



Confectionery Fats Application Guide

**A portfolio of fats and oils
for all your confectionery
needs**

Confectionery Fats Application Guide			Coating Fats				Filling and Other Chocolate Confectionery Fats				Sugar Confectionery			Vegetable Dairy Fats	
		Typical Mettling Drop Point	Standard Coatings	Faster Melting	Non-hydrogenated	Moulding	Filling Fats	Ice Cream Inclusions/ Frozen Dessert Fats	MDP Adjusters/ Crystallization Enhancers	Milk Fat Replacers/ Coating Softeners	Caramel Fats	Gum Bases	Milk Fat Replacers	Whipped Toppings	Milk Fat Replacers
Cargill® PK-100	Palm Kernel Oil	93	●	●	●	●	●								
Cargill® PK-102 NH	Palm Kernel Oil, Palm Oil	101	●		●										
Cargill® PK-106 NH	Palm Kernel Oil, Palm Oil	106	●		●										
Cargill® PK-600	Hydrogenated Palm Kernel Oil	97	●	●											
Cargill® PK-800	Hydrogenated Palm Kernel Oil	99		●											
Cargill® PK-1000	Hydrogenated Palm Kernel Oil	100		●		●									
Cargill® HB-95	Hydrogenated Palm Kernel Oil	97	●			●									
Cargill® HB-102	Hydrogenated Palm Kernel Oil	102	●											●	
Cargill® HB-106	Hydrogenated Palm Kernel Oil	106	●												
Cargill® HB-112	Hydrogenated Palm Kernel Oil	114	●						●			●			
Cargill® Coconut 76	Coconut Oil	79					●	●							
Cargill® HB-100	Hydrogenated Coconut Oil, Hydrogenated Palm Kernel Oil	101					●			●			●	●	●
Cargill® Coconut 92	Hydrogenated Coconut Oil	97								●	●		●	●	●
Cargill® Coconut 110	Hydrogenated Coconut Oil, Hydrogenated Soybean Oil	110									●			●	
TransAdvantage® P-100 NH	Palm Oil	103					●			●	●		●		●
Cargill® Specialty Shortening Center Fat	Palm Kernel Oil, Soy Lecithin. Contains SOY	89					●								
Cargill® HB-84	Palm Kernel Oil	85					●	●			●				



The ingredients, resources and insights you need to succeed.

Consumer preferences are ever-changing, but what remains constant is the importance of taste, texture and mouth feel. Meeting their expectations for nutrition without sacrificing performance is key to winning in the marketplace.

Cargill's insights, resources and technical expertise in formulating or reformulating food products are at your service. This guide has been created to provide an overview of fat solutions that are available for your confectionery products. The right choice for you is based on your product targets for nutrition, ingredient labeling, and functionality. We invite you to explore with your sales representative how our oils and shortenings portfolio can help you achieve your goals.

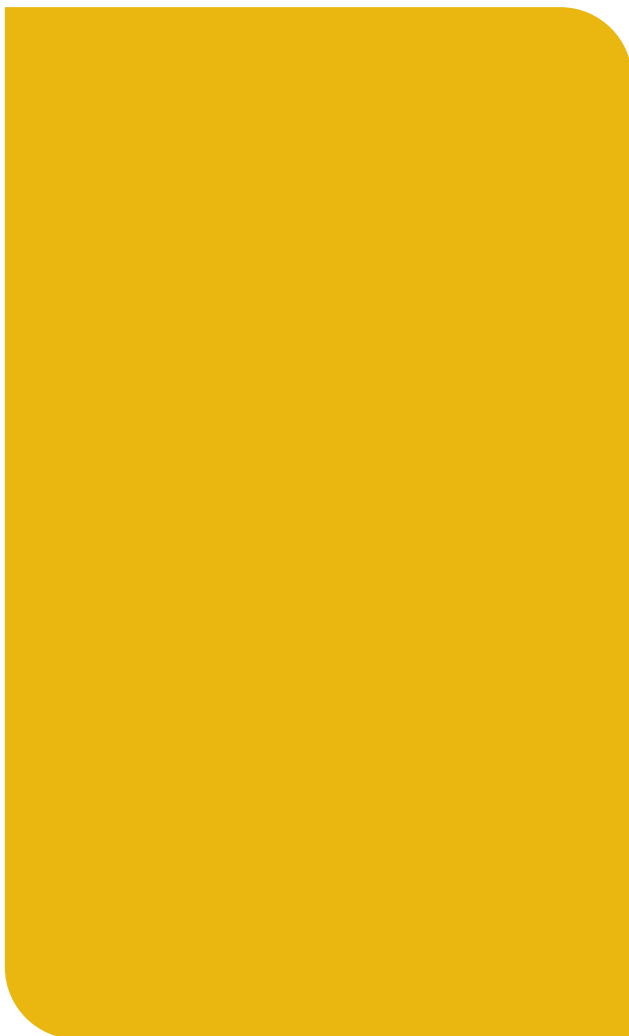
A team of experts. A portfolio dedicated to your success and your future.

At Cargill, we're committed to advancing the art and science of confections. And today, we have more ways than ever to help keep your confectionery products looking good and tasting great. Our portfolio of confectionery fats is backed by fat-functionality expertise and market insight. And we work with you every step of the way: providing ingredients, R&D, logistics and risk management, food safety and more. With Cargill, your future is looking good.

Collaborate with Cargill. And create a bright future.

Discover a partner who's focused on your future, with all the resources to help you create solutions, capitalize on opportunities, and grow market share. At our Minneapolis-based Innovation Center you can work side-by-side with our own oils and shortenings experts to develop new products, new formulations, and innovative processes. The Center features labs and pilot facilities designed to accelerate innovation and reduce project development cycles: a confectionery lab, a sensory lab and more. Together, we can open the door to a whole new realm of possibilities.





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