



Regal™ Cake & Icing Shortening

The Future of Baking™

A formulation that delivers the performance you want and operational flexibility you need.

Regal™ Cake & Icing Shortening is the ideal solution to the performance you need for cakes and icings. It performs superbly in icing applications, and it allows smaller operations the flexibility to use one product in both cake and icing applications.

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	Feature	Benefit
Taste	No palm in formula	Neutral taste does not interfere with flavorings, improving experience over palm shortenings Excellent mouthfeel / quick getaway in the mouth adds to indulgent experience
	Broad working range and exceptional plasticity	Easy to work with and enhances product attractiveness Clean flavor over shelf life of finished product
Performance	Fat crystal uniformity at a wider temperature range	Less post-hardening maintains consumer appeal over the shelf life

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
100087759	Interesterified soybean oil, mono and diglycerides, polysorbate 60	Mettler Dropping Pt 119°F SFC at 10°C 32% SFC at 21.1°C 27% SFC at 33.3°C 13% SFC at 40.0°C 7%	50 lb cube	36	1800 lbs	19-20

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