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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.