

Icing Shortening



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Loders Croklaan

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Innovating for **taste and nutrition**

Icing Short 305 and Icing Short 302 is an emulsified icing shortening designed to perfecting cream filling recipe with higher rations of water. It allows you to create smooth icings.

Brilliant white icings made with Icing Short 305 and Icing Short 302 have outstanding flavor and texture, superior spreadability and excellent mouthfeel.

Characteristic

- A non-hydrogenated fat
- Low trans fatty acid, < 1%
- Combination of fats and emulsifiers
- Incorporates higher quantity of air
- Fit for recipe with water

The quality of cakes, icings and fillings greatly depends on aeration. Bunge Loders Croklaan specially formulates icing shortenings for optimal aeration, providing good creaming properties, clean flavor release and excellent emulsion stability for all of your decadent sweets.



Expert support to create **delicious moments**

Operation effectiveness

- Perfect for cream filling recipe + water - a cost effective recipe
- Improve cream mixing stability

End product

- Clean label (Low trans : <1% ; non-hydrogenation ; low saturated fat)
- Support varieties of cream / cream filling recipes for cakes - with & without water
- Better cream shape retention

Sensory

- Reduce oleaginous eating sensation - resulted from minimize waxiness
- Better flavor release & faster meltdown

Variety of End Products



Customized formulations for your baking needs

Products	Shortening	Icing Short 302	Icing Short 305
Clean Label	Low Trans & non-hydrogenated	Low Trans & non-hydrogenated	Low Trans & non-hydrogenated
Variety of Recipes	✘	✓ <small>*with 15% water</small>	✓✓ <small>**with 20% water</small>
Shape Retention	✘	✓ <small>*with 15% water</small>	✓✓ <small>**with 20% water</small>
Specific Gravity, SG	✓✓	✓✓	✓✓
Mixing Stability	✘	✓ <small>*with 15% water</small>	✓✓ <small>**with 20% water</small>
* 15% water at 25°C	Severe syneresis	No syneresis	No syneresis
** 20% water at 25°C	Severe syneresis	Minor syneresis	No syneresis
Sensory	✘	✓✓	✓✓

✘ = not applicable ✓ = good ✓✓ = excellent

Quality choices and sustainable options

Typical Cream Recipe

Conventional cream recipe without water

Ingredients	%
Shortening	35.6
Icing sugar	37.9
Skimmed milk powder	5.9
Full cream powder	3.6
Salt	0.4
Glucose	16.6
Total	100

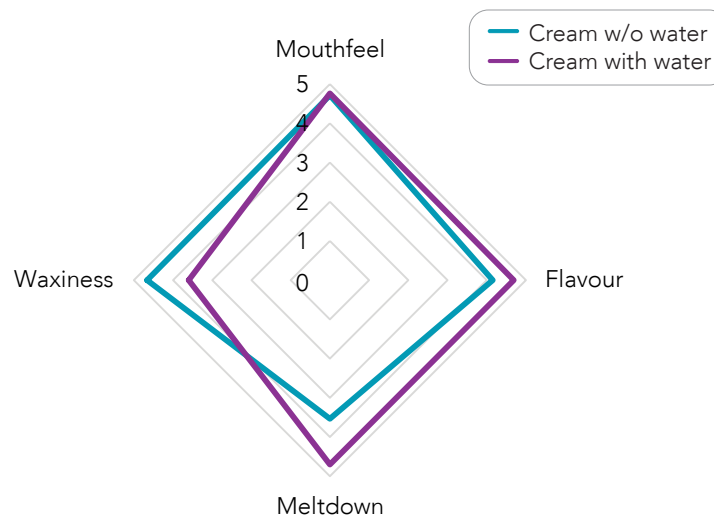
Cream recipe with water

Ingredients	%
Icing Shortening	29.7
Icing sugar	31.8
Skimmed milk powder	5.0
Full cream powder	3.0
Cold-soluble Starch	0.4
Salt	0.3
Glucose	13.9
Water	15.9
Total	100

- 5% of fat and sugar reduction.
- A healthier recipe with better mouth feel - light flavour and smooth texture.



Sensory Evaluation



Note:

- Mouthfeel and flavor are comparable.
- Cream with water has better meltdown and less waxiness.
- Conventional shortening – got syneresis can't use for recipe with water.