

Confectionery



 BUNGE

Tailored support to create superior eating experiences

Consumers are constantly looking for excitingly new eating experiences with guilt-free indulgence. Manufacturers need to differentiate with high-quality ingredients, fewer calories, and non-hydrogenated, trans-free solutions without sacrificing quality or sensory properties. At the same time, product life cycles are getting shorter and there's continuous pressure on business performance. Quick response to this ever-changing market is required to remain competitive. We understand these complexities and partner with you to deliver the right fat to create innovative products that meet market demands.

Guilt-free indulgence

Delightful ideas have to go hand in hand with the growing demand for traceable ingredients and clear labeling. Manufacturers and consumers are more and more concerned about food safety and sustainability, which requires reliable information about their food and its origins. We ensure a high traceability of our raw materials, protecting your brand and reputation.

We have the experience and expertise to help you meet all requirements. That's why we are often confectionery manufacturers' first choice when original, tailor-made concepts are needed. Together we develop innovative solutions to turn your ideas into confectionery products that offer new eating properties, indulgent experiences and optimal quality.





Delight consumers with new treats

We help you create exciting new experiences. Whether you desire premium cool melting fillings, temperature-tolerant spreads or fast crystallizing coatings, we can tailor the solution to your requirements. Taking your manufacturing capabilities into account, we ask the right questions:

With the answers to questions like these, we help you develop products that precisely fit your needs and your customers' taste.

- Are you developing chilled, ambient or frozen products?
- Do you have the capability to temper?
- Do you need fast crystallizing coatings?
- What sort of flavor release profile should your filling have?
- Do you need bloom prevention?
- What about compatibility with cocoa butter?
- Do you need a fast, non-hydrogenated crystallization starter?
- What shelf life should your product have?

Let's create together

With more than 325 combined years of experience, we are experts at modifying fats and oils for a wide range of applications. Fat is a key ingredient that influences eating experience. When working together with us, our expertise combined with your market insights, leads to innovative, irresistible products. No matter what your needs are, we offer a tailored solution with consistent high quality. From aerated or cool-melting fillings to coatings and chocolate spreads.

Delivering on ideas

With our in-depth knowledge of ingredients, applications and processes, we work with you to transform your ideas into outstanding products. Whether in your production facilities or our Creative Studio, we help you accelerate the development process to create innovative solutions like heat-tolerant coatings or spread fats for warm climates that can reposition or extend your brand. Propositions like these can support a shift in point of sale, enabling you to reach new customers. Our track record in innovation speaks for itself. We invented Cocoa Butter Equivalents along with Prestine® anti-bloom filling fats and CristalGreen® non-hydrogenated crystallization starter.

Going the extra mile

Our flexible and responsive teams go beyond technical expertise. We provide valuable market insights enabling you to optimize your raw material sourcing. What's more, the scale and efficiency of our operations ensures high-performance products in the right volumes at the right price.





Bringing out the best in your confectionery products

Fats for Coatings	Physical properties						Chemical properties								
	Snap	Gloss	Quick melt	Clean melt	Heat stability	Cocoa butter compatibility	Flavor	Flavor release	Ease of processing	Texture stability	SFA (g/ 100g fat)	SFC at 20°C	SFC at 25°C	SFC at 30°C	SFC at 35°C
Coberine® 507	+	+	++	++		++		+	+	++	61	73	58	39	1
Coberine® 608	+	+	++	++		++		+	++	++	62	75	66	46	5
Coberine® 901	+	+	++	++	++	++		+	++	++	60	73	69	59	22
Coberine® 701	+	+	++	++	++	++		+	++	++	62	89	88	86	72
Couva® 855 NH/E					+	+			++		66	72	49	29	15
Couva® 270 NH			+	+		+		+	++	+	82	69	49	24	2
CLSP® 499Hi	++		++	++				++	++		87	83	67	28	1
CLSP® 555	++	++	++	++				++	++		94	95	89	49	5
Crystallization starters															
CristalGreen®										++	91	98	98	98	97
Revel® A										+	84	94	91	89	84

++ = excellent
+ = good



Fats that deliver outstanding fillings and spreads

Fats for fillings and spreads	Quick melt	Cool melt	Clean melt	Creaminess	Flavor release	Cocoa butter compatibility	Heat stability	Texture stability	Bloom retarding	Soft fillings / spread	SFA (g/ 100g fat)	SFC at 20°C	SFC at 25°C	SFC at 30°C	SFC at 35°C
Creamelt® 100	+	+	++		++	++		+	+		50	25	9	4	1
Creamelt® 501	++	++	++		++	++	+	++	+		51	45	27	1	0
Creamelt® 600	++	+	++		++	++	+	++	+		54	56	34	8	1
Creamelt® 701	++	++	++		++	++	+	++	+		55	65	41	7	<1
Biscuitine® 200				+		+	++				49	26	14	8	4
Biscuitine® 500				+		+	++				54	45	30	18	12
Biscuitine® 305				+		+	++				53	40	24	15	9
Biscuitine® 275				+		+	++				40	20	11	7	5
CLSP® 670	++	++	++		+						92	51	13	0	0
Durkex® 102	+			+	+	+		+		++	39	6	4	2	0
Creamelt® Stand				+	+	++	++	++	+	++	35	10	8	6	4
Prestine® 12F			+		++	+		++	+		75	49	24	4	1

++ = excellent
+ = good



Sustainable Sourcing

Our vision is to build value chains that are integrated from farm to consumer, traceable and verifiable, and which create positive impacts on the ground for growers and producers. Our company is committed to applying policies that reflect this vision across our businesses and supply chains, and to collaborating with stakeholders and other value chain participants – from farmers to consumers – to realize them at scale.

Sustainability is core to us and we are a leader in our industry. We seek to feed the world while working to preserve it by minimizing our environmental footprint,

promoting responsible agriculture and establishing accountability through tracking and disclosing progress on our commitments.



Action on Climate

We implement innovative solutions to minimize our environmental footprint and support projects and activities that strengthen our approach to fighting climate change.



Responsible Supply Chains

We promote sustainable agriculture and implement robust projects that protect and improve the environment, while supporting the social and economic well-being of growers and local communities.



Accountability

We aim to be an accountable leader within our industry, helping to raise the bar on our sector's performance by regularly tracking and disclosing progress on our commitments and sustainability performance.

Focus on Carbon

We're helping to usher in a low-carbon future. This means reducing our emissions, promoting sustainable practices in the supply chain, and growing our business in low-carbon markets. We have adopted carbon-focused decision-making: a "climate lens" is now an integrated part of our business strategy, including how we source our key commodities. We are constantly working to minimize our environmental footprint and contribute to innovative solutions that cut carbon across our value chain while delivering value to stakeholders.

