



# BAKERY PRODUCT GUIDE

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**AAK**



# Bakery Fats & Oils



Bakery Product Category	Code	Brand	Oil Type/Blend	Melt Point	Application	Features & Benefits	Packaging
<b>All-Purpose Shortening</b>	8120	Cisao®	Palm	101-107° F	Pastries, cakes, cookies, and a variety of bakery applications	Clean mouthfeel, no residual oiliness or waxiness, creams well, multi-purpose	50 lb. cube
<b>Premium All-Purpose Shortening</b>	8312	Cisao®	Palm	103-110° F	Pastries, cakes, cookies, and a variety of bakery applications	Wide plastic range, clean mouthfeel, no residual oiliness or waxiness, creams well, multi-purpose	50 lb. cube
<b>Low Saturated Fat Shortening</b>	8633	EsSence®	Canola, Palm	97-103° F	Breads, cakes, cookies, and a variety of baking applications	Lower saturated fat, multi-purpose shortening	50 lb. cube
<b>Bakers Margarine</b>	8285	Cisao®	Palm, Soybean	100-118° F	Pastries, cakes, cookies, and a variety of bakery applications	Clean tasting, creams well, multi-purpose, contains soy lecithin	50 lb. cube
<b>Bakery Shortening Flakes</b>	8253-00-02	Cisao®	Palm	125-135° F	Pizza, biscuits, breads, short pastry, dry mixes	Enhances flakiness and tenderness, easy to use, provides clean flavor	50 lb. carton
<b>Bakery Shortening Flakes</b>	8315-00-05	Cisao®	Palm	107-115° F	Pizza, biscuits, breads, short pastry, dry mixes	Low melt point flakes, enhances flakiness and tenderness, easy to use, provides clean flavor	50 lb. carton
<b>Bakery Shortening Flakes – Cinnamon Sugar Flavored</b>	8253-12-05	Cisao®	Palm	125-135° F	Biscuits, breads, short pastry, dry mixes	Contains real sugar and cinnamon, enhances flakiness and tenderness, easy to use, improves flavor delivery	50 lb. carton
<b>Bakery Shortening Flakes – Butter Flavored</b>	8253-41-05	Cisao®	Palm	125-135° F	Pizza, biscuits, breads, short pastry, dry mixes	All natural non-dairy flavor, enhances flakiness and tenderness, easy to use, improves flavor delivery, contains soy lecithin	50 lb. carton
<b>Bakery Shortening Flakes – Butter Flavored &amp; Colored</b>	8255-21-05	Cisao®	Palm	125-132° F	Pizza, biscuits, breads, short pastry, dry mixes	All-natural non-dairy flavor with added beta-carotene (for color), provides buttery appearance in crumb, enhances flakiness and tenderness, easy to use, improves flavor delivery	50 lb. carton

Bakery Product Category	Code	Brand	Oil Type/Blend	Melt Point	Application	Features & Benefits	Packaging
<b>Cake &amp; Icing Shortening</b>	8116-93-01	Cisao®	Palm, Soybean	102-108° F	Cakes and icings	Emulsified shortening provides moisture retention, clean mouthfeel and flavor, outstanding eating quality, creams well, easy to spread, decorate, and pipe, decreases post hardening of frostings	50 lb. carton
<b>Donut Fry Shortening</b>	8136	Cisao®	Palm	114-120° F	Excellent frying fat for donuts	Clean mouthfeel, reduces oiling out, increases adherence of glazes and decorations, long fry life	50 lb. cube
<b>Premium Donut Fry Shortening</b>	8315	Cisao®	Palm	107-115° F	Excellent frying fat for donuts	Minimizes post hardening for longer shelf life, clean mouthfeel, reduces oiling out, increases adherence of glazes and decorations, long fry life	50 lb. cube
<b>Coconut Oil</b>	5125	Neutresca®	Coconut	75-81° F	A variety of different uses	Clean flavor, clean label, non-palm, fast melt away, multi-purpose	400 lb. drum
<b>Structuring Fat</b>	8252-00-03	Cisao®	Palm	138-148° F	Nut and seed butters, spreads	Non-hydrogenated, minimizes oil separation, increases heat tolerance	50 lb. carton
<b>Structuring Fat</b>	7930-00-03	Neutresca®	Hydrogenated Palm	136-146° F	Nut and seed butters, spreads	Minimizes oil separation, increases heat tolerance	50 lb. carton
<b>Structuring Fat</b>	7900-00-03	Neutresca®	Hydrogenated Soybean	150-158° F	Nut and seed butters, spreads	Non-palm alternative with increased temperature stability, minimizes oil separation, increases heat tolerance	50 lb. carton
<b>Structuring Fat</b>	7904-00-03	Neutresca®	Hydrogenated Cottonseed	145-155° F	Nut and seed butters, spreads	Non-palm alternative, minimizes oil separation, increases heat tolerance	50 lb. carton

## THE CO-DEVELOPMENT COMPANY

At AAK, we know that collaboration gives rise to the best ideas. We are committed to co-development with our customers. New value-adding products are developed in close partnership with you, drawing on our fats and oils expertise, customer applications and knowledge of market trends. That's why we're called the Co-Development Company.

## ABOUT AAK

AAK is a leading provider of value-adding vegetable oils and fats. Our wide range of raw materials, broad process capabilities, and expertise within food applications enable us to develop innovative and value-adding solutions across many industries – **Bakery, Chocolate & Confectionery, Plant-based foods, Dairy, Special Nutrition, and more.**

AAK's proven expertise is based on more than 140 years of experience within oils and fats. Our unique co-development approach brings our customers' skills and know-how together with our own capabilities and mindset for lasting results. AAK has more than 20 production facilities and customization plants, 25 sales offices with sales in 100 countries and more than 3,800 employees worldwide. We are AAK – The Co-Development Company.



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## WE ARE HERE FOR YOU

At AAK, we believe in the power of our collective capabilities. Through our co-development approach, we want to create maximum value for you and your business—enabling you to achieve long-lasting results. As your partner, we keep our promises—by driving initiative, improvement, and innovation—with teamwork and a sense of urgency.

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