



Icing Shortenings

The stability and performance that assures; the smooth and airy texture that delights

Whether it's a light and airy buttercream or a thick and luscious flat icing – the frosting on a cake must exude deliciousness. Our icing shortening portfolio provides excellent performance properties delivering exquisitely smooth texture and delicious flavor.

Our bakery experts formulated a portfolio of icing shortenings to work in freeze/thaw applications, in ready-to-use icings for retail outlets and for general cake and icing uses. This broad range of products gives you options to select the right attributes for your end-use and operations. We also have non-palm formulations and RSPO-certified mass balance and segregated palm options to fit your sustainability goals.

Icing shortening product guide

Check out our icing shortening portfolio to see which is the right fit for your bakery products. The chart below provides guidance as to which of our products perform best in specific icing applications and highlights attributes of performance above standard criteria.

Product Name	Sustainability positioning MB=Mass Balance SG=Segregated	Product Use					Enhances spreadability of icings at low temperatures	Holds large decorations
		Buttercream Style Ready-to-Use Icings (fresh retail)*	Buttercream Style Ready-to-Use Icings (extended shelf life)**	Flat Icing	Production/ High Shear	Freeze/thaw		
Advantage® P-107	RSPO-certified MB and SG	●			●	●		●
Advantage® PNC-111	RSPO-certified MB	●	●	●		●	●	
Regal™ Cake & Icing	Non-palm	●		●	●	●	●	
Regal™ 118	Non-palm	●	●	●	●	●	●	
PalmAgility® 302	RSPO-certified MB and SG	●	●	●		●	●	●

*Fresh Retail - used and consumed within 1-3 weeks

**Extended shelf life - used over a shelf life of 6-9 months

Advantage® icing shortenings: These are palm-based shortenings that are good, economical solutions with good creaming properties, optimal aeration, clean flavor release and excellent emulsion stability.

Regal™ icing shortenings: These shortenings are an alternative to palm-based products with a broad temperature working range, exceptional plasticity and a bland taste profile that can be used as a canvas for your icing flavorings.

PalmAgility® icing shortening: This shortening was created to achieve the consistent and reliable performance that bakeries expect. Compared to standard palm-based shortenings, this product has a creamier texture, reduced brittleness and broader plasticity range, which increase ease of use and maintain performance attributes across a wide temperature range.

Enabling innovation

We have expertise and facilities that allow us to partner with our customers to co-create products and to solve formulation challenges. Our expanded North American Pilot Development Center enables us to evaluate new raw materials, develop new shortenings and make small batches of product for testing or customization.

At our nearby Cargill Food Innovation Center, located in Plymouth, Minnesota, we can work side by side with customers in our bakery application lab. Together, we create custom solutions that address your expectations around product performance, nutritional profile, sustainable sourcing and other considerations.

Product specifications

Product	Ingredient Statement	Typical Data	SAP#	Pack Size	Case/Pallet	Net Pallet Weight	Pallets/Truck
Advantage® P-107 Icing Shortening*	Palm Oil, Mono and Diglycerides, Polysorbate 60	Mettler Dropping Pt 104-110 SFC at 10°C 50-56 SFC at 21.1°C 24.5-30.5 SFC at 33.3°C 7.5-12.5 SFC at 37.8°C 4.5-9.5	130011798 (RSPO MB)	50 lb cube	36	1800 lb	19-20
Advantage® PNC-111 Icing Shortening*	Palm Oil, Canola Oil, Mono and Diglycerides, Hydrogenated Cottonseed Oil, Polysorbate 60	Mettler Dropping Pt 106-117 SFC at 10°C 37-45 SFC at 21.1°C 22-27 SFC at 33.3°C 11-14 SFC at 40°C 10 max	110032832 (RSPO MB)	50 lb cube	36	1800 lb	19-20
Regal™ Cake & Icing Shortening	Interesterified Soybean Oil, Mono and Diglycerides and Polysorbate 60	Mettler Dropping Pt 113-125 SFC at 10°C 26-38 SFC at 21.1°C 21-32 SFC at 33.3°C 8-18 SFC at 40°C 4-10	100087759	50 lb cube	36	1800 lb	19-20
Regal™ 118 Icing Shortening	Interesterified Soybean Oil, Soybean Oil, Mono and Diglycerides and Polysorbate 60	Mettler Dropping Pt 113-121 SFC at 10°C 25-33 SFC at 21.1°C 19.5-27 SFC at 33.3°C 12-18 SFC at 40°C 7-15	130027679	50 lb cube	36	1800 lb	19-20
PalmAgility® 302 Icing Shortening*	Palm Oil, Mono and Diglycerides and Polysorbate 60	Mettler Dropping Pt 101-107 SFC at 10°C 46-53 SFC at 21.1°C 21-27 SFC at 33.3°C 5-9 SFC at 40°C 4.5 max	110031663	50 lb cube	36	1800 lb	19-20

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