



**PalmAgility<sup>®</sup>  
Shortenings**

# **Bake confidently with PalmAgility<sup>®</sup>**

**The Future of Oils<sup>®</sup> is here. A superior-performing, easy-to-use palm shortening that stands up to your most challenging baking demands.**

Introducing an innovation in bakery shortenings. Smoother and creamier than other palm oil shortenings, PalmAgility<sup>®</sup> bakery shortenings are easy to work with, delivering strong performance over a wider temperature range. For greater peace of mind across your creations—from pies and donuts to cookies and cakes—count on PalmAgility products.

# Bake Confidently with PalmAgility®

## Created by baking experts with a focus on ease of use

The PalmAgility® shortening products were created and tested by our bakery applications experts on our R&D team. Attention was given to the formulation and processing to achieve the consistent and reliable performance needed to bake with ease. Comparing the performance attributes to standard palm oil shortenings, they identified the following product advantages:

Feature	Benefit
Creamier texture	May aid in faster mixing time and better incorporation of ingredients
Reduced brittleness across a wider temperature range	Provides ease of storage and workability
Broader plasticity range	Maintains performance and texture across a broader range of temperatures
Faster crystallization rate	May increase control and reduce spread of fillings when depositing
Donut fry shortening has faster set up on the donut surface and less weeping over 24 hours	May speed up operations; maintains product appeal over a longer period of time

### PalmAgility® 204 All-Purpose Shortening:

An all-around high performing bakery product, this shortening works well in a variety of applications including cookies, pies, cakes, etc. The smooth, creamy texture of this shortening may improve mix time and incorporation of ingredients.

### PalmAgility® 305 All-Purpose Shortening:

This all-purpose shortening provides similar performance benefits as PalmAgility 204 All-Purpose. It also works well for frying fresh donuts, imparting a less waxy mouthfeel and a more neutral flavor than other palm-based solutions.

### PalmAgility® 213/217 Donut Fry Shortenings:

These donut fry shortenings offer a faster set up on the donut surface and reduced oil weeping over 24 hours compared to standard palm-based donut fry shortenings. These performance attributes can contribute to the visual appeal of your donuts.

### PalmAgility® 302 Icing Shortening:

This is an icing shortening with a soft texture, which creates icings that spread smoothly even when stored at cooler temperatures (<65 degrees).

### PalmAgility® 210 Danish Shortening:

This shortening exhibits superior sheeting performance. Its creamy texture creates a pliable dough and helps reduce breakage during sheeting even when the dough is stored at temperatures below 65 degrees.



## CONTACT

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# PalmAgility® Product Line



Product	Ingredient Statement	Typical Data	SKU/ SAP #	Pack Size
PalmAgility® 204 All-Purpose Shortening	Palm Oil	Mettler Dropping Pt: 102-110 SFC at 10°C 47-55 SFC at 30°C 10-16	110026296 110029104	Bulk Cube
PalmAgility® 305 All-Purpose Shortening	Palm Oil	Mettler Dropping Pt: 102-108 SFC at 10°C 48-55 SFC at 33.3°C 6-10	110031559	Bulk
PalmAgility® 204 Filling Fat TBHQ150 Shortening	Palm Oil	Mettler Dropping Pt: 102-110 SFC at 10°C 47-55 SFC at 30°C 10-16	110027767	Bulk
PalmAgility® 213 Donut Fry Shortening	Palm Oil	Mettler Dropping Pt: 107-120 SFC at 10°C 53-62 SFC at 30°C 15-20	110030133	Bulk
PalmAgility® 217 Donut Fry Shortening	Palm Oil	Mettler Dropping Pt: 114-120 SFC at 10°C 58-64 SFC at 30°C 19-23	110030132	Bulk
PalmAgility® 302 Icing Shortening	Palm Oil, Mono & Diglycerides, Polysorbate 60	Mettler Dropping Pt: 99-105 SFC at 10°C 46-53 SFC at 33.3°C 5-9	110031663	Cube
PalmAgility® 210 Danish Shortening	Palm Oil	Mettler Dropping Pt: 108-112 SFC at 10°C 52-59 SFC at 33.3°C 9-15	110031735	Cube

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