



Bakery Oils and Shortenings Application Guide

Explore *The Future of
Baking™* with Cargill

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Cargill
Helping the world *thrive*

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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 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.