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Explore *The Future of Baking*[™] with Cargill

Bakery Oils and Shortenings Application Guide



Helping the world thrive

| Bakery Oils and Shortenings Application Guide | | Pies | | Cake | lcings | | | Cookies | | Bars | Donut Fry | Puff Pastry | Danish | Biscuits | Pizza | Breads/ Buns | Tortilla |
|--|--|-------|----------|------|-------------|------------------------|-------------|---------|-------------|------|--------------|----------------|--------|----------|-------|-----------------|----------|
| | | Crust | Fillings | | Buttercream | Whipped or Fillings | Stabilizers | Drop | Wire Cut | | | | | | | | |
| All-Purpose Shortenings | | | | | | | | | | | | | | | | | |
| Regal [™] All-Purpose Shortening | Soybean Oil and Hydrogenated Soybean Oil or Interesterified Soybean Oil | • | • | | | | | • | • | • | | | | • | | | • |
| PalmAgility [®] 204 All-Purpose Shortening | Palm Oil | • | • | | | | | • | • | • | | | • | • | | | • |
| PalmAgility [®] 305 All-Purpose Shortening | Palm Oil | • | • | | | | | • | • | • | | | | • | | | • |
| Clear Valley [®] All-Purpose Shortening | Canola Oil, Hydrogenated Cottonseed Oil | • | | | | | | • | • | • | | | | • | | | • |
| Advantage [®] P-100 | Palm Oil | • | • | | | | | • | • | • | • | | • | • | | • | • |
| Advantage® PS-102 | Palm Oil, Soybean Oil | • | • | | | | | • | • | • | | | | • | | | • |
| Advantage® PN-110 | Palm Oil, Canola Oil | | | | | | | • | • | • | | | | • | | | • |
| Advantage® P-115 | Palm Oil | | | | | | | • | ٠ | • | • | | • | • | | | • |
| Advantage [®] P-118 | Palm Oil | | | | | | | | | | • | • | | | | | |
| Renaissance [®] Lard Deodorized | Lard | • | | | | | | | | | | • | | | | • | • |
| Cake, Icing, Filling Shortenings | | | | | | | | | | | | | | | | | |
| Regal [™] Cake and Icing Shortening | Soybean Oil, Hydrogenated Soybean Oil, Mono and Diglycerides and Polysorbate 60 or Interesterified Soybean Oil, Mono and Diglycerides and Polysorbate 60 | | | • | • | • | | • | | | | | • | | | | • |
| PalmAgility [®] 302 Icing Shortening | Palm Oil, Mono and Diglycerides and Polysorbate 60 | | | | • | | | • | | | | | • | | | | • |
| PalmAgility® 407 Icing Shortening | Palm Oil, Cottonseed Oil, Hydrogenated Cottonseed Oil, Mono and Diglycerides and Polysorbate 60 | | | | • | • | | • | | | | | • | | | | • |
| Advantage [®] P-112 Icing Shortening | Palm Oil, Mono and Diglycerides and Polysorbate 60 | | | | • | • | | • | • | | | | • | | | | • |
| Advantage [®] PNC-111 | Palm Oil, Canola Oil, Hydrogenated Cottonseed Oil, Mono and Diglycerides and Polysorbate 60 | | | | • | • | | • | | | | | • | | | | • |
| Advantage [®] P-119 Icing Shortening | Palm Oil, Mono and Diglycerides and Polysorbate 60 | | | | • | • | | | | | | | | | | | • |
| Flakes | | | | | | | | | | | | | | | | | |
| Advantage® Stabilizer Flake S | Hydrogenated Soybean Oil | | | | | | • | | | | | | | | | | |
| Advantage® Stabilizer Flake C | Hydrogenated Cottonseed Oil | | | | | | • | | | | | | | | | | |
| Advantage [®] Stabilizer Flake P | Hydrogenated Palm Oil | | | | | | • | | | | | | | • | • | | |
| Advantage [®] P-130 L Stabilizer Flake (also available with color and flavor) | Palm Oil, Soy Lecithin. CONTAINS SOY. | | | | | | • | | | | | | | • | • | | |
| Advantage [®] Stabilizer P-130 L Flake (RSPO-MB) | Palm Oil, Soy Lecithin. CONTAINS SOY. | | | | | | • | | | | | | | • | • | | |
| Advantage [®] P-130 Stabilizer Flake | Palm Oil | | | | | | • | | | | | | | • | • | | |
| Advantage [®] P-140 Stabilizer Flake | Palm Oil | | | | | | • | | | | | | | • | • | | |
| Specialty Bakery Shortenings | | | | | - | | | | | | | | | | | | |
| PalmAgility [®] 204 Filling Fat TBHQ Shortening | Palm Oil, TBHQ | | | | | • | | | | | | | | | | | • |
| PalmAgility [®] 210 Danish Shortening | Palm Oil | • | | | | | | • | • | • | | • | • | | | • | • |
| Regal [™] Donut Fry Shortening | Palm Oil, Soybean Oil, Hydrogenated Cottonseed Oil | | | | | | | • | • | • | • | | • | • | | | • |
| PalmAgility [®] 213 and 217 Donut Fry Shortening | Palm Oil | | | | | | | | | | • | | | | | | |
| Advantage® PS-119 Donut Fry Shortening | Palm Oil, Soybean Oil | | | | | | | | | | • | | | | | | |
| Liquid Oils | | | | | | | | | | | | | | | | | |
| Cargill [®] Soybean Oil | Soybean Oil | | | | | | | | | | | | | | | • | |
| Cargill [®] Canola Oil | Canola Oil | | | | | | | | | | | | | | | • | |
| Cargill [®] Sunflower Oil | Sunflower Oil | | | | | | | | | | | | | | | • | |
| Cargill [®] Corn Oil | Corn Oil | | | | | | | | | | | | | | | • | |
| Cargill [®] Olive Oil | Olive Oil | | | | | | | | | | | | | | | • | |

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 confectionery products looking good and tasting great. Our portfolio of confectionery fats 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.





The ingredients, resources and insights you need to succeed.

Consumer preferences are ever-changing, but what remains constant is the importance of taste, texture and mouth feel. Meeting their expectations for nutrition without sacrificing performance is key to winning in the marketplace.

Cargill's insights, resources and technical expertise in formulating or reformulating food products are at your service. This guide has been created to provide an overview of fat solutions that are available for your bakery products. The right choice for you is based on your product targets for nutrition, ingredient labeling, and functionality. We invite you to explore with your sales representative how our oils and shortenings portfolio can help you achieve your goals.