

Research & Development

Fats and oils are an important category in the global food industry serving multifaceted roles. Beyond their nutritional value and vitamins content, they also play crucial functional roles in an extensive array of products such as enhancing the texture and flavor as well as imparting desirable aesthetic properties and sensory experiences.

Mewah is dedicated to creating innovative solutions that benefit communities, industries and the environment. Our focus is on leveraging scientific knowledge and technological advancements to meet customer demands and expectations while prioritising continuous improvement in nutritional profiles for consumer well-being, enhance the functionality of fat as a versatile food ingredient, and ensure food sustainability.

External factors such as geopolitical conflicts, natural disasters and climate change have disrupted commodity market, leading to imbalances between demand and supply. This has resulted in increased prices for commodities like cocoa butter and increased demand for alternative products like specialty fats.

Specialty fats are often formulated to exhibit specific functional properties, such as improved stability, superior texture and mouthfeel, and melting characteristics. These properties make them desirable ingredients in various food applications and offer a viable solution to the food sustainability challenge. At Mewah, our focus lies particularly on specialty fats for bakery and confectionery.

In the bakery segment, our product range extends beyond traditional offerings like Margarine, Pastry Margarine, Shortening, Butter oil Substitute, Milkfat Blend, Fat Spread, Pan Releasing agent. Our dedicated team has innovated a series of butter blend products that serve as a premium alternative to pure butter. These blend products not only meet consumer demands for taste, quality, and functionality but also align with evolving trends in health and sustainability.

For confectionery fats, we offer a wide range of options to meet various needs, such as cocoa butter substitutes, cocoa butter replacers, cocoa butter equivalents, chocolate spreads fats, bake stables fats and low saturated filling fats. These products are meticulously developed to provide diverse range of options to fulfil the preference of confectionery markets, while adhering to regulatory standards and industry guidelines.

Other than specialty fats, our R&D efforts extends to frying oils and fats. We seek to lengthen the frying strength of oils, taking into account factors such as stability, flavour, health profile, and sustainability.

Mewah's R&D lab facilities play a critical role in spearheading innovation, product development, and advancing scientific breakthroughs. These facilities are equipped with state-of-the-art equipment, skilled personnel, and specialised infrastructure to support research activities in the food industry. Our state-of-the-art equipment enables rigorous experimentation and analysis, driving continuous innovation and ensuring the highest standard of product quality. Pilot plants serves as crucial testing



grounds, bridging the gap between laboratory-scale experimentation and full-scale production. They enable the testing and optimisation of new processes and formulations. On the other hand, application labs serve as collaborative hubs where our R&D Technologists work closely with customers tailor products to their specific needs and market demand. This collaborative approach fosters strong partnerships and enhances customer satisfaction.

Sensory facilities are instrumental in understanding consumer preferences through evaluations, guiding product refinement and ensuring market acceptance. Together, these facilities streamline development, ensure quality, and deliver tailored solutions, ultimately enhancing customer experience and competitiveness in the dynamic food market.

At Mewah, our unwavering dedication lies in prioritising our customers in all aspects of our operations. Our steadfast commitment propels us to deliver cost-effective, top-tier solutions driven by our fervor for research and development, innovative product offerings, and exemplary manufacturing practices. We are committed to set industry standards, champion innovation that promotes development and growth. This mission will always remain at the core of all our endeavours.