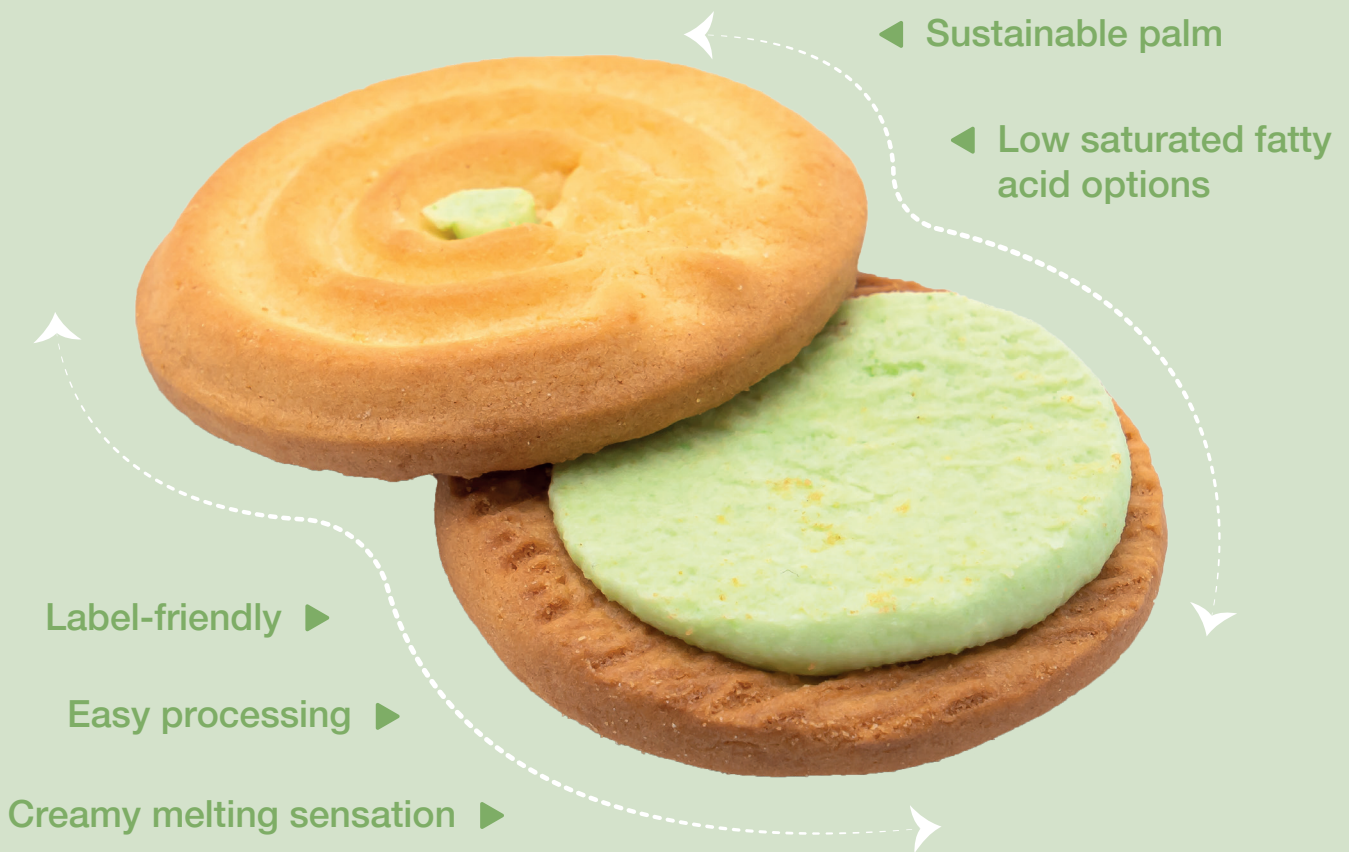




The Equalizer

Achieve a
healthier option



Solutions from our experts to
fulfill your every wish



Our experts say:

- Soft to medium textures achievable up to 65% unsaturated fatty acids content
- No oiling out in fat-based spreads due to improved crystal network
- Provides faster crystallization (15%) and shorter setting times than standard non-interesterified oils

What's in it for you?

- Sustainable palm (RSPO)
- Label-friendly & healthier (non-hydrogenated, high monounsaturated fat)
- Lower saturated fatty acid levels (35-55%) compared to similar ranges
- Blendable with cocoa butter
- Can tolerate nut and seed oils
- Easy processing (no tempering required)

Applications

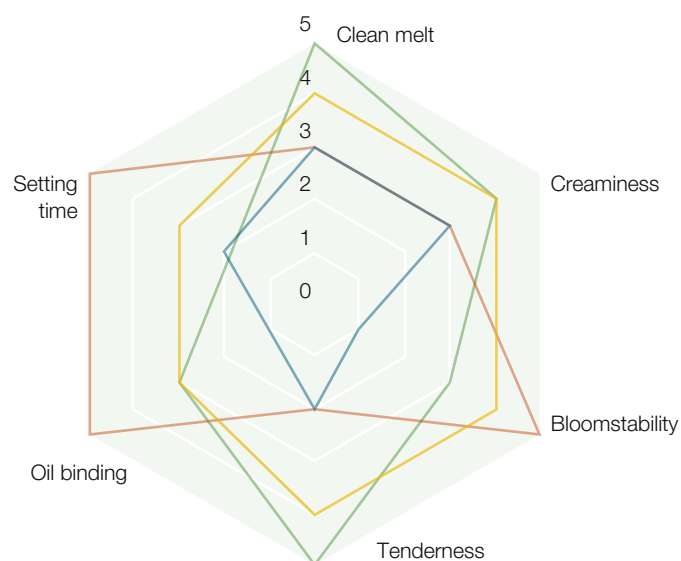


Sandwich cookies with a soft, creamy filling.

Our dedicated and knowledgeable Cargill experts offer **CremaFLEX® L** range to help you achieve a healthier option for soft, creamy fillings with long-lasting flavor release for bakery and confectionery filling applications.

Product attributes

■ Reference: Palm oil ■ CremaFLEX L2703 ■ CremaFLEX L1100 ■ CremaFLEX L4014



Cargill takes a unique approach to help our customers *thrive*.
Contact us at: Cremaflex@cargill.com

