

Achieve Pie Crust Perfection

Thanks to a higher melt temperature and easy-to-use format, Bunge shortening flakes can help you achieve the flaky, layered texture and golden-brown color that set the standard for incredible pie crust.



Build a Better Pie Crust

Bunge shortening flakes are designed to perform well in pie crust applications, with consistent fat dispersion and dependable performance that lead to better results after baking.

- **More flaky.** More visible layers and pockets. Lighter texture.
- **More appealing.** Rich flavor; beautifully golden brown. Better appearance.

Swap 25% of your total fat inclusion for shortening flakes for optimal results!*



Why Shortening Flakes?

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

Builds tender, flaky layered structure consumers expect

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!

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*Bunge R&D Application Results. When measured as percentage of total fat inclusion in pie crust formula, 25% of fat from shortening flakes was determined to be the optimal rate.