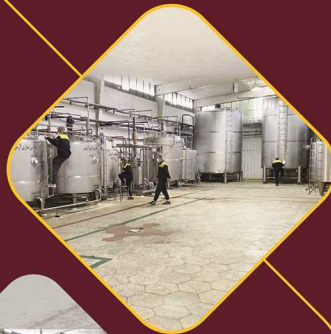




# SunRose

**SunRose Trading Company Sanya**  
Manufacturer of various specialized  
oils for the food industry



## SunRose



## Laretta



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#### SUN-BS Series

Oils in this group serve as fat substitutes in dairy analog products such as cheese, pastry cream, ice cream, and other dairy items. Key features include milk fat-like melting behavior, high and stable volume expansion, excellent aeration, flavor enhancement and transfer, and preservation of product structure.

#### SUN-500 Series(General shortening)

SUN-500 shortening is a versatile shortening oil suitable for a wide range of flour-based products, including pastries, biscuits, cakes, and certain creams. Thanks to specialized additives, it easily integrates into the rheological and moist texture of cakes. Its optimal crystal structure and solid content allow it to trap air, creating ideal porosity in products like cakes. In biscuit dough, it shortens gluten chains, resulting in a crisp and brittle final product. With strong resistance to rancidity, this shortening prevents oxidative degradation during baking, ensuring healthier and longer-lasting products. Its balanced solid curve eliminates chewiness or oil migration outside the product texture.

#### SUN-TOP (Margarine Cheese Pizza Topping)

SUN-TOPP margarine is a solid water-in-oil emulsion designed for producing various pizza cheese toppings. As a plant-based emulsion, it is cholesterol-free, devoid of harmful animal fats, and low in Tran's fats, making it a healthier choice for low-calorie diets. Formulated with specific additives and a unique crystal structure, SUN-TOPP margarine delivers excellent elasticity in pizza cheese, catering to diverse tastes. It also provides the ideal texture for creating string or sheet-style pizza cheese, simplifying end-user preparation.

#### SUN-Fry190 Series (Deep frying oil)

SUN-Frying oil is a specialized deep-frying oil ideal for high-temperature applications (175–190°C). With low trans-fat content, it is perfect for frying foods like donuts, starchy items (e.g., potatoes), snacks, and chips in fast-food and industrial settings. Its superior resistance to oxidative deterioration minimizes harmful byproducts such as acidity, peroxide, and polymer compounds during frying. The optimized formulation and moderate iodine value ensure minimal oil absorption into fried products, along with excellent resistance to color changes and smoke formation.

#### SUN-Coat Series

These products are used in the production of cocoa or flavored coatings for cakes, cookies, biscuits, and cereal bars. Some of them are used as improvers that enhance the melting point of cocoa coatings during the summer season and increase the coating's resistance to melting.

#### SUN-ICE COAT Series

This series is used in the preparation of various ice cream coatings. Outstanding features include rapid crystallization, better melting behavior, excellent gloss, and flavor release. The coating produced with these oils forms quickly during production, provides full coverage without cracking, and melts smoothly in the mouth without the need for chewing.

#### SUN-ICE Series

These products are used as substitutes for cream or butter in vanilla ice cream mixes. They offer high aeration power, improved ice cream structure, strength, suitable melting profile, and rapid flavor release—making them ideal for high-performance ice cream formulations.

#### SUN-GL Series

Oils in this group are used as glossing and release agents for nuts and dried fruits, preventing moisture loss and clumping. They possess high oxidative resistance, helping maintain the final product's taste and freshness.

#### SUN-SPREAD Series

This series is designed for all types of chocolate spreads (breakfast chocolates), chocolate fillings, and creams for cakes, cookies, sesame cream, and peanut butter. These oils offer excellent spreadability across a wide temperature range, high gloss and shine, oxidative stability, and create a smooth creamy texture without oil separation—ensuring a long shelf life and consistent performance.

#### SUN-FILL Series

These oils are used in the filling and nutritional formulations of various chocolate products, cakes, cookies, and biscuits. Key features include preventing fat migration to the product surface, uniform melting, soft texture formation, and aeration properties that enhance product quality and structure.

#### SUN-HR Series

These oils offer high thermal stability and are used in chocolate or flavored fillings for baked flour-based products. Their high oxidative resistance also makes them suitable for roasting nuts and industrial frying applications.

Sun Rose Company was established in 2011 as a research and production company specializing in the supply of various customized oils for the food industry "particularly for the confectionery, chocolate, dairy, and bakery sectors" under the supervision of the Scientific and Industrial Research Organization of Iran. The company was founded by a team of experts with strong academic backgrounds and extensive experience in the vegetable oil industry. Within just three years, and with continuous research and development, Sun Rose succeeded in formulating a wide range of specialized vegetable oils for diverse applications. In 2014, the company proudly earned the title of a "Knowledge-Based Company" in the field of specialized oils.

Since 2021 (1400 in the Iranian calendar), with its facility based in Nazarabad Industrial Park, Sun Rose has continued its scientific advancements alongside production and supply of high-quality oils for various industries. Currently, the company is actively engaged in the formulation and production of specialized vegetable oils for both professional and industrial applications. We focus on developing tailored oil solutions based on our customers' needs across multiple sectors, including:

**Flour-based products:** Shortening oils for cakes, cookies, and layered pastries

**Chocolate industry:**

Creaming oils for breakfast chocolate and cocoa cream

Filling oils for chocolate filling, cake filling, and cookie filling

Coating oils for ice cream coatings and croissant coatings

**Snacks and chips industry:** Frying oils suitable for high-temperature (hot deep frying) applications

**Nuts and dried fruits:** Coating oils for nuts and dried fruit products

**Dairy industry:** Specialty margarines to increase fat content in dairy-based products, including pizza cheese topping oil

At Sun Rose, we are proud to offer a wide range of high-performance oils that help you deliver superior quality products to your end consumers.

We value your trust in choosing our products. Our experts are committed to maintaining the highest standards of quality and consistency. Your confidence is our greatest reward, and your peace of mind is our ultimate goal.