milk substitutes or coffee creamers. It is also used in ice cream and sorbet manufacturing.

Mastercraft 231 is a specialised, white confectioners fat based on palm fruit vegetable oil which has been fully refined and deodorised. Mastercraft 231 is used in the production of fillings and casings for sugar confectionery lollipops and in chewy sweets.

PO s 58 is a fully hydrogenated fat based on refined palm stearin. It is used in the manufacture of stock cubes and as a stabiliser in industrial and confectionery applications.

Vema 45A is a specialised blend of non-lauric vegetable oils. It is used in the manufacturing of powdered soups, enrobing of soya products, bouillon cubes, coffee creamers milk substitutes and powdered instant hot drinks. It is also used in other applications where a stable, low-lauric fat is required.

Vemor 48 is a refined blend of deodorised and fully hydrogenated palm fruit vegetable oil, with a slip melting point of 47°-53°C. It is used in the manufacture of soups, bouillon cubes, textured vegetable protein products and other applications.



At SD Guthrie International South Africa, partnership and performance are at the heart of everything we do. Our dedicated Technical, Refinery, Sales, and Marketing teams work seamlessly together to develop and deliver premium-quality products tailored to your unique needs. With a strong focus on innovation, reliability, and service excellence, we provide solutions you can trust — every time.

Looking to elevate your offering? Our Product Development Team is on hand to showcase our complete product range, spark fresh recipe inspiration, and provide hands-on staff training that drives results. Partner with us — and let's create something exceptional together.

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