



Donut Fry Shortenings

Your donut fry shortening makes a difference.

Cargill's portfolio of donut fry shortenings and expertise can help you select the right product for your ideal donut.

Americans love donuts. And the love doesn't show signs of stopping. A market report estimates a 2.3% compound average growth rate for pastry and donut sales through 2022.* Exotic toppings and flavor combos, portability and mashable formats are driving donut sales across the nation.

For donut makers – whether for retail or food service – using the right frying oil can make the difference to eating quality, topping adherence, shelf life and overall appeal. Cargill offers a variety of shortening products to meet the needs of donut makers, and our frying experts can help you select the best product to meet your operation's needs and your consumers' taste expectations.

*Global Bakery Product Market, Mordor Intelligence, 2017

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the world
thrive

Cargill's Donut Frying Shortenings: A portfolio of options to fit your operation's needs

Regal™ Donut Fry: This high performance product has exhibited enhanced donut frying attributes in lab testing. It is a palm blend formulated for a cleaner flavor and features enhanced freeze-thaw stability, excellent powdered sugar and glaze retention, minimal oil weeping, and an appealing mouthfeel.

PalmAgility™ 213 and 217 Donut Fry Shortenings: These products offer a faster set up on the donut surface and reduced oil weeping over 24 hours compared to standard palm-based donut fry shortenings. These performance attributes can contribute to overall visual appeal.

Advantage® PS-119 Donut Fry: A non-hydrogenated palm and soybean blend, this shortening product demonstrates strong performance for fresh donuts. It features minimal oil weeping, excellent powdered sugar and glaze retention and an appealing mouthfeel.

Regal™ All-Purpose: This non-palm oil product is an all-around, high-performing bakery shortening. Not only does it demonstrate good performance in donut frying, it works very well for pie crusts, cookies and tortillas.

Advantage® P-100, P-115 and P-118: These palm-based products are reliable performers in donut frying operations. They provide performance value and cost efficiencies.

Donut Expertise: Our frying and baking technicians know donuts inside out

At the Cargill Food Innovation Center, our fry lab includes a donut frying station to allow our application technicians to study and evaluate donut frying performance. Our experts in frying and baking applications provide our customers with insights on how to optimize their operations or problem solve product development issues. They also develop new shortening products that work in different ways to suit a variety of donut operations.

Product Performance: We put our donut fry shortenings to the test

Our frying technicians performed a frying test on our donut frying products. While all met standard criteria, some products exhibited superior performance results compared to the other products. The chart below shows how well each measured on five performance attributes. Note that performance results are within the parameters of the lab testing. Results may vary in different commercial environments. Please consult with your Cargill representative to select the product that best fits your product specifications.

Product	Oil Weeping	Color and Surface Texture	Glaze Retention	Freeze-Thaw Stability	Flavor and Mouthfeel
Regal™ Donut Fry	●	●	●	●	●
Advantage® PS-119 Donut Fry	●	●	●	●	●
Regal™ All- Purpose	●	●	●	●	●
PalmAgility™ 213 Donut Fry	●	●	●	●	●
PalmAgility™ 217 Donut Fry	●	●	●	●	●
Advantage® P-118	●	●	●	●	●
Advantage® P-115	●	●	●	●	●
Advantage®P-100	●	●	●	●	●

Key: ● Performance is within tolerance ● Performance exceeds study standards

Product Specifications

Product	Ingredient Statement	Typical Data	SAP#	Pack Size	Case/Pallet	Net Pallet Weight	Pallets/Truck
Regal™ Donut Fry Shortening	Palm oil, soybean oil, hydrogenated cottonseed oil	Mettler Dropping Pt 45-50.5°C SFC at 21.1°C: 29-35 SFC at 40°C: 7.5-13.5	110029294 110015218	Bulk 50 lb cube	N/A 36	N/A 1800 lb	N/A 19-20
Advantage® PS-119 Donut Fry Shortening	Palm oil and soybean oil	Mettler Dropping Pt 113-125°F SFC at 21.1°C: 31.5-38.5 SFC at 40°C: 10-15	100086185	Bulk	N/A	N/A	N/A
Regal™ All- Purpose Shortening	Interesterified soybean oil	Mettler Dropping Pt 114-125°F SFC at 21.1°C: 21-30 SFC at 40°C: 4-10	100086790 100087757	Bulk 50 lb cube	N/A 36	N/A 1800 lb	N/A 19-20
PalmAgility™ 213 Donut Fry	Palm Oil	Mettler Dropping Pt 107-120 SFC at 10°C 53-62 SFC at 30°C 15-20	110030133	Bulk	N/A	N/A	N/A
PalmAgility™ 217 Donut Fry	Palm Oil	Mettler Dropping Pt: 114-120 SFC at 10°C 58-64 SFC at 30°C 19-23	110030132	Bulk	N/A	N/A	N/A
Advantage® P-100	Palm Oil	Mettler Dropping Pt 96-110°F SFC at 21.1°C: 20 SFC at 37.8°C: 8	100085420 100087067	Bulk 50 lb cube	N/A 36	N/A 1800 lb	N/A 19-20
Advantage® P-115	Palm Oil	Mettler Dropping Pt 109-120°F SFC at 21.1°C: 29-31 SFC at 37.8°C: 6-14	100085860 100087314	Bulk 50 lb cube	N/A 36	N/A 1800 lb	N/A 19-20
Advantage® P-118	Palm oil	Mettler Dropping Pt 116-124°F SFC at 21.1°C: 35-41 SFC at 37.8°C: 10-16	100085940	Bulk	N/A	N/A	N/A

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