

Fulfilling your every wish

Discover **CremaFLEX® E** by Cargill:
a customizable range of filling fats



The Enabler

Achieve alternative wellbeing

Dedicated to bakery and confectionery applications, the CremaFLEX® E range offers enhanced texture varieties while enabling multiple sensory experiences for premium and wellness-focused applications.



CremaFLEX®
Filling Fats for Bakery & Confectionery

Cargill®

CremoFLEX[®] E

Filling Fats for Bakery & Confectionery

What's in it for you?

- ✓ Cocoa butter based
- ✓ Label-friendly & healthier (non hydrogenated, high monounsaturated fat)
- ✓ Easy processing (no tempering required)
- ✓ Improved crystallization speed
- ✓ Blendable with cocoa butter
- ✓ Can tolerate nut and seed oils
- ✓ Enable enhanced texture varieties
- ✓ Incorporate air for softer, lighter textures

EXAMPLE OF APPLICATIONS

Fillings of varying hardness and texture needs; chocolate & nut spreads.

Mouthfeel

Melting profile

FAST



SLOW

Flavor release

BOOSTING



LONG-LASTING

Texture options

SOFT



HARD



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

Disclaimer: This document is provided for your information and convenience only. All information, statements, recommendations and suggestions are believed to be true and accurate under local laws but are made without guarantee, express or implied. WE DISCLAIM, TO THE FULLEST EXTENT PERMITTED BY LAW, ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the storage, handling or use of our products or information, statements, recommendations and suggestions contained herein. All such risks are assumed by you/user. The labeling, substantiation and decision making relating to the regulatory approval status of, the labeling on and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for your products. The information, statements, recommendations and suggestions contained herein are subject to change without notice.

