

BUNGE

Foodservice Product Portfolio



Bunge is a 200 year old, vertically integrated manufacturer of oils & fats for foodservice and food manufacturers.

Dedicated to Foodservice

Bunge is proud to serve North American restaurants and institutions with a product portfolio and a dedicated team of professionals to meet your unique needs.

Focused on Oils & Fats

Bunge's primary focus is oils & fats – providing you with the expertise and attention you require when making critical decisions for your operation.

Back of House Expertise

As an extension of your back of house team, Bunge can help you use oils & fats better and more efficiently - whether you're frying, baking or cooking.



BUNGE Oils



When you choose Bunge for oils, you get access to options. As the world's largest oil seed processor*, Bunge gives you access to oils made from a variety of sources, including soybeans, canola and palm, and our North American facilities are well positioned to supply your foodservice operation. The Bunge oils portfolio consists of a wide selection of salad and frying oils to support frying, baking and cooking applications for your back of house operations. Our technical service and sales teams will support your business from startup.



NutraClear®
Ultra High Performance Frying Oil

Made from oil seeds selected and grown in collaboration with our extensive farmer network, Nutra Clear Ultra High Performance Frying Oils provide high volume operations with a pure performance product.



proformance®
FRYING OIL

Formulated to improve your frying operations, Proformance Frying Oils provides significant enhancements to operators new to performance oils who want the benefits that come with increasing fry oil life.



BUNGE

Providing best-in-class product quality and consistency, Bunge offers a broad assortment of frying and salad oils backed by our company name.

BUNGE

Shortenings

When you choose Bunge for shortenings, you get access to an extensive portfolio of high performance, high value shortenings covering various applications.



Vream® Classic Shortenings is a line of versatile, soy-based shortenings that produces exceptional finished goods. From All Purpose to Donut Fry to Pie Shortening, Vream® Classic products cover a broad range of frying and baking needs. Each item's unique stability, plasticity and neutral color and flavor will help you deliver the texture and flavor your recipe calls for.



vream®



Our sales and technical service departments can help you identify the right product within our portfolio that fits your needs.

BUNGE Margarines



Bunge's margarine portfolio is designed to meet your operation's cooking and baking needs. With a variety of formulations to deliver the flavor, functionality and performance, our Country Premium® Margarine brand has been helping operators make delicious menu items for generations.

We offer formats to meet your front or back of house needs, including:

COUNTRY PREMIUM



1lb. Prints



Half Jibs



Gallons



Pails



Tubs



Portion
Control Cups

If you have specialized baking needs, we can help identify which product matches your situation.



BUNGE

Buttery Flavored Oils



Bunge has a variety of versatile culinary oils that deliver flavor, function and convenience. Our liquid butter alternative, Golden Award® Buttery Flavored Oil, gives you the appearance and flavor of butter while saving your operation time and money. It can be used in a variety of applications, including sauteing, pan frying, baking and in sauces. For operators looking for a sodium-free option, Bunge Pan & Grill reduces sticking and darkening on the grill in place of more costly, less convenient options.




Golden Award
BUTTERY
FLAVORED OIL



BUNGE

Pan Sprays



Bunge's portfolio includes a line-up of pan sprays to assist your team in everyday culinary tasks. EZ Coat® No-Stick Cooking Sprays can be used for baking, sauteing, broiling and frying on multiple surfaces to keep your operation running smoothly while reducing costly clean up time.



EZ COAT®

Our Expertise Starts at the Source

Farm to Fork

At Bunge, farm to fork is our core business. We cultivate relationships with farmers across the US and Canada to source oilseed crops like soybeans and canola for our North American facilities. We then convert the oil from those crops into value-added oils & fats for foodservice which ultimately make it into your recipes and onto your patron's plates.

Commitment to Sustainability

Bunge promotes sustainability at every step along our supply chain and in the day-to-day business decisions we make across our operations. For more information about Bunge's progress towards our sustainability goals, please find the latest [Corporate Sustainability Report on our website](#).

Let's Get Started

Our team strives every day to help you create foods that will delight your patrons and grow the value of your business. Our aim is to collaborate with you as true partners to create solutions that satisfy your customer's needs. In working with Bunge, you can expect responsive and professional communications and a relationship built on trust and teamwork. We would love to work with you. Give us a call and let's get started.



Contact your Bunge
Sales Representative Today!