



**Regal™ Icing
Shortening NH**

The Future of Baking™

An advanced-formula shortening made without hydrogenation for the appearance, taste and texture today's consumers want, and the performance you need.

Regal™ Icing Shortening NH helps food manufacturers and bakeries create delicious snow-white icings and fillings that are up to 20 percent lower in saturated fat* than palm-based shortenings. It still has the structure, stable viscosity and excellent flavor and flavor stability you need for decorating, making it the ideal icing product for anything from the most festive cupcakes to show-stopper layered cakes.

Regal™ Icing Shortening NH



CONTACT

Cargill
Global Edible Oil Solutions
9320 Excelsior Blvd
Hopkins, MN 55343
1-800-644-6465

	Feature	Benefit
Physical	Brilliant white color	Supports clean label because whitening ingredients, e.g., titanium dioxide, are not required
Taste	Reduced palm usage	Neutral taste does not interfere with flavorings, improving bakery product experience
	Improved texture	Excellent mouthfeel / quick getaway in the mouth adds to indulgent experience
Performance	Broad working range and exceptional plasticity	Easy to work with and enhances bakery product attractiveness
	Formulated with oxidatively-stable base stocks	Clean flavor over shelf life of finished bakery product maintains consumer appeal
	Excellent creaming properties	Soft and spreadable texture for ease of use
	Fat crystal uniformity at a wider temperature range	Less post-hardening maintains consumer appeal over the shelf life
	Ability to incorporate and hold air for fluffier icing	Less icing/frosting required per bakery product resulting in more products being iced, leading to cost savings
Label	20% reduction in saturated fats compared to standard palm-based shortening	Potential to reduce saturated fats for finished product*
	No hydrogenated oils included in the formulation	Appeals to consumers who are avoiding hydrogenated oils

A team of experts. A portfolio dedicated to your success and your future.

At Cargill, we're committed to advancing the art and science of baking. And today, we have more ways than ever to help keep your bakery products looking good and tasting great. Cargill has the deepest portfolio of market-leading bakery shortenings on the market. Our lineup is backed by fat-functionality expertise and market insight. And we work with you every step of the way: providing ingredients, R&D, logistics and risk management, food safety and more. With Cargill, your future is looking good.

Collaborate with Cargill. And create a bright future.

Explore the Future of Baking™ with Cargill. And discover a partner who's focused on your future, with the resources to help you create solutions, capitalize on opportunities, and grow market share. At our Minneapolis-based Innovation Center you can work side-by-side with our own oils and shortenings experts to develop new products, new formulations, and innovative processes. The Center features labs and pilot facilities designed to accelerate innovation and reduce project development cycles: a baking lab, a fry lab, a sensory lab, and more. Together, we can open the door to a whole new realm of possibilities.

SAP #	Ingredient Statement	Melt Pt/SFC	Pack Size	Case/Pallet	Net Pallet Wt	Pallets/Truck
110022184	Palm oil, high oleic canola oil, mono and diglycerides, polysorbate 60	Mettler Dropping Pt 119°F SFC at 21.1°C 27% SFC at 26.7°C 20% SFC at 33.3°C 14%	50 lb cube	36	1800 lbs	19-20

* The percent saturated fat reduction stated is based on a comparison of 100 g of Regal shortening versus 100 g of palm oil. Actual saturated fat reduction will vary by application and formulation. In the US, nutrient content claims for fats are defined by FDA in 21 CFR 101.62. A saturated fat reduction claim requires that a product contain at least 25% less saturated fat per reference amount customarily consumed than an appropriate reference food, and general requirements of nutrient content claims will also apply. The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

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