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Cargill Expands Malaysia Edible Oil Plant with New Speciality Fats Line

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Cargill announced the expansion of its edible oil plant in Port Klang, Malaysia, with a new speciality fats production line. The multi-million-dollar investment will broaden Cargillâ??s global portfolio with more comprehensive speciality fat products and strengthen its overall food solutions offerings, enabling customers to develop chocolate confectionery, bakery and dairy products tailored to diverse market and consumer needs.

The expanded facility in Port Klang enables advanced palm oil processes, producing a broad and versatile range of cocoa butter equivalents, low-trans fatty acid cocoa butter replacers, and speciality fats for chocolate confectionery, frying, baking or filling applications.

Asia Pacific is the fastest-growing region in the global chocolate market, with its share projected to rise from 19.6 per cent in 2025 to 22.0 per cent by 2030, while Europe remains the largest market and North America continues steady growth; the Middle East is also expanding significantly. This growth is supported by rising incomes, urbanisation, and evolving consumer preferences, driving demand for chocolate as well as bakery products such as pastries and baked goods.

At the same time, consumers are increasingly paying closer attention to ingredients and nutritional profiles, while continuing to expect high-quality taste and texture in chocolate and bakery products. As delivery and takeaway grow, manufacturers and foodservice operators are looking for solutions that help products, from fried items to baked goods, maintain taste and texture from kitchen to consumer, with consistent performance during preparation, holding and transport.

â??The new production line at our Port Klang facility supports customers with reliable access to high-quality, versatile speciality fats. As food producers navigate evolving cocoa and ingredient markets, our expanded speciality fats portfolio provides an alternative solution with greater flexibility to optimise formulations while maintaining consistent taste and texture. This strengthens our ability to work with chocolate, confectionery, bakery and dairy customers as a trusted supplier and innovation partner,â?• said Kashan Rashid, Vice President and Managing Director, Cargillâ??s Food Southeast Asia, Australia and New Zealand.