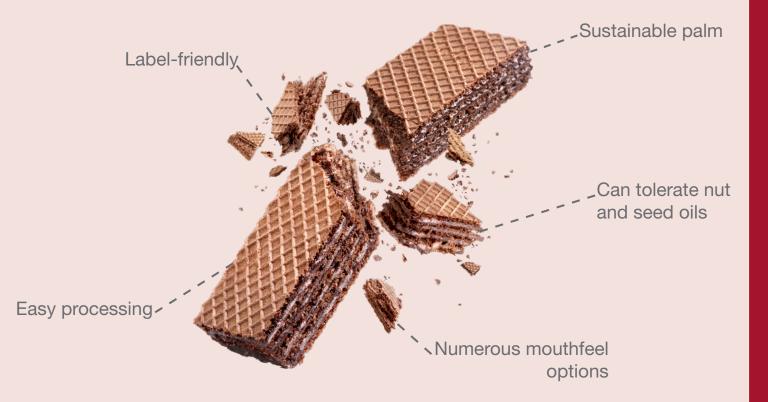
# Fulfilling your every wish

Discover **Cremo**FLEX<sup>®</sup> **F** by Cargill: a customizable range of filling fats

## The All Rounder Achieve multiple sensations

Used in bakery and confectionery applications, the CremoFLEX<sup>®</sup> F range is flexible, easy-to-process and allows the creation of multiple sensory experiences.









### What's in it for you?

- √ Sustainable palm (RSPO)
- $\checkmark$  Label-friendly (non hydrogenated fats)
- $\checkmark$  Easy processing (no tempering required)
- $\checkmark$  Blendable with cocoa butter
- $\checkmark$  Can tolerate nut and seed oils
- $\checkmark$  Good aeration and whipping properties
- $\sqrt{}$  Strong anti-bloom properties

#### EXAMPLE OF APPLICATIONS

Crispy wafers with hazelnut cream filling.





Supported by a reliable supply chain and with a solid foundation built on experience and knowledge, Cargill takes a unique approach to help our customers *thrive*. Contact us at: Cremoflex@cargill.com

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