

Research & Development

Fats and oils are a crucial category in the global food industry, serving multifaceted roles beyond their nutritional value and vitamin content. They enhance texture, flavour, and sensory experiences, making them integral to food formulations.

At Mewah, we are driven by an unwavering commitment to placing our customers at the heart in everything we do. This customer-centric philosophy guides our research and development initiatives, ensuring that our products not only meet but exceed the evolving demands of the market.

NAVIGATING A DYNAMIC MARKET LANDSCAPE

The global market landscape is undergoing rapid transformation, influenced by climate change and shifting consumer preferences towards health-conscious, plant-based, and sustainable food solutions. Climate-related disruptions, including geopolitical conflicts, natural disasters, and changing agricultural patterns, have affected commodity markets, creating imbalances between supply and demand. This has heightened demand for alternative and innovative solutions, such as:

- specialty fats;
- frying oils with enhanced frying strength; and
- natural antioxidants,

which address challenges in cost efficiency, functionality, and sustainability.

PIONEERING SPECIALTY FATS FOR DIVERSE APPLICATIONS

Mewah's R&D efforts focus on developing specialty fats with specific functional properties, including improved stability, superior texture, and enhanced melting characteristics, making them ideal for applications in bakery, confectionery, and frying.

Our butter blend products serve as premium alternatives to pure butter, addressing consumer demands for



health, affordability, and sustainability. In the confectionery segment, we provide premium cocoa butter equivalent product that can commonly use in chocolate and confectionery industries as a cost-effective alternative or supplement to cocoa butter. Besides, we also have range of products under category of cocoa butter substitutes ("CBS"), cocoa butter replacer ("CBR"), premium filling fats and spread fat, which support sustainable sourcing and production while maintaining excellent physical and chemical properties as well as sensory qualities.

Our dairy replacer solutions, such as milk fat replacers, butter oil substitutes, and various types of margarine tailored for different applications, offer versatile options that meet the expectations of plant-based diets without compromising taste or functionality. These products provide efficient, sustainable alternatives to traditional dairy fats while supporting our customers in achieving their sustainability goals.

▲ Chocolate and confectionery indulgences made using our CBE MOIRA S2000.

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ADVANCING FRYING OIL INNOVATIONS

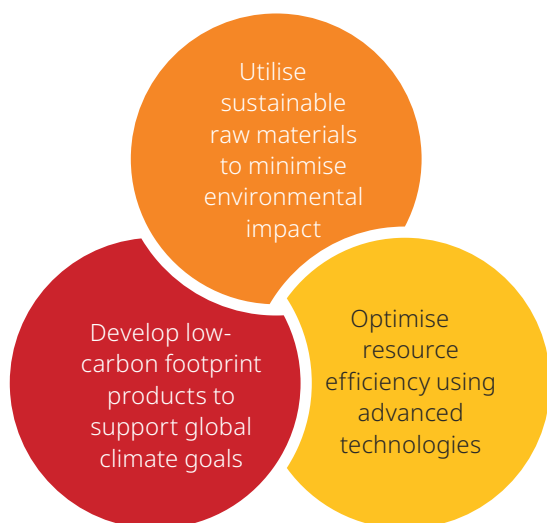
Perfecting perfection, Mewah continuously enhances frying oils formulations by developing oils with superior frying strength, taking into account stability, flavour retention, and extended usability. These oils are designed to maintain performance under high-temperature conditions, ensuring reduced waste and enhanced sustainability in food preparation processes. In line with health and sustainability trends, we incorporate natural antioxidants into our frying oil formulations to improve oxidative stability and prolong shelf life without the need for synthetic additives.

CONVENIENCE-DRIVEN PREMIX SOLUTIONS

In response to modern consumer lifestyles, Mewah has expanded its innovation pipeline to include convenient formulations for premix products. These solutions simplify food preparation while maintaining high standards of taste, quality, and nutritional value. By leveraging our expertise in specialty fats, we enhance the functionality, consistency, and shelf-life of premix products.

COMMITMENT TO SUSTAINABILITY & CLIMATE ACTION

Sustainability remains at the core of our R&D strategy. We actively seek to:



STATE-OF-THE ART R&D FACILITIES

Mewah's advanced R&D facilities, comprising state-of-the-art laboratories, pilot plants, and sensory evaluation centres, empowers us to:

- Develop formulations aligned with evolving market demands for health-conscious, sustainable, plant-based, and convenient products.
- Enhance the nutritional profiles while improving the environmental footprint of fats and oils.
- Innovate frying oils with superior frying strength and natural antioxidants for stability and health benefits.
- Collaborate with customers to co-develop tailored solutions that address market challenges and consumer needs.

SHAPING THE FUTURE OF SPECIALTY FATS & OILS

By integrating market insights, co-development initiatives, plant-based innovations, frying oil advancements, convenience-driven solutions, and customer-centric practices, we ensure that our specialty fats and frying solutions remain at the forefront of the global food industry. Mewah's unwavering focus on sustainability, wellness, and innovation positions us as a trusted partner in addressing global food challenges while delivering products that resonate with health-conscious and environmentally aware consumers.