



Regal™ Donut Fry Shortening

The Future of Baking™

Scrumptious donuts that people love without the “palmy” taste.

Palm oils have been the common choice for donut-makers looking to lower hydrogenated oil levels, but you sacrifice set time and end up with a residual palm flavor. Now Cargill's food science expertise brings you a formula that solves both of those problems. Regal™ Donut Fry Shortening provides cleaner flavor and faster set time than palm oil alternatives. Not only that, the packaging makes it easy to use partial cubes or top off fryers.

Regal™ Donut Fry Shortening



	Feature	Benefit
Taste	Reduced palm usage	Clean flavor and better taste; does not interfere with donut flavorings
	Improved melting point	Excellent mouth feel enhances the indulgent experience
Performance	Rapid crystallization	Less time required to set resulting in faster glaze time
Convenience	Product packaged in 50 pound cubes	Enables flexibility in operations: Easy to manage in less than cube quantities or top offs

CONTACT

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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 all 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
110015218	Palm oil, soybean oil, hydrogenated cottonseed oil	Mettler Dropping Pt 48°C SFC at 21.1°C 32% SFC at 40°C 11%	50 lb cube	36	1800 lbs	19-20

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