



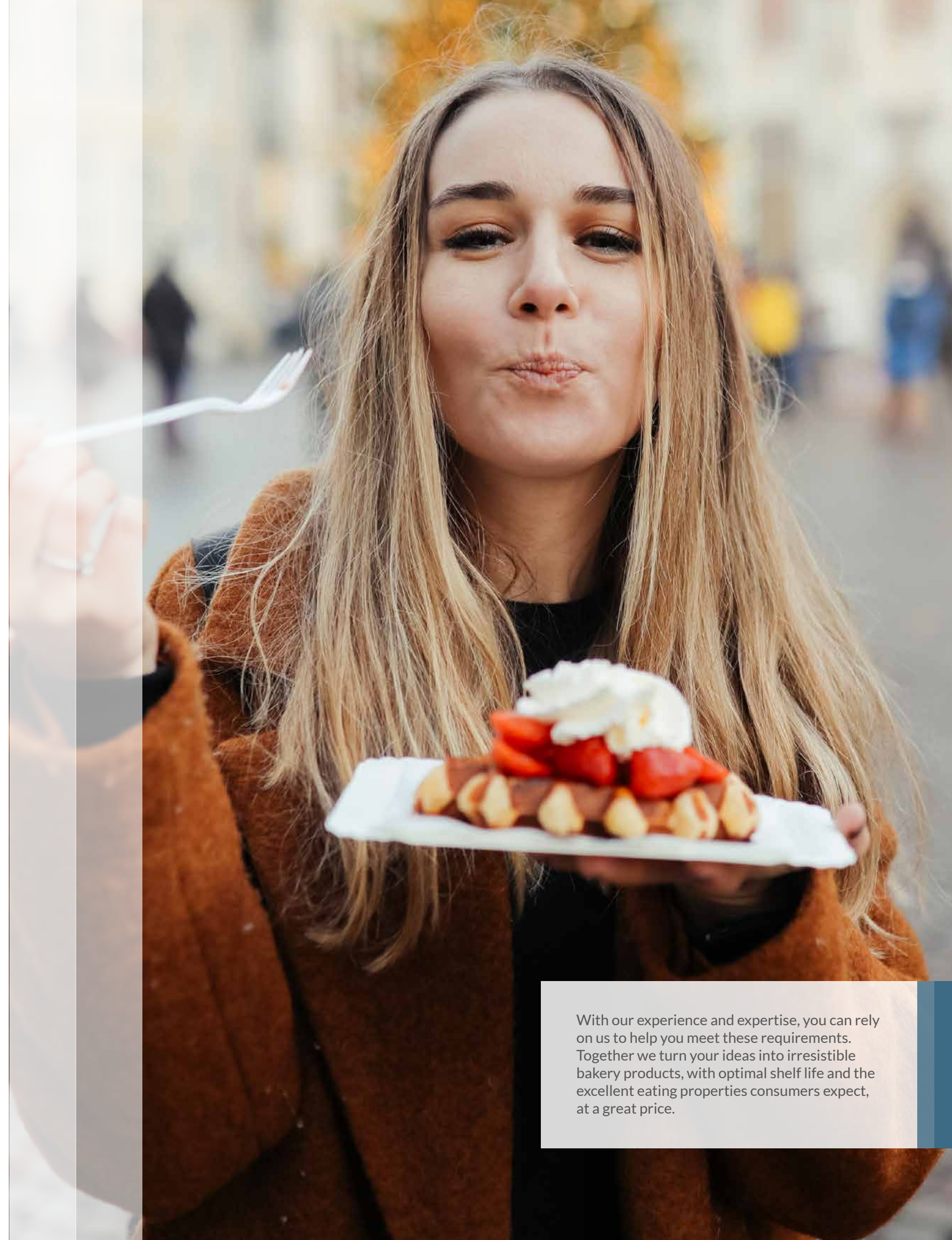
Bakery

BUNGE

Expert support to create delicious moments

The complexities in manufacturing excellent bakery products are numerous. Product value cycles are getting shorter and health trends are evolving faster than ever. Quick response to this ever-changing market is required to remain competitive. Our experts understand this and team up with you to choose the right fat or specialty ingredient to balance market demands with product innovation.

Besides the trend for healthier, naturally produced foods and clear labeling, there's increasing demand for traceable ingredients. To ensure food safety and sustainability,



With our experience and expertise, you can rely on us to help you meet these requirements. Together we turn your ideas into irresistible bakery products, with optimal shelf life and the excellent eating properties consumers expect, at a great price.



A wealth of product uses

Whether you want aerated cookie fillings, sponge cake dough or bread with an extended shelf life, we offer the perfect solution tailored to your product requirements. Taking your production facilities into account, we ask the right questions:

With the answers to questions like these, we help you deliver products that match your production process and market. The product options are too numerous to cover in full here, but our applications sheets provide additional help to identify the right solution for your product.

- Are your products chilled, ambient or frozen?
- Is your chocolate optimized for your production process?
- How crisp do consumers want your cookies to be?
- How moist would you like your cake to be?
- What about flavor release?
- What sort of mouth feel should your product have?
- Do you need anti-blooming?

Let's create together

Partnering with us gains access to our technical expertise and combined with your unique insight, we create applications that will always keep you one step ahead. Whether you're developing functional foods or more indulgent treats, we provide the support and expertise to create high-quality bakery products.

Our broad portfolio of solutions is tailored to your needs. From fillings, barriers and coatings to dough fats, short crust cookies, bread, short crust dough and puff pastry.

Delivering on ideas

With extensive knowledge of oils, fats, specialty ingredients, applications and processes, our bakery experts partner with your development team to bring your ideas to life. In your production facilities or our Creative Studio, they help you design recipes for cost-competitive products that fit your existing production methods, and delight consumers' taste buds. They can even help you optimize your production processes. In the dynamic bakery market, these first-class specialists constantly focus on understanding your business and the challenges you face. They also keep pace with technical developments so you can benefit from innovations that put you one step ahead.

Going the extra mile

Our services go beyond technical support. We provide valuable market insights enabling you to optimize your raw material sourcing operation. And because you need reliability when it comes to deliveries, we also offer access to our logistics systems so you can accurately schedule production.



Bringing out the mouth-watering qualities of your bakery products

Products / Applications	Segment	Aeration	Quickset	Anti-bloom	Cool melting	Creaminess	Puff	Blends with cocoa butter		Flavor release	Heat tolerance	Non sticky	Filling fat	Coating fat	Barrier	Crystallization speed	Lightness	SAFA	SFC 10	SFC 20	SFC 30	SFC 35
Biscuitine® 200	Cake / Filling					+				++	+		+					52	45	22	8	5
Biscuitine® 300	Cookies					+					+		+					54	56	32	12	8
CLSP® 499	Cookies	++	+							+			+	+	++	+		91	>80	83	29	1
Cose®	Filling	++	++		++					++		++	++	+	+	+	+	91	76	36	0	0
Couva® 850 NH	Coating / Barrier	++	+			+					+			+	+			65	>75	70	27	15
Creamelt® 700	Filling	++	+ ¹		++					++			++	+			+	65	>77	64	6	0
Crokvitol® 6613	Coating / Filling		++				+			++	+	++	+	+	+	+		85	91	80	56	42
Crokvitol® 6616	Puff / Danish		+				++			++	+	+		+	+	+		71	77	51	23	5
Prestine® 12F	Cake / Filling	++	++	++	+					++			++			++	++	77	>48	35	6	1
Revel®	Bread / Barrier		+				+				++	++			++	+		66	87	70	47	36
Coberine® 6836	Puff / Danish		+				++	+			+				++	+		65	96	92	89	80

¹ = temper fat
++ = excellent
+ = good



A cake example

A moist cake with a superior structure, great flavor and good shelf life can be a challenge. Our Biscuitine delivers the desired result:

- ✓ Suitable for use in a wide range of products.
- ✓ Needs no tempering, fits many processes.
- ✓ Cost-effective
- ✓ Great flavor release and mouth feel
- ✓ Label-friendly: free from hydrogenated and trans fats
- ✓ Can be used in recipes with nuts, cocoa and other ingredients
- ✓ Better air incorporation

For a more detailed description, please see our product-specific application sheets.

Biscuitine

Reference fat



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.



