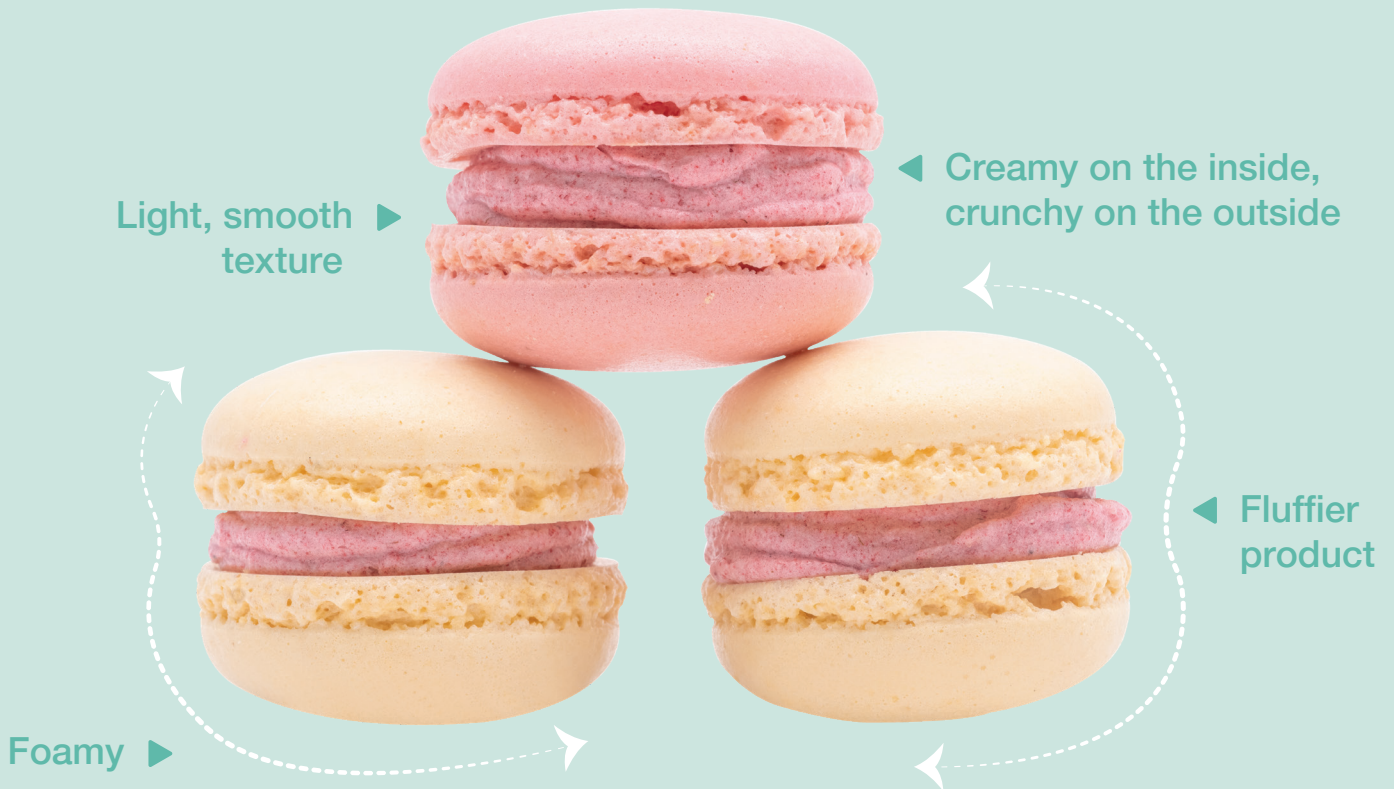


The Volumizer

Achieve fluffier
delicacies



Solutions from our experts to
fulfill your every wish



Our experts say:

- 75% better whipping performance than standard laurics and non-laurics
- Ternary product composition outperform binary blends with higher overrun and softer texture over time

What's in it for you?

- Balanced addition of air enables fluffier fillings
- Stable and softer foams
- Lighter & smoother textures, increased volume, decreased viscosity, and lower density over time
- Efficient capturing of air bubbles allows for a reduced fat content, and an improved nutri-score
- Enables a reduced ingredient list and managed cost in use
- Surround tender cream fillings with a crunchy texture, and maintain thru shelf-life
- Use a variety of textures to balance sweetness, and reduce calories
- Easily blend with sugar, dairy/plant-based powders, flavors, cocoa, light inclusions, and nut paste

Applications

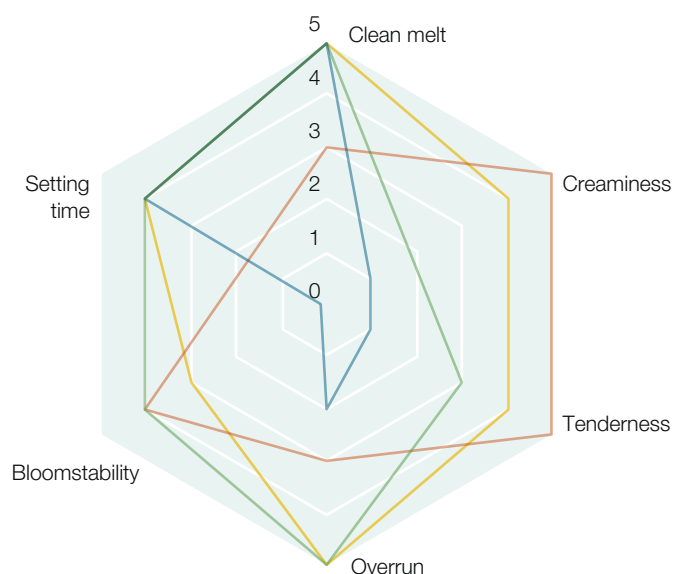


Filled macarons, Mousse, Éclairs, Non-dairy whipped creams, Patisserie delights, Topped cupcakes

Our dedicated and knowledgeable Cargill experts offer CremoFLEX® A range to create light indulgent experiences with fluffier textures for tailored bakery & confectionery applications.

Product attributes

■ Reference: Palm kernel oil ■ CremoFLEX A3101 ■ CremoFLEX A3203 ■ CremoFLEX A1904



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

Contact us at: Cremoflex@cargill.com

Cargill® Helping the world thrive