Press release

Replacing palm by organic functional fats based on TAGs

Nutriswiss' structured triglycerides can replace palm oil in many formulations

Lyss/Switzerland, February 2025 - Based in Lyss, Nutriswiss AG is one of Switzerland's leading specialists when it comes to sourcing and processing vegetable oils and fats. With the development and production of structured and organic-quality triglycerides (TAGs), the company provides the food industry with natural fats with functional properties that can be adapted to specific applications. Using customized TAGs, for example, palm oil can be replaced by certified organic vegetable alternatives such as shea butter, cocoa butter or coconut oil.

At a time when sustainability and environmental responsibility are of the utmost importance, Nutriswiss wants to be at the forefront of innovative, environmentally friendly solutions. Demand for organic-certified functional oils and fats is growing. This is not just because of increasing demand but also the desire to find practical alternatives to palm oil. The excellent functional properties of palm fat (sensory properties, melting point/curve) cannot easily be replaced by other vegetable fats. Cocoa butter and shea butter have a good consumer image but need to be restructured to match palm's functional properties.

Higher melting points for clean label recipes

Thanks to a new process and according to customer requirements, Nutriswiss can now develop palm oil-free fats with application-optimized technological properties and melting points of up to 50 °C. Among other things, Nutriswiss uses gentle distillation steps to optimize fat alternatives. Depending on the organic label, biocompliant non-GMO enzymes from natural sources can also be used to replace certain fatty acids in the TAG molecules with others. In addition, all production facilities and purification processes meet the strictest organic quality standards.

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Constantly developing new applications for customers

Frank Möllering, Head of Research & Development at Nutriswiss, is convinced: “Our TAGs, which are available with organic and Fairtrade certification, offer an ideal alternative to palm fats for food formulations, bakery and confectionery products, as well as for cosmetic and pharmaceutical applications. Thanks to our experience in our own development laboratory, new TAG applications — often inspired by customer requests — are constantly being created.”

Restructured fats based on cocoa butter or coconut fat, for example, offer completely new possibilities for stable bakery and confectionery fillings with good melting properties and significantly reduced fat migration. TAGs can be used as filling fats with optimum melting properties for bars, pralines and pastries. They are also ideal as an attractive alternative to milk fat or butterfat in vegetarian and vegan products. The Nutriswiss team has recently developed TAGs for organic spreads, marinades and seasoning oils on behalf of customers. Structured triglycerides extend the range of certified organic ingredients as coating waxes and to coat dragees down to the microparticle level.

About Nutriswiss

Nutriswiss AG specializes in the refinement of high-quality, customized edible fats and is the Swiss market leader for specialty and organic products. More information and further solutions at https://www.nutriswiss.ch/en/solutions/structured-triglycerides.

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