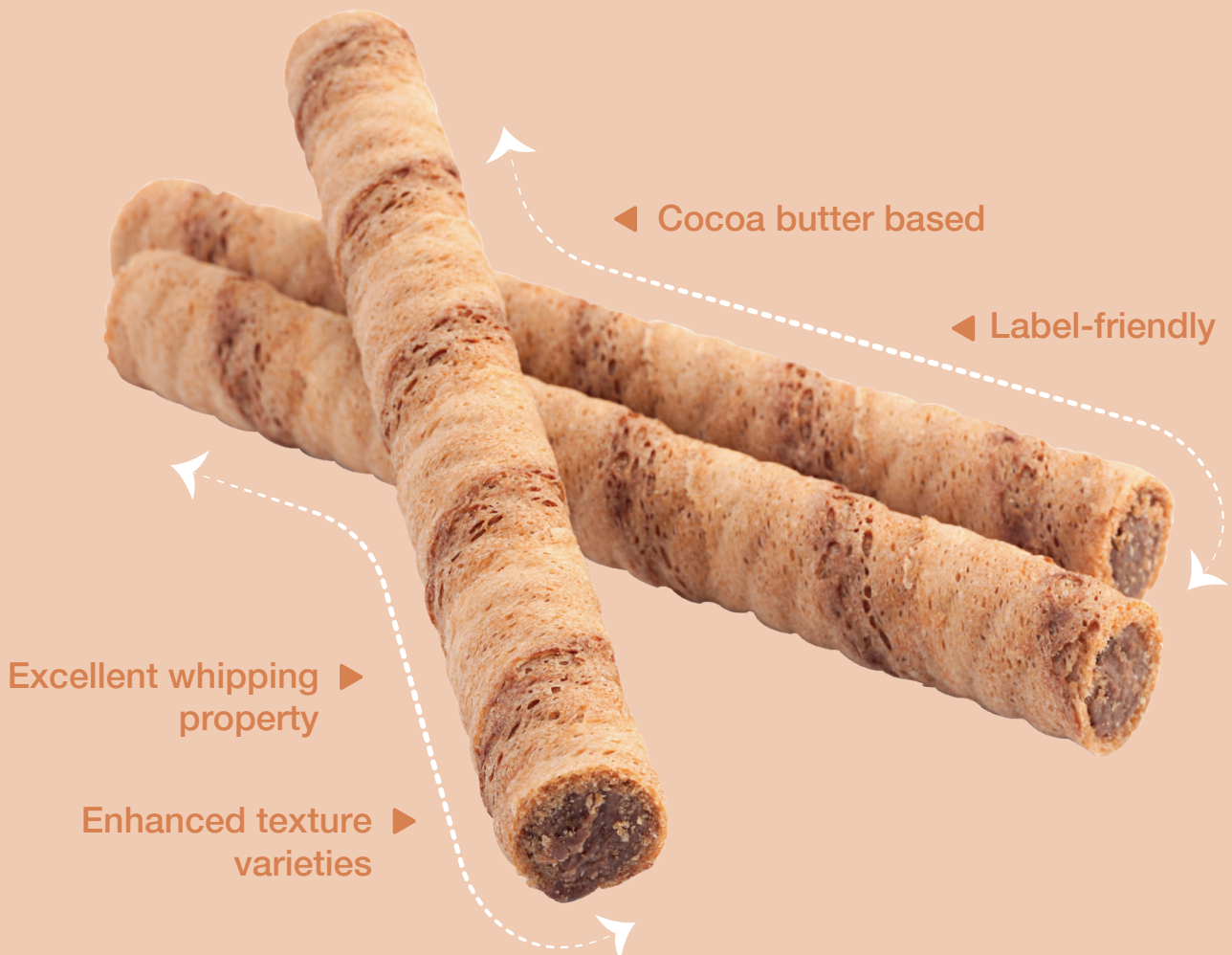


The Enabler

Achieve multiple
sensations



Solutions from our experts to
fulfill your every wish



Our experts say:

- High stearic acid content enables superior crystallization properties
- Improved oil binding capacity
- Higher quality performance over shelf-life, especially in soft creams, and spreads
- No need for tempering

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

Applications

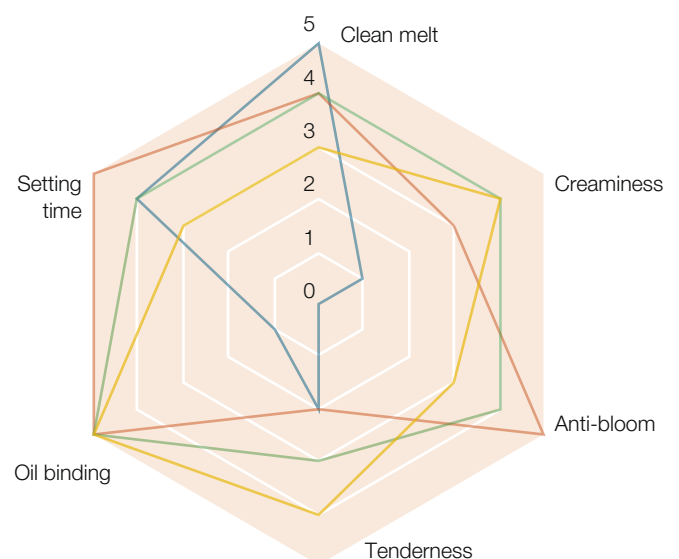


Fillings of varying hardness and texture needs; chocolate & nut spreads.

Our dedicated and knowledgeable Cargill experts offer CremoFLEX® E range that provides enhanced texture varieties while enabling multiple sensory experiences for premium and wellness-focused applications in bakery & confectionery.

Product attributes

■ Reference: Coconut oil ■ CremoFLEX E1805 ■ CremoFLEX E3203 ■ CremoFLEX E4303



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

Contact us at: Cremoflex@cargill.com

