

FROM PLANT TO SPREAD

Upfield's Processing is as Natural as Dairy, with the Kindness of Plants

Upfield is focused on natural ingredients, as well as kinder, more natural processes that deliver great tasting healthier products with superior quality and performance. Below, we describe the journey from plant to spread.

Starting with Our Earth's Most Natural Ingredients

1 Harvesting our plants

Plants are responsibly harvested and transported to the oil manufacturing sites. There are a variety of plants that might be used in our products, including sunflower, rapeseed, palm, canola, olive and others.



2 Breaking down the plants to extract the oil

This is the process by which plants are pressed, their tissue is broken down and oil is extracted. We use pressing to extract the plant oil.*



Improving the Quality and Purity of the Oil We Use

3 Making the oil less sticky and removing impurities

Next, we use water, natural proteins (enzymes) and/or food acids to remove some fat types and other impurities in the natural plant oils.



4 Filtering and purifying the oils

After that, we use a natural filtration process (similar to your at-home water filter) and steam distillation to remove unwanted tastes and smells from the natural plant oils.



5 Selecting and blending different plant oils

We use two different approaches at this stage, depending on the product, to allow them to harden and help achieve an appropriate texture for spreading as well as the perfect melting quality. One way to do this is to use natural proteins (enzyme) or an enabling base. Another way to do this is to simply separate solid and liquid fat utilizing low temperatures and/or spinning the oil at high speed.



Enhancing Taste and Texture Naturally

6 Premixing

This is when we mix additional ingredients to enhance the taste of the product, including other natural ingredients.



7 Finalizing

In the final step, we cool the oil down and churn the oils carefully to achieve the optimal consistency and spreadability.



Did You Know...? Emulsification is similar to churning milk into butter. This is when we mix two liquids together carefully in a way so that they stay together and don't separate—like when you make a salad dressing or béarnaise sauce.

As the leading producer of plant-based spreads globally, Upfield is proud to maintain naturalness of its ingredients—from harvest to churn—toward a better, more sustainable future.



*Sometimes, additional processes are used to maximise the amount of oil we can obtain from the fruit, nuts or seeds.