

MIYOSHI's Powdered Oil

Shortening Powder

Features & Functions



Tiny Powders. Big Impact.



Functional Powdered Oils

– Versatile, Efficient, Essential.

MIYOSHI's Powdered Oils are oil-in-powder ingredients offering superior functionality across applications. Engineered for ease of use, flavor enhancement, and textural improvement.

Product	Oil Type	Oil (%)	Allergy Contains	Characteristics
Magic Fat 200	Palm	73	Milk Soy	All-purpose type
Magic Fat 215	Palm	65		All-purpose type No animal ingredients
Element 215	Palm	59		Improves noodle loosing No animal ingredients
Magical Foam M	Coconut, Palm, Palm kernel	59	Milk	Whipping function, mixing with cold water or milk

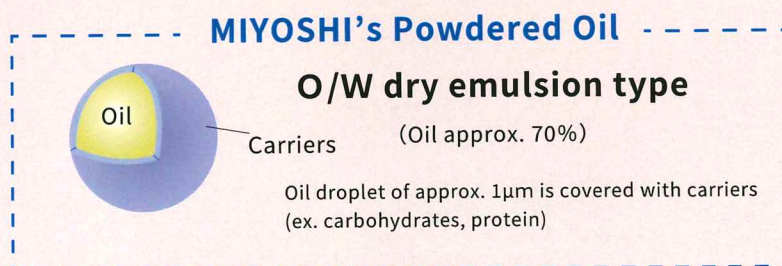
MIYOSHI's Powdered Oils are O/W dry emulsions.

Compared to standard full-fat types (100% fat), they provide:

- **Excellent dispersibility** in water and dough
- **Ultra-fine oil droplets** that work more effectively in food systems
- **Noticeable functionality**—you'll feel the difference right away

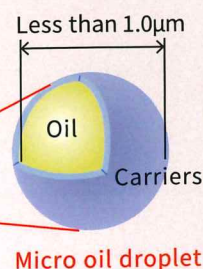
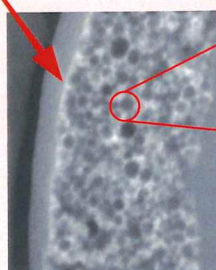


Full fat type
(100% High-melting point fat)



A single grain of powdered oil
200~300μm

Small particle 30μm

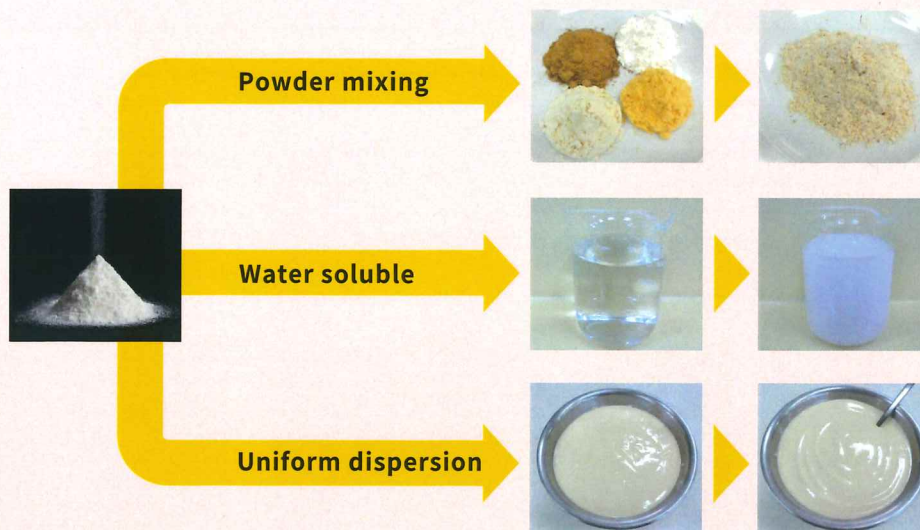


How It Works

– The Science Behind the Powder

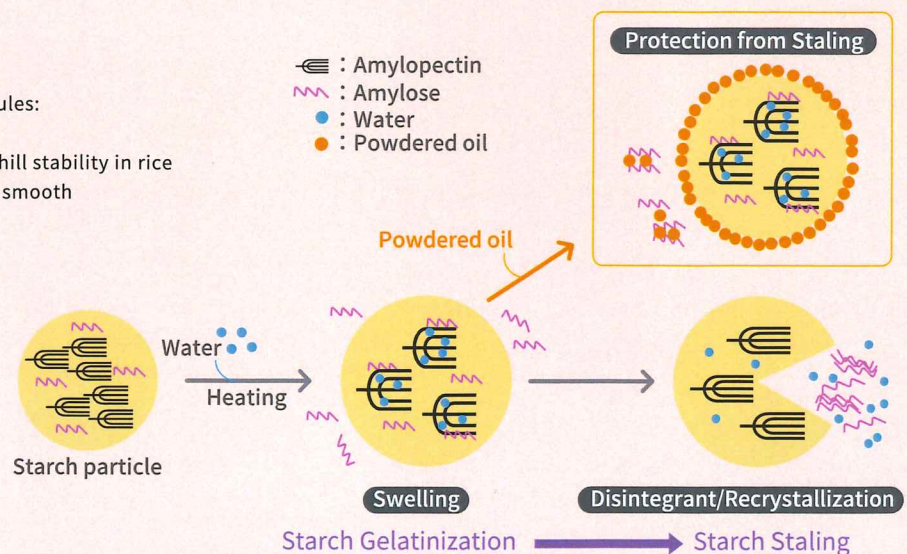
Micronized Oil Droplets

Each 1µm oil droplet is encapsulated in starch- or protein-based carriers, allowing excellent dispersibility in powder/water/dough.



Freeze & Chill Stability

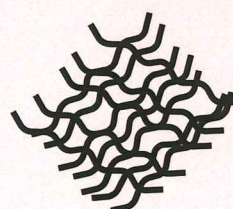
- Powdered oil aligns around starch granules:
 - Suppresses water release
 - Improves freeze stability in dough and chill stability in rice
- Emulsifiers help dough stretch and stay smooth
- During cooking, oil coats rice grains:
 - Reduces stickiness
 - Improves grain separation



Interaction with Gluten/Starch

- Fine oil prevents gluten clumping → soft texture
- Prevents starch retrogradation by minimizing water release and recrystallization

No addition
Structure : Thick and Coarse



• : Powdered oil
~ : Gluten

Powdered oil
Structure : Thin and Dense



Fine oil drops prevent gluten from sticking each other

Application Ideas

-Bring Value to Every Bite

Application	Benefit	Product Example
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For Premix Powder

Donut Mix	Improves bite and texture	Magic Fat 200 Magic Fat 215
Karaage / Tempura Mix	Creates a crispy coating	Element 215 Magic Fat 200 Magic Fat 215
Takoyaki Mix	Adds creamy texture	Magic Fat 200 Magic Fat 215
Bread Mix	Provides soft texture and voluminous appearance	Magic Fat 200

For Precooked Dish

Dumpling Wrappers	Post-freeze softness, easy bite	Element 215 Magic Fat 200 Magic Fat 215
Ramen Soup	Whiteness, Creamy	Magic Fat 200 Magic Fat 215
Noodles	Improves looseness, reduces stickiness in high-water-content noodle dough	Element 215 Magic Fat 200 Magic Fat 215

For Dessert & Drinks

Dessert Foams	Hand-whipped mousse at low temp	Magical Foam M
Protein Beverages	Masks protein off-flavors Suppresses unwanted foam	Magic Fat 200 Magic Fat 215



With Magical Foam M, you can create foam simply by shaking. Whipping makes the foam even smoother and more stable.



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