

Range of Speciality Oils and Fats





Alfa range of Specialized Industrial Oils & Fats

FAL (Frigorifico Allana Pvt. Ltd.) is a part of the reputed Allana Group. With a rich heritage of 155 years, the Allana Group is India's largest exporter of processed foods and agro commodities.

Established in 2013, FAL is one of the fastest growing packaged food companies in India and has a wide array of consumer and industrial products. We have built a portfolio of products in the B2B and B2C space across categories like culinary oils & fats, Speciality bakery fats & bakery ingredients and specialized oils & fats catering to a wide range of consumer segments, industrial & semi industrial food sector customers and artisan bakers.

We believe in long lasting relationships. We are constantly striving to help you create newer possibilities. We not just supply but we also partner with you to create customized and differentiated products.

Alfa has a diversified range of specialized Industrial Oils and Fats which are produced in our state-of-theart production facility in Khopoli, near Mumbai. With its highest standards of quality, world class manufacturing capability and dedicated R&D, Alfa aims to offer the best value to its consumers and be the most preferred brand among Industrial and Food Service customers.

Alfa Frying Oil

Product Features

- Perfect for deep frying
- Maintains the natural flavour of the food
- Increases the shelf life of the finished product
- Higher smoke point & high oxidative stability
- Imparts shine and crispiness to the product

Net Product Weight

15 kg & 15 ltr Tin







Alfa Frylite

Product Features

- Excellent frying oil with high smoke Point
- Lower Degradation helps keep kitchen clean
- Multiple fryings
- Good MUFA content & Oxidative stability
- Can also be used in making Cake sponge, Mayonnaise, RTE foods and Par Fried Frozen Product

Net Product Weight

15 kg & 15 ltr Tin

Shelf Life

9 Months



Alfa Refined Sunflower Oil

Product Features

- Most preferred oil for general cooking
- Enhances the natural flavour of the food
- The antioxidants in the oil make the food more shelf stable
- Good source of essential fatty acids (linoleic acid)
- Low in saturated fatty acids

Net Product Weight

15 kg & 15 ltr Tin

Shelf Life

9 Months



Alfa Refined Soyabean Oil

Product Features

- Enhances taste and flavour
- Antioxidant helps stabilize the food
- Good source of essential fatty acids (linolenic acid)
- Low in saturated fatty acids

Net Product Weight

15 kg & 15 ltr Tin

Shelf Life



ADD THE PERFECT FINISH WITH PERFECT QUALITY



Alfa Pro PSCO 32

Product Features

- Good melt profile
- Excellent gloss retention
- Better oxidative stability
- Excellent for compound chocolate and enrobing fat
- Lauric based Cocoa Butter Substitute

Net Product Weight

20 kg BIB

Shelf Life





Alfa Refined Palm Kernel Oil

Product Features

• Good spreadability which imparts uniform coating

• Excellent melt profile

Enhances visual appeal

Net Product Weight

15 kg Tin

Shelf Life

12 Months



Alfa Choco Champ

Product Features

- Good melt profile
- Excellent gloss retention
- Better oxidative stability
- Excellent for compound chocolate and enrobing fat
- Lauric based Cocoa Butter Substitute
- Cost effective

Net Product Weight

20 kg BIB

Shelf Life



Alfa Cool Delite

Product Features

- Provides creamy texture and rich mouthfeel
- Trans fat free
- Bland in taste and odourless
- Melting point ideal to dairy fat

Net Product Weight

15 kg BIB

Shelf Life

9 Months



Alfa Pro FFT 45

Product Features

- Excellent flavour release in frozen desserts
- Good mouth feel with bland taste
- Improved shelf life of the finished product

Net Product Weight

20 kg BIB

Shelf Life

9 Months



Alfa Pro ICMP 40

Product Features

- Lauric based Cocoa Butter Substitute
- Better Oxidative stability
- Excellent for compound chocolate

Net Product Weight

20 kg BIB

Shelf Life





Alfa Pro HQPO 36

Product Features

- Excellent melting profile
- Speciality fat for dairy fat replacement

Net Product Weight

15 kg BIB

Shelf Life

12 Months



Alfa PHS 39

Product Features

- Non hydrogenated & Non interesterified dough fat
- Non nitrogenated hard dough shortening for multiple bakery applications
- Excellent for biscuit dough

Net Product Weight

15 kg BIB

Shelf Life

9 Months



Alfa BOS 36

Product Features

- Excellent melting profile
- Premium quality dairy fat replacer

Net Product Weight

15 kg BIB

Shelf Life



