**Sternchemie: the company**

Established in 1958, Sternchemie became the foundation stone of the Stern-Wywiol group of companies in 1980. Our successful development started with lecithin. Today Sternchemie is a worldwide leading producer of special food lipids based on palm/palm kernel oil as well as phospholipids.

Of our selected range of products Medium Chain Triacylglycerides (MCTs) are our bestsellers. We are the MCT oil experts! Our product is worldwide known under our brand BergaBest. Through our great proficiency and passion it has become synonymous with exceptional quality around the globe. BergaBest is a special vegetable oil for use in foods, cosmetics and pharmaceutical products. The oil's unique characteristics and wide range of applications have given rise to striking descriptions such as “magical”, “multifunctional” or “active” oil.

The basic raw materials for BergaBest are fractionated lauric oils extracted by our close associates in Malaysia, the home of palm oils. Sternchemie is represented by affiliates of its own in South-East Asia, notably in Singapore, Malaysia and India. Our team of experts is on the spot. That allows us direct influence on the choice of raw materials and enables us to check the production processes and monitor all the quality parameters.

Through our modern tank terminal in Ouderkerk, near Rotterdam, we guarantee an unbroken chain of quality assurance. Ouderkerk is both an intermediate storage facility and a refining plant. We also make up tailor-made oil compounds to customers' specifications. Constant replenishment of our stocks enables us to offer short delivery times and optimum logistics.

**Success and Competence**

**WITH LIPIDS**

**Stern-Wywiol Gruppe**

Sternchemie is a member of the Stern-Wywiol Gruppe, a rapidly growing group of companies independent of the big organizations and specialized in “innovative food and feed ingredients”.

The group is made up of independent companies operating on a decentralized basis. All the units are responsible for their own management, product development, production and marketing. This is the key to the group’s special strengths: innovative power, flexibility, and closeness to the customer.

Our advice on products revolves on applications technology. In order to offer optimum service to customers and tailor-made solutions, each company is responsible for a particular industry and type of product within the field of additives and ingredients.
<table>
<thead>
<tr>
<th>Company</th>
<th>Products and Services</th>
</tr>
</thead>
</table>
| Sternchemie      | • MCT oils  
• Lecithins  
• Red palm oil  
• Coconut milk powder |
| Hydrosol         | • Dairy products and ice cream  
• Deli foods  
• Filling aids for ready meals  
• Soups and sauces  
• Meat and sausage products  
• Fish products |
| Mühlenchemie     | • Flour standardization  
• Fortification with vitamins and minerals  
• Flour analysis  
• Application services  
• Metering devices for micro-ingredients |
| OlbrichtArom     | • Bakery products  
• Deli foods  
• Beverages  
• Dairy products and ice cream  
• Sweets  
• Ready meals  
• Meat and sausage products |
| DeutscheBack     | • Functional systems for bread and pastry goods  
• Emulsifiers for cake  
• Whipping agents, toppings  
• Flavourings  
• Recipe development |
| HERZA            | Chocolate pieces  
• Small piece specialities  
• Chocolate drops/leaves  
• Panned goods  
Contract manufacturing  
• Functional bars  
• Chocolate as a baking ingredients |
| SternEnzym       | • Bread and other baked goods  
• Biscuits, crackers, wafers  
• Pasta  
• Grain hydrolysis  
• Spirits, beer, ethanol  
• Sugar industry  
• Sweets  
• Dairy products  
• Meat and fish products |
| SternLife        | • Sport and fitness  
• Health and wellness  
• Dietetic foods  
• Vitamin products  
• Functional bars  
• Deoiled lecithin |
| SternVitamin     | • Beverages  
• Bakery products  
• Cereals  
• Baby foods  
• Dairy products  
• Food Supplements |
| SternMaid        | Compounding  
• Blends for foods and pharmaceutical products  
• Food supplements  
Fluid bed technology GMP-certified  
• Drying, spray granulation  
• Agglomeration  
• Instantising  
• Coating  
Filling and re-filling  
• Industrial packs  
• Retail packs |
What is BergaBest?

BergaBest MCT Oil is a medium chain triglyceride of fractionated vegetable fatty acids, mainly caprylic and capric acid. It is colourless, neutral in odour and taste, and has a very low viscosity.

BergaBest is especially valuable from the nutritional point of view: it is taken up directly by the bloodstream and transported to the liver. Because of this it is converted into energy immediately and not stored as depot fat like the long-chain triglycerides.

Multifunctional active oil

**Benefits**

**Chemical and physical properties of BergaBest**

- Very low viscosity
- Good low-temperature stability
- Extremely low iodine value
- Very good resistance to oxidation
- Excellent resistance to polymerisation
- Good solubility in alcohol

**Double role**

With its highly diverse properties, BergaBest is both a multifunctional active substance and a unique nutrient. This opens up a wide range of applications in the food, pharmaceuticals and cosmetics industries:

**Additive**

- Solubilizer
- Releasing agent
- Surface-treating substance
- Carrier and transport vehicle
- Lubricant
- Hydrophobing agent
- Film former and protective substance
- Viscosity regulator

**Nutritional Benefit**

- Direct energy
- Easy digestibility
- No storage in the depot fat
- Suitable for special diets
- Substitute for conventional oils

BergaBest is digested and absorbed independently of auxiliary substances such as bile acids. The product does not raise the lipid or cholesterol levels in the blood. It promotes the uptake of proteins or amino acids and various minerals such as magnesium and calcium.
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FOOD INGREDIENT

BergaBest MCT Oil – a multifunctional food ingredient

There is virtually no end to the product’s applications in the food industry. The high-quality oil
• adjusts viscosity
• acts as carrier and transport vehicle
• adds gloss to surfaces
• acts as a solubilizer
• protects against drying out and discoloration
• standardizes mixtures

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• Carries and transports fat-soluble components  
• Standardizes mixtures |
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| Vitamin preparations              | Dispersion of ingredients in fat-soluble vitamin mixtures                   | • Acts as a solubilizer  
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| Glazing and sealing agents for sugar confectionery | Basic emulsion for use on sugar confectionery  
(chocolate dragees, chocolates, jellies, gums, boiled sweets, panned sweets etc.) | • Maintains the surface sheen  
• Protects against drying out  
• Protects against discoloration  
• Helps to prevent stickiness |
| Releasing agent                   | Constituent of releasing preparations                                       | • Releases baked products of all kinds from moulds, tins and conveyor belts  
• Releases pasta from conveyor belts |
| Coating agents for dried fruit    | Coating oil for treating dried fruit                                        | • Forms a protective film to prevent evaporation of fructose  
• Prevents the fruit from sticking together |
| Spices and condiments, herbs      | Dispersion of ingredients in spice and herb mixtures                        | • Acts as a solubilizer  
• Disperses the individual components evenly  
• Standardizes mixtures |
| Frozen foods                      | Coating emulsions for frozen foods and similar applications                | • Adjusts the viscosity of sauce emulsions |
| Highly viscous oils               | Viscosity regulator                                                        | • Adjusts to the desired (lower) viscosity |
| Instant products                  | Constituent of instantizing aids                                           | • Disperses the emulsifiers in the instantizing aid |
| Hygroscopic/spray-dried powder mixtures | Hydrophobing aid                                                           | • Ensures the free-flowing properties of the powders |
| Meat products                     | Wetting of artificial casings in the manufacture of meat and sausage products | • Facilitates filling of the meat mixture |
| Machine lubricant for extruders   | Nozzle lubricant for pellet production  
(e.g. for salty nibbles)                                                   | • Forms a stable, even, natural oil film |
| Machine lubricant for food production | Combined with long-chain oils or waxes and emulsifiers                     | • Replaces lubricants based on mineral oils |
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Multifunctional active oil

Benefits

Chemical and physical properties of BergaBest

• Very low viscosity
• Good low-temperature stability
• Extremely low iodine value
• Very good resistance to oxidation
• Excellent resistance to polymerization
• Good solubility in alcohol

Double role

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BergaBest MCT Oil – a multifunctional food ingredient

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BergaBest MCT Oil – from a nutritional point of view this oil is unbeatable. It has extremely interesting properties. BergaBest

- provides “instant energy”, rapidly and in an easily digestible form
- goes straight to the liver without burdening the lymphatic system
- is not stored in depot fat
- is absorbed without the aid of bile acids
- does not raise blood lipid and cholesterol levels
- promotes the uptake of proteins and various minerals

### HEALTH FOODS

<table>
<thead>
<tr>
<th>Baby food</th>
<th>Quick and simple source of energy</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Helps with good digestibility</td>
</tr>
<tr>
<td>Food for athletes</td>
<td>Rapidly available, valuable energy without addition to depot fat</td>
</tr>
<tr>
<td></td>
<td>Use in power, energy and protein bars, drinks, shakes, powder mixtures for drinks etc.</td>
</tr>
<tr>
<td>Balanced diets</td>
<td>Slimming products made up exactly to nutrient requirements in the form of drinks, ready meals or powder mixtures</td>
</tr>
<tr>
<td>Nutrition</td>
<td>In hospitals, as an ingredient of therapeutic foods or food administered through a tube to gastrointestinal patients</td>
</tr>
<tr>
<td>Long-chain edible fats, special fats</td>
<td>MCT oil improves digestibility</td>
</tr>
</tbody>
</table>
BergaBest MCT Oil – indispensable in pharmaceutical products

Neutral, polar, low-viscosity BergaBest is an optimum aid in the manufacture of pharmaceutical products. The multifunctional oil:

- acts as a viscosity regulator
- serves as a carrier and transport vehicle
- penetrates readily
- is easily absorbed through the skin
- does not leave a greasy film
- seals the surface of coated tablets

---

**Aerosols (sprays, suspensions)**
- Carries and transports active substances soluble in oil
- Lowers the viscosity
- Forms part of the oil phase

**Soft gelatin capsules**
- Seals the surface; creates a sheen
- Prevents the capsules from sticking together
- Promotes dissolving of individual constituents, e.g. encapsulated fat-soluble vitamins

**Transdermal applications (e.g. plasters)**
- The active constituent is absorbed through the skin
- Conveys medicines to deeper layers of the skin
- Forms part of the oil phase

**Ointments, creams**
- Spreads very readily and evenly on the skin (good penetration and spreading)
- Sinks in quickly
- Does not leave a greasy film if used in small doses
- Helps to retain moisture in the skin

**Tablets, coated tablets**
- Carries and transports active substances soluble in oil
- Seals the surface; creates a sheen
- Prevents surfaces from sticking together

**Suppositories**
- Adjusts to the desired consistency
- Disperses the active constituents
- Inhibits crystallization
Handling, storage and packs

**BergaBest MCT Oil**

**Resistance to oxidation**
BergaBest MCT Oil consists of saturated fatty acids and is therefore extremely resistant to oxidation.

**Storage/shelf life**
BergaBest MCT Oil has a shelf life of at least two years if stored in closed containers at the proper temperature (10 °C – 30 °C). Care must be taken to ensure a controlled, low microbe count if the product is mixed with other substances. Avoid contact with water.

**Pack sizes**
Tight-head drums, 190 kg
Non-returnable containers, 950 kg
Bulk, delivered by road tanker

**BergaBest MCT Powder**

**Storage/shelf life**
BergaBest MCT Powder has a shelf life of at least twelve months if stored in closed containers in a cool, dry place (max. 25 °C)

**Pack sizes**
Paper sacks with a polyethylene liner, 20 kg

**Quality management**
Sternchemie is certified according to ISO 22000:2005 including HACCP.

“A safety creates trust. Our comprehensive quality management system ensures that our products meet the highest standards.”

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**Product Range**

**BergaBest MCT Oil**

<table>
<thead>
<tr>
<th>Form Available</th>
<th>Fatty-Acid Composition</th>
</tr>
</thead>
<tbody>
<tr>
<td>Liquid *</td>
<td>60% C-8:0, 40% C-10:0</td>
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<td>70% C-8:0, 30% C-10:0  (of total fatty acids)</td>
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*Supplied as a kosher product on request

---

**Aerosols (sprays, perfumes)**
- Carries and transports ethereal oils and active substances soluble in oil
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**Fluid and creamy products**
- Controls and adjusts the viscosity of complete formulations
- Disperses pigments

**Ointments, creams, lotions, lipsticks**
- Spreads very readily and evenly on the skin (good penetration and spreading)
- Sinks in quickly
- Does not leave a greasy film if used in small doses
- Helps to retain moisture in the skin
- Has a positive effect on the elasticity and suppleness of the skin

**Sun protection oil, bath oil**
- Carries and transports ethereal oils and active substances soluble in oil
- Promotes dissolving and mixing of the individual constituents
- Forms part of the oil phase

**Saponification value (mg KOH/g)**
- BergaBest MCT Oil 60/40: 325 – 345
- BergaBest MCT Oil 70/30: 335 – 350
- BergaBest MCT Powder 70/30: 335 – 350

**Acid value (mg KOH/g)**
- BergaBest MCT Oil 60/40: < 0.1
- BergaBest MCT Oil 70/30: < 0.1
- BergaBest MCT Powder 70/30: < 0.1

**Iodine value (gJ2/100 g)**
- BergaBest MCT Oil 60/40: < 1
- BergaBest MCT Oil 70/30: < 0.5
- BergaBest MCT Powder 70/30: < 0.5

**Peroxide value (mmol/kg)**
- BergaBest MCT Oil 60/40: < 1
- BergaBest MCT Oil 70/30: < 1
- BergaBest MCT Powder 70/30: < 1

**Hydroxyl value (mg KOH/g)**
- BergaBest MCT Oil 60/40: < 5
- BergaBest MCT Oil 70/30: < 5
- BergaBest MCT Powder 70/30: < 5

**Turbidity point (°C)**
- BergaBest MCT Oil 60/40: < 5
- BergaBest MCT Oil 70/30: max. 0
- BergaBest MCT Powder 70/30: max. 0

**Density (g/ml bei 20 °C)**
- BergaBest MCT Oil 60/40: 0.930 – 0.960
- BergaBest MCT Oil 70/30: 0.910 – 0.930
- BergaBest MCT Powder 70/30: 0.910 – 0.930

**Viscosity (mPa s bei 20 °C)**
- BergaBest MCT Oil 60/40: 25 – 33
- BergaBest MCT Oil 70/30: ca. 27
- BergaBest MCT Powder 70/30: ca. 27
BergaBest MCT Oil – a wide variety of applications in the cosmetics sector

BergaBest is ideal for use in creams, aerosols, lotions, sun protection oil, lipsticks and many other cosmetic products. The oil
• acts as a viscosity regulator
• serves as a carrier and transport vehicle
• penetrates readily
• cares effectively for the skin.

Being a saturated ester, BergaBest is chemically indifferent to other ingredients of cosmetic formulations.

Handling, storage and packs

BergaBest MCT Oil

Resistance to oxidation
BergaBest MCT Oil consists of saturated fatty acids and is therefore extremely resistant to oxidation.

Storage/shelf life
BergaBest MCT Oil has a shelf life of at least two years from production date if stored in closed containers at the proper temperature (15 °C - 25 °C). Care must be taken to ensure a controlled, low microbe count if the product is mixed with other substances. Avoid contact with water.

Pack sizes
Drums, 190 kg
IBC containers, 950 kg
Bulk, delivered by road tanker

BergaBest MCT Powder

Storage/shelf life
BergaBest MCT Powder has a shelf life of at least twelve months from production date if stored in closed containers in a cool, dry place (max. 25 °C)

Pack sizes
Paper sacks with a polyethylene liner, 20 kg

Quality management
Sternchemie is certified according to ISO 22000:2005 including HACCP.

PRODUCT RANGE

Aerosols (sprays, perfumes)
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Sun protection oil, bath oil
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- Facilitates dissolving and mixing of the individual constituents
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*Supplied as a kosher product on request
Available as RSPO Mass Balance on request

BergaBest MCT Oil 60/40 *
BergaBest MCT Oil 70/30 *

Saponification value (mg KOH/g) 325 – 345 335 – 350
Acid value (mg KOH/g) ≦ 0.1 ≦ 0.1
Iodine value (gI2/100g) ≦ 1 ≦ 1
Peroxide value (meq/kg) ≦ 1 ≦ 1
Hydroxyl value (mg KOH/g) ≦ 5 ≦ 5
Cloud point (°C) ≦ -5
Density (g/ml bei 20 °C) 0.93 – 0.96 0.94 – 0.96
Viscosity (mPa · s bei 20 °C) 25 – 33 ca. 27

*The values of the specified parameter conform to the monograph of the European Pharmacopeia

The specification is no warranty for the suitability for a special application or subpackage side. It does not release the buyer of the product from testing the product for the intended processes and purposes. It is the responsibility of the user of this product to check the compatibility with others, regulations and standards applyng to the use of the product.

Handing, storage and packs

BergaBest MCT Oil

Resistance to oxidation
BergaBest MCT Oil consists of saturated fatty acids and is therefore extremely resistant to oxidation.

Storage/shelf life
BergaBest MCT Oil has a shelf life of at least two years from production date if stored in closed containers at the proper temperature (15 °C - 25 °C). Care must be taken to ensure a controlled, low microbe count if the product is mixed with other substances. Avoid contact with water.

Pack sizes
Drums, 190 kg
IBC containers, 950 kg
Bulk, delivered by road tanker

BergaBest MCT Powder

Storage/shelf life
BergaBest MCT Powder has a shelf life of at least twelve months from production date if stored in closed containers in a cool, dry place (max. 25 °C)

Pack sizes
Paper sacks with a polyethylene liner, 20 kg

Quality management
Sternchemie is certified according to ISO 22000:2005 including HACCP.

PRODUCT RANGE

Aerosols (sprays, perfumes)
- Carries and transports ethereal oils and active substances soluble in oil
Fluid and creamy products
- Controls and adjusts the viscosity of complete formulations
- Disperses pigments
Ointments, creams, lotions, lipsticks
- Spreads very readily and evenly on the skin (good penetration and spreading)
- Isks in quickly
- Does not leave a greasy film if used in small doses
- Helps to retain moisture in the skin
- Has a positive effect on the elasticity and suppleness of the skin
Sun protection oil, bath oil
- Carries and transports ethereal oils and active substances soluble in oil
- Facilitates dissolving and mixing of the individual constituents
- Forms part of the oil phase

Fatty-Acid Composition

<table>
<thead>
<tr>
<th>Product</th>
<th>Form Available</th>
<th>Fatty-Acid Composition</th>
</tr>
</thead>
<tbody>
<tr>
<td>BergaBest MCT Oil 60/40</td>
<td>Liquid *</td>
<td>60 % C-8:0, 40 % C-10:0</td>
</tr>
<tr>
<td>BergaBest MCT Oil 70/30</td>
<td>Liquid *</td>
<td>70 % C-8:0, 30 % C-10:0</td>
</tr>
<tr>
<td>BergaBest MCT-Powder</td>
<td>Powder</td>
<td>70 % C-8:0, 30 % C-10:0 (of total fatty acids)</td>
</tr>
</tbody>
</table>

*Supplied as a kosher product on request
Available as RSPO Mass Balance on request

BergaBest MCT Oil 60/40 *
BergaBest MCT Oil 70/30 *

Saponification value (mg KOH/g) 325 – 345 335 – 350
Acid value (mg KOH/g) ≦ 0.1 ≦ 0.1
Iodine value (gI2/100g) ≦ 1 ≦ 1
Peroxide value (meq/kg) ≦ 1 ≦ 1
Hydroxyl value (mg KOH/g) ≦ 5 ≦ 5
Cloud point (°C) ≦ -5
Density (g/ml bei 20 °C) 0.93 – 0.96 0.94 – 0.96
Viscosity (mPa · s bei 20 °C) 25 – 33 ca. 27

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BERGABEST MCT OIL
The unrivalled active oil for Foods · Pharmaceuticals · Cosmetics

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Separates
Releases
Lubricates
Disperses
Hydrophobes
Penetrates
BergaBest MCT Oil – a wide variety of applications in the cosmetics sector

BergaBest is ideal for use in creams, aerosols, lotions, sun protection oil, lipsticks and many other cosmetic products. The oil
• acts as a viscosity regulator
• serves as a carrier and transport vehicle
• penetrates readily
• cares effectively for the skin.

Being a saturated ester, BergaBest is chemically indifferent to other ingredients of cosmetic formulations.

Product | Form Available | Fatty-Acid Composition
--- | --- | ---
BergaBest MCT Oil 60/40 | Liquid * | 60% C-8:0, 40% C-10:0
BergaBest MCT Oil 70/30 | Liquid * | 70% C-8:0, 30% C-10:0
BergaBest MCT Powder | Powder | 70% C-8:0, 30% C-10:0 (of total fatty acids)

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**Handling, storage and packs**

**BergaBest MCT Oil**

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**BergaBest MCT Powder**

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Paper sacks with a polyethylene liner, 20 kg

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**Aerosols (sprays, perfumes)**

• Carries and transports ethereal oils and active substances soluble in oil

**Fluid and creamy products**

• Controls and adjusts the viscosity of complete formulations
• Disperses pigments

**Ointments, creams, lotions, lipsticks**

• Spreads very readily and evenly on the skin (good penetration and spreading)
• Sinks in quickly
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**Sun protection oil, bath oil**

• Carries and transports ethereal oils and active substances soluble in oil
• Penetrates dissolving and mixing of the individual constituents
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**Handing, storage and packs**

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