



PalmAgility®

Compound
Coating Fats

Extending the delight

A line of non-hydrogenated compound coating fats that help to reduce bloom and lengthen shelf life.

We eat with our eyes and few things are more enticing than a chocolate-flavored coating over a donut, cookie or snack bar. The chocolatey coating is glossy and smooth, suggesting a rich and decadent eating experience. That is the ideal, but not always the case, especially after a few months in the package. If you are challenged by your compound coatings with bloom, shelf life issues or getting the right bite or mouthfeel, the PalmAgility® 600 series of non-hydrogenated compound coating fats may be the solution for you.

PalmAgility® compound coating fats

*Extending shelf life
and consumer delight*



Cargill's fats and oils product developers tackled the issues related to compound coatings that affect the eating experience and shelf life. In the search for a better compound coating fat, they focused on bloom, bite (or snap) and waxy mouthfeel as the significant areas that affect the product desirability. Bloom, in particular, was a concern because it can create a false perception that the product has gone bad. In internal applications testing, compound coatings made with PalmAgility 600 series fats exhibited the following benefits:

- **Appealing mouthfeel:** A more stable melting profile that melts in the mouth while maintaining structure through shelf life
- **Firm bite:** A snap similar to real chocolate for a more decadent eating experience
- **Enticing appearance:** A significant delay in the appearance of bloom and the retention of gloss compared to control

Compound coating shelf-life study at 70°F in molded pieces (wafers)

Our food scientists conducted a shelf life study of compound coatings made from our PalmAgility coating fats. All out-performed the control, which was a standard palm-based product.

Product	Day	Observation
Control	75	Bloomed
	150	No bloom / good shine
	180	No bloom / getting dull
PalmAgility® 601	240	Bloom starting at edges
	190	No bloom / good shine
PalmAgility® 605	240	No bloom / getting dull
	240	No bloom / good shine

APPLICATIONS: PalmAgility® compound coating fats

PalmAgility® 600, 601, 605

These products are ideal for enrobing, drizzles, fillings and soft, fudgy coatings for:



Cereal Bars



Cookies



Pretzels



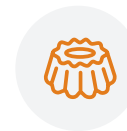
Snack Cakes



Cereal Bars



Donuts



Molded Products

PalmAgility® 606, 607, 611

These products are ideal for coatings, enrobing, molding and drops/inclusions/chips for:

PalmAgility® Product Line Specifications

Product	Ingredient Statement	Typical Data	SKU / SAP #	Pack Size
PalmAgility® 600 Compound Coating Fat	Palm Kernel Oil and Palm Oil	Mettler Dropping Pt: 95-105°F SFC at 20°C: 64-73% SFC at 30°C: 20-30% SFC at 40°C: 1% max	<i>In development. Contact Cargill sales representative.</i>	Bulk
PalmAgility® 601 Compound Coating Fat	Palm Kernel Oil and Palm Oil	Mettler Dropping Pt: 98-106°F SFC at 20°C: 61-71% SFC at 30°C: 25-32% SFC at 40°C: 2% max	130071529	Bulk
PalmAgility® 605 Compound Coating Fat	Palm Kernel Oil and Palm Oil	Mettler Dropping Pt: 100-108°F SFC at 20°C: 58-72% SFC at 30°C: 18-38% SFC at 40°C: 4% max	<i>In development. Contact Cargill sales representative.</i>	Bulk
PalmAgility® 606 Compound Coating Fat	Palm Kernel Oil and Palm Oil	Mettler Dropping Pt: 102-110°F SFC at 20°C: 82-91% SFC at 30°C: 45-56% SFC at 40°C: 7% max	<i>In development. Contact Cargill sales representative.</i>	Bulk
PalmAgility® 607 Compound Coating Fat	Palm Kernel Oil and Palm Oil	Mettler Dropping Pt: 103-110°F SFC at 20°C: 80-92% SFC at 30°C: 47-59% SFC at 40°C: 4% max	<i>In development. Contact Cargill sales representative.</i>	Bulk
PalmAgility® 611 Compound Coating Fat	Palm Kernel Oil and Palm Oil	Mettler Dropping Pt: 107-113°F SFC at 20°C: 81-91% SFC at 30°C: 50-63% SFC at 40°C: 15% max	<i>In development. Contact Cargill sales representative.</i>	Bulk

Explore the possibilities of the PalmAgility® compound coating fats.

Learn more at cargill.com.



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