

The All Rounder

Achieve multiple
sensations



Solutions from our experts to
fulfill your every wish



Our **experts** say:

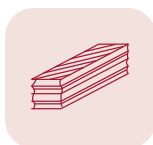
- Retards bloom formation better than standard non-laurics
- Achieves faster crystal formation due to combination of balanced lauric and non lauric fatty acids
- Up to 25% improved whipping performance compared to straight non-lauric which are rich in symmetrical triglycerides

Our dedicated and knowledgeable Cargill experts offer **CremaFLEX® F range** which is flexible, easy-to-process and allows the creation of multiple sensory experiences in bakery and confectionery filling applications.

What's in it for you?

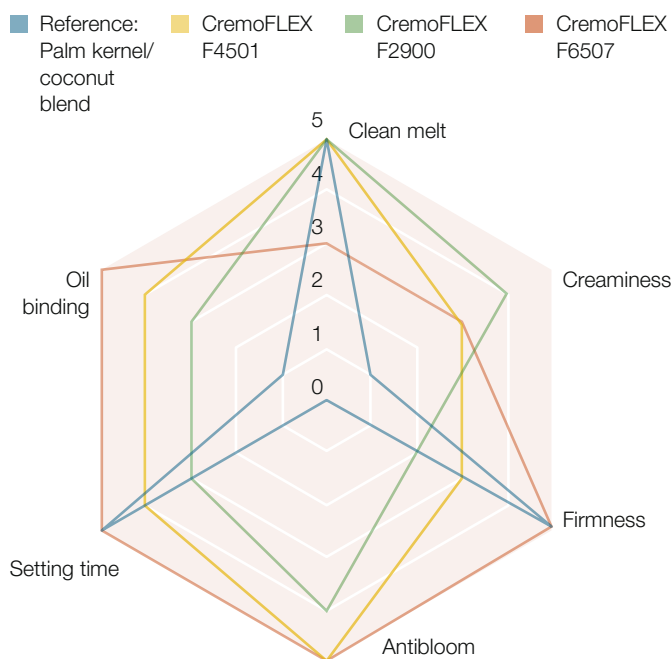
- Sustainable palm (RSPO)
- Label-friendly (non hydrogenated fats)
- Easy processing (no tempering required)
- Blendable with cocoa butter
- Can tolerate nut and seed oils
- Good aeration and whipping properties
- Strong anti-bloom properties

Applications



Crispy wafers with hazelnut cream filling.

Product attributes



Cargill takes a unique approach to help our customers *thrive*.

Contact us at: Cremoflex@cargill.com