

Take Pizza Crust to the Next Level

Bunge shortening flakes are easy to use and uniquely formulated, with a higher melt temperature. They help you create the ultimate tender, golden-brown and crispy crust that stands out in a finished pizza.



Build a Better Pizza Crust

Bunge shortening flakes bring consistency, dependability and better results to pizza crust, delivering the appearance and texture that consumers crave.

- **A better bite.** Tender and crispy. Less greasy.
- **A better look.** Perfectly golden brown, the mark of a well-baked crust.
- **A better process.** Evenly dispersed throughout dough. Consistent from batch to batch.



Why Shortening Flakes?

As a specialized form of crystallized fat, Bunge shortening flakes offer many advantages when incorporated into a pizza crust.



1. Disperses through dough

Flakes remain distinct, not fully blended into dough



2. Melts during baking

Fat melts and creates distinct layers that contribute to a flaky texture



3. Creates texture

Provides tender, crisp crusts after baking

The Bunge Difference

Bunge shortening flakes come in a variety of thicknesses, melt points and formulations to meet various performance needs and finished product characteristics.

- **Thin flakes:** precise dispersion, reliable performance
- **Medium flakes:** balanced performance and texture
- **Thick flakes:** for different melt/texture requirements
- **Color and flavor flakes:** support buttery appearance and taste



Connect with our team and we'll help you determine which shortening flakes are best for your application!

BUNGE