



# Bakery applications

**BUNGE**



# Filling and icing

For luscious fillings and icings for chocolates, cookies and cakes, we offer a comprehensive range of specialty fats and lecithins that meet all your requirements in terms of indulgent eating experience, production and cost. Most of our filling and icing fats offer excellent aeration and quick setting. Individual fats offer different properties that help you maximize the sensory impact of your particular bakery product. Lecithin facilitate your process.

These include:

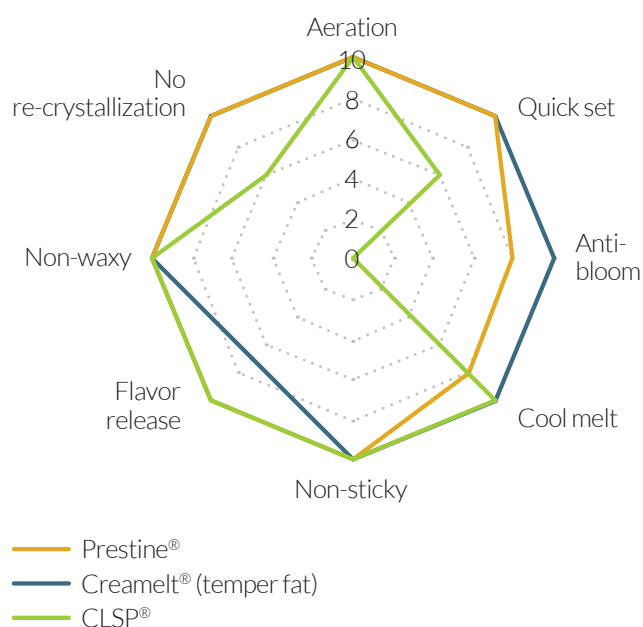
- Refreshing eating characteristics,
- Intense flavor release,
- Mousse and ice cream textures,
- Reduced saturated fat content,
- Anti-bloom properties,
- Extended shelf life,
- Cool melting.
- Improve processability
- Controlled viscosity

- ✓ Anti-bloom solutions
- ✓ Ice cream experience
- ✓ Boost your flavors with our fats
- ✓ Extended shelf life
- ✓ Premium mouth feel
- ✓ Rich and creamy filling

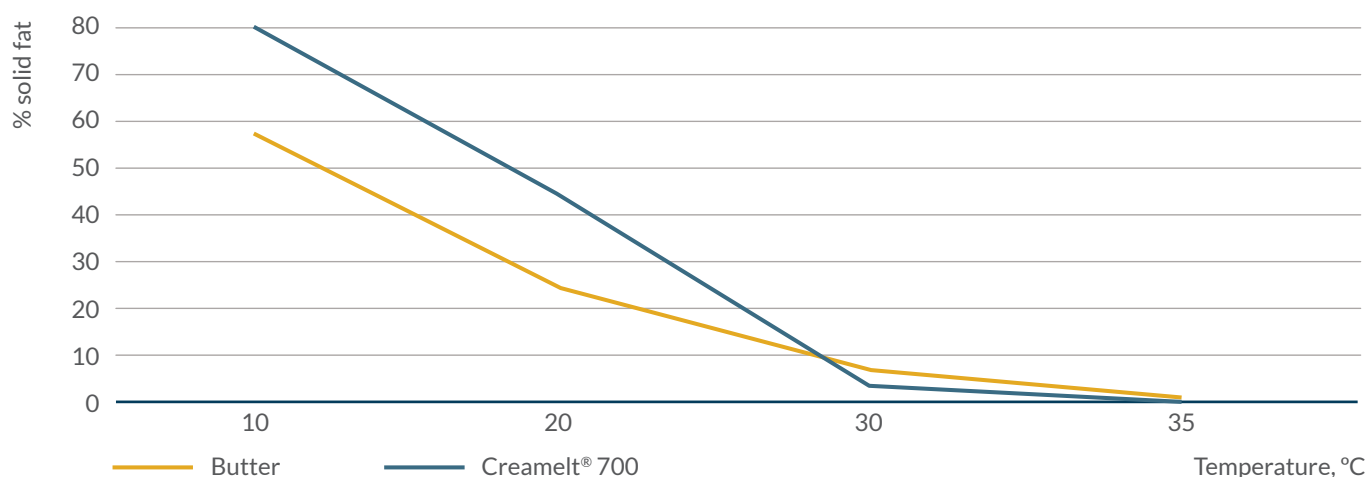
If you want a good balance between performance and price, we also offer a versatile, low-cost alternative that delivers a rich, creamy, long lasting flavor.

- Biscuitine® 200 & 203
- Biscuitine® 8029
- BungeMaxx® lecithin
- CLSP® 499
- Creamelt® 700
- Crokvit® 6613
- Prestine® 10 & 12F

## Sensory comparison of different specialty fats



## Creamelt® melting profile compared to butter shows its cool melting properties



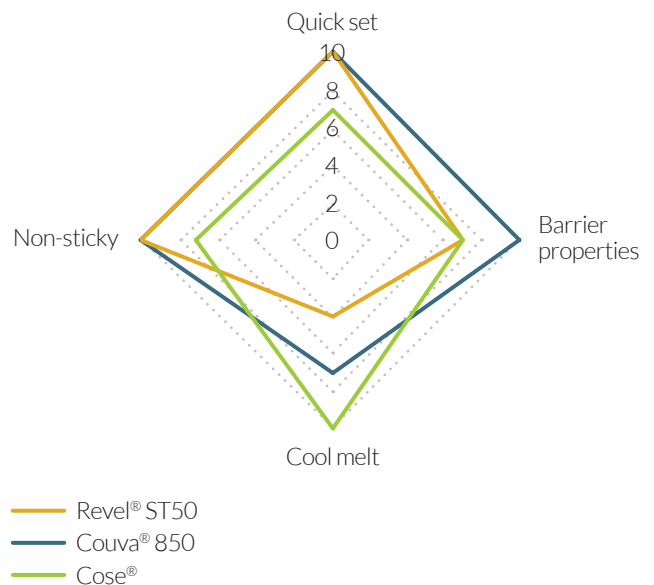
# Barrier and coating

Our barrier and coating ingredients deliver a range of properties that maintain the visual and sensory appeal of pastry cases, filled cookies and other moisture-sensitive products.

These properties include fast crystallization and no stickiness, resulting in high glossy shine after spraying. For chilled or frozen products, we have solutions that are suitable for cold storage maintaining the desired texture and appearance of frozen products throughout their shelf-life and deliver improved eating characteristics at low temperatures. Whatever your production, cost or market needs, we have the right solution for you.

- Biscuitine® 300
- BungeMaxx® lecithin
- Couva® 850 NH
- Cose® R
- Crokvitol® 6613
- Revel® ST50 & Revel A

## Barrier fats sensory comparison





## Puff pastry

For puff pastry that looks and tastes great, we offer a product that delivers superior puff and delectable flavor release. It's not sensitive to re-crystallization and in addition it produces very little waxy mouthfeel. It even allows you to lower the saturated fat content of your puff pastry by up to 70%.

- BungeMaxx® lecithin
- Crokvitrol® 6616



Super puff



Possibility to lower the saturate fatty acid level



Crisp texture

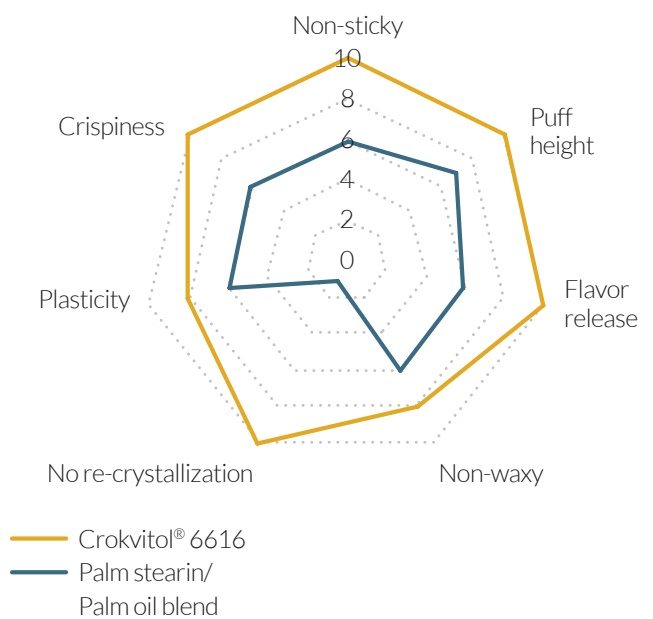


Superior flavour release



Clean melting behavior

### Crokvitrol® sensory comparison to palm oil



### Reference fat

### Crokvitrol®



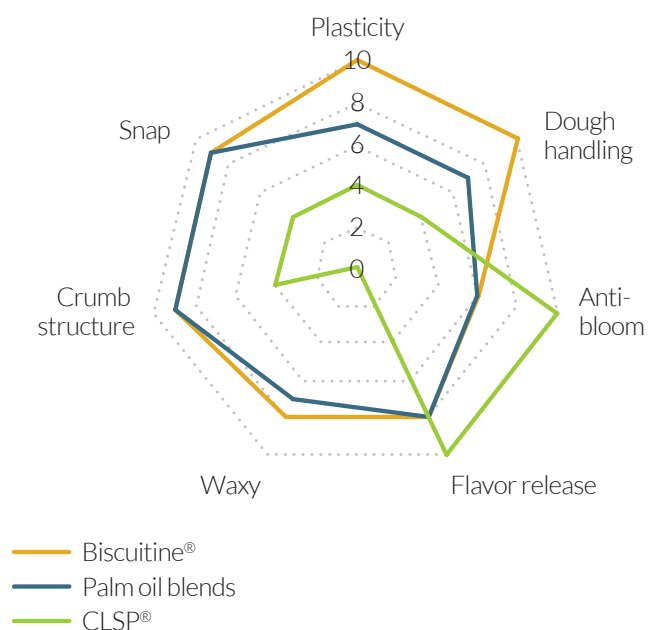


# Cookies

Bunge has great solutions to help you make rotary molded, wire cut or shortbread cookies that are light, crisp and delicious. Our fats for this application offer faster, easier dough handling at low cost while offering the same sensory properties that consumers love. In rotary molded cookies they make dough more plastic and workable. What's more, they produce an open cookie structure with good air incorporation and a strengthened network to support the incorporated air. Ideal solution for having the desired eating characteristics, with optimal handling and processing during production. In some cases, they deliver flavor release that's even better than butter with the help of our lecithins.

- Biscuitine® 300
- Biscuitine® DP 7589
- BungeMaxx® lecithin
- CLSP® 499
- Palm oil blends

## Filling fats sensory comparison



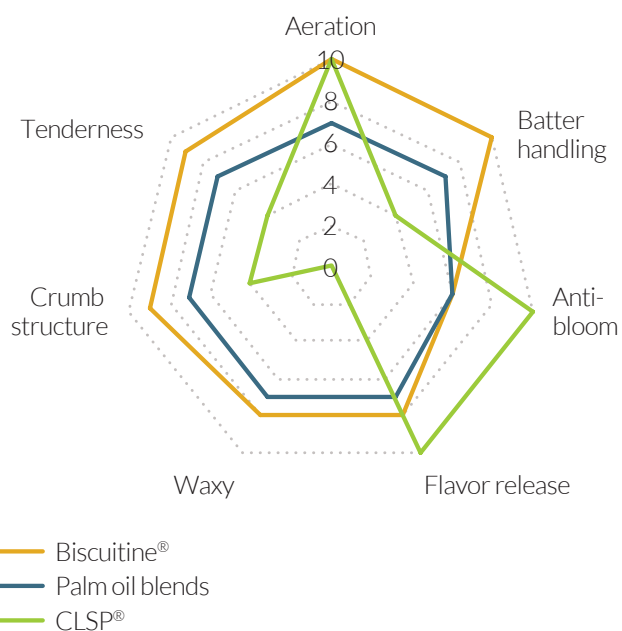
# Cakes

For soft, moist cakes that will delight the most exacting consumers, we have a number of fats, oils and lecithins to fit all your production requirements. These versatile products allow good aeration of batter to create stable cakes with just the right structure. They can also be tailored to deliver the eating properties and long shelf life your customers demand. All these benefits plus great flavor release make these the most cost-effective solutions for producing irresistible cakes. Easy to work with, by providing liquid and powder format for

wet or dry formulations. Ensure homogeneous appearance of internal cake structure (air cell distribution).

- BungeMaxx® lecithin
- Biscuitine® 200, 203, 500 & 505
- CLSP® 499
- Palm oil blends

## Filling fats sensory comparison



## Reference fat

## Biscuitine®



# Wafers and waffles

When it comes to waffles, consumers want luscious products that are crisp on the outside and soft on the inside while in production the even waffle pattern and smooth demoulding are desired, without employing more additional steps. That means you need a consistent batter with no oil separation along with a crystal network that incorporates enough air. Knowing these challenges, we offer tailored blends of palm oil fractions with different levels of saturated fats to deliver all the properties required to make waffles that are solid yet moist after baking.

- Biscuitine® 200
- BungeMaxx® lecithin
- Palm oil blends
- Palm oil

- ✓ Easy demolding
- ✓ Stable waffle shape
- ✓ Maintaining moist structure
- ✓ Solid yet moist





## Dough improvers for bread, pizza and quiche

When you're making bread, pizza crusts and quiche bases, you want end products that are light and crisp with that fresh bread experience. We offer high-temperature melting fats in powder and flake form that smear gluten during dough preparation and influence starch to improve freshness and prolong shelf retarding stalling, hence your product feels fresh for longer life ensuring a high degree of homogeneity of the various ingredients. They also deliver a laminating effect that produces a crispy texture after baking, which is what consumers want when they bite into a pizza crust. And in powder form, these products also provide anti-dust properties.

- BungeMaxx® lecithin
- Revel® ST50 & Revel A powder
- Revel® ST50 & Revel A flakes

### Revel® sensory comparison to palm oil



- Revel® ST 50 Flakes
- Revel® ST 50 Powder
- Palm oil



# Bread

In order to produce freshly baked bread with a crispy crust on the outside and a soft, elastic crumb on the inside, you have to ensure an even and homogeneous distribution of all ingredients during processing. And after baking you want your bread to stay fresh for as long as possible.

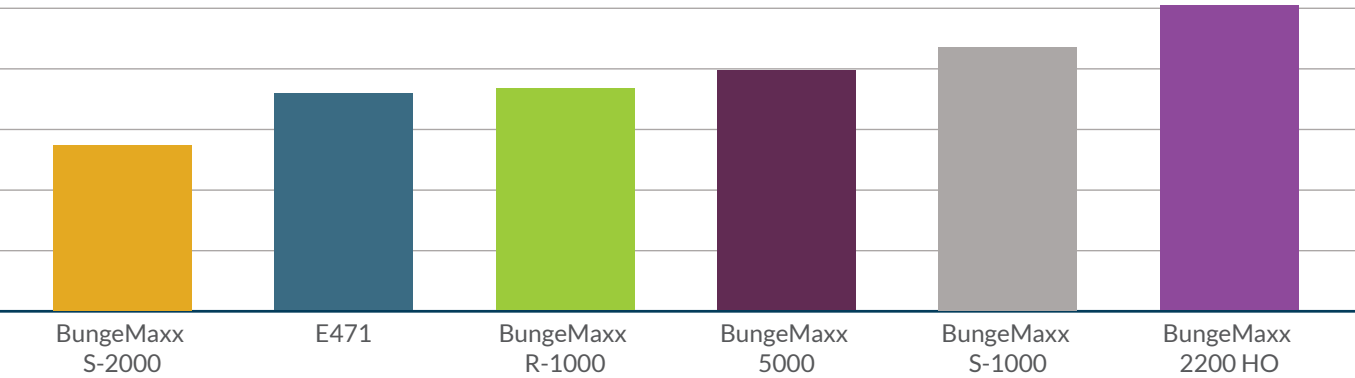
Available in powder and liquid form, our wide range of BungeMaxx lecithins facilitate easy mixing with the other ingredients in both wet and dry applications. They also improve the processability of the dough and increase the volume of bread. In addition, our sustainably sourced and fully traceable sunflower and rapeseed lecithins fit a clean-label

strategy and are a natural alternative to chemically synthesized emulsifiers. And with our application expertise, we can tailor our lecithins to your recipe to produce great tasting bread that stays fresher for longer.

- BungeMaxx® lecithin



Figuur 8 Bread hardness after storage (Bread staling)



# Release agents

Release agents are the unsung heroes of the bakery industry since they are essential for manufacturing products that are close to perfection during and after processing in a wide range of applications. To achieve this, release agents must be perfectly balanced, be easy to spray or apply, produce no sediment or separation and have no effect on the sensory and textural properties of the finished product.

BungeMaxx lecithins deliver the necessary functionality and characteristics, making them suitable for all release agent formulations:

- Oil-based release agents
- High-performance release agents
- Emulsion-based release agents

Our wide range of BungeMaxx lecithins are available in different types, including native, hydrolyzed, sunflower and rapeseed, in liquid and power form. Used alone or combination with other functional ingredients like waxes and emulsifiers, they improve production processes satisfying the highest demands:

- Easy to spray or apply
- Less cleaning
- Reduced equipment downtime
- High product quality and consistency

- BungeMaxx® lecithin

## Creamelt® melting profile compared to butter shows its cool melting properties

