

NEWSLETTER

Connect to Chemistry

REDEFINING FLAVOUR EFFICIENCY: REMEX INTRODUCES GERMAN OEF TECHNOLOGY IN BANGLADESH

Delivering bake stable flavours with superior mouthfeel and a long lingering taste that can help reduce the cost of dairy ingredients and cocoa

All with one breakthrough technology.

In Bangladesh’s fast-growing food and beverage sector, taste is everything. But with rising production costs and consumer demand for indulgent yet affordable foods, manufacturers need solutions that go beyond top notes. Enter **Oil Encapsulated Flavours (OEFs)**, a technology originally developed in Germany and refined over 20 years that delivers **long-lasting flavour, superior body and creamy mouthfeel**.



Developed and manufactured by **FlavourCraft** in Thailand and represented exclusively in Bangladesh by Remex, OEFs are setting a new standard in flavour innovation and cost-efficient formulation across the food industry.

OEFs are reshaping recipes by reducing butter, milk and cocoa costs, all while enhancing flavour performance. With broad applications across bakery, confectionery, dairy, snacks, sauces and seasonings, OEFs **offer consistent quality, shelf-life stability and consumer-preferred taste**.

Why OEFs Matter Now

As butter, milk and cocoa prices continue to rise in Bangladesh, OEFs offer a direct solution to keep recipes indulgent yet affordable.

- **Better Taste:** Longer lasting taste, lingering flavour compared to traditional top notes.
- **Save Costs:** Replace expensive ingredients like butter, cheese and cocoa.
- **Heat & Freeze Stable:** Works in baking up to 220°C and withstands freeze-thaw cycles.
- **Clean & Flexible:** Ideal for dairy reduction, stand-alone flavours or hybrid use.
- **Shelf Life:** 12 months at ambient storage (20-30°C)

APPLICATIONS AT A GLANCE

- ✓ **Bakery & Biscuits**
- ✓ **Cream fillings**
- ✓ **Confectionery & Condensed Milk**
- ✓ **Dairy Beverages & Cheese**
- ✓ **Snacks & Seasonings**
- ✓ **Condiments & Sauces**



OEFs **deliver functional benefits and a superior consumer experience**, making them a must-have for brands in Bangladesh looking to stay ahead.

Until today, food manufacturers in Bangladesh have relied only on traditional top note flavours. With OEF, Remex is introducing a solution that not only boosts taste but also helps local brands compete globally.

With OEFs, you don’t just get a flavour—you get flavour with function. Whether it’s giving biscuits a richer butter taste, enhancing dairy drinks with creaminess, or offering indulgent chocolate notes without extra cocoa solids, OEFs are redefining flavour innovation.

EDITORIAL NOTE:

This October marks another milestone in Remex’s journey to bring global innovation to Bangladesh. With the introduction of German OEF technology through our exclusive partner FlavourCraft, we’re not just enhancing flavour — we’re redefining how local manufacturers can compete globally with smarter, more cost-efficient solutions.

At Remex, we remain committed to connecting chemistry with creativity — helping every Bangladeshi brand grow stronger, more sustainable, and future-ready.

— The Remexpres Editorial Team



For local manufacturers, this means:

- Broad flavour range (Butter, Cream, Milk, Cheese, Coffee, Chocolate, Coconut & more).
- Expert technical support for applications and dosage.
- Ready stock in 20kg packaging, with quick lead times.



OEF technology isn’t just about flavour - it’s about performance, efficiency, and consumer delight.

Customer Success Stories – OEFs are already trusted by

- ▶ Some of SE Asia’s largest biscuit manufacturers.
- ▶ Leading bakery chains
- ▶ Airline frozen bakery brands reducing butter costs.
- ▶ Snack innovators using OEF in coated peanut systems.

Bangladesh can now join this global wave of **functional flavour innovation**.

Flavour is Just the Beginning

At Remex, we bring global innovations across foods, home & personal care, textiles & coatings and beyond. Even if OEFs don’t apply to you, it shows the kind of advanced solutions we deliver to keep Bangladeshi industries competitive.

Through our exclusive partnership with **FlavourCraft**, we’re proud to introduce OEF technology to Bangladesh connecting global expertise with local innovation.



Talk to Remex to explore flavour and beyond! Global innovation for Bangladesh’s industries

Contact Our Local Representative

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