

fats and oils



Ultimate® fats: the choice for frozen desserts

The coconut oil in Ultimate® products comes from the tropics, yet chills better than chocolate. It's no wonder Ultimate® fats are the solution of choice for frozen dessert applications.

Ultimate® fats achieve a lower melting point than cocoa butter in chocolate. Coated on ice cream, they crystallize and hold their form far better than chocolate, with no tempering required. As a result, finished products made with Ultimate® fats achieve superior appearance, as well as the ability to withstand cracking.

Available non-hydrogenated, hydrogenated or with soybean oil, Ultimate® products can also be used in vegetable dairy systems, cream centers and fillings, spray oils and more. Their steep melting profiles remain firm and stable at room temperature, but melt quickly and completely at or near mouth temperature, thereby imparting smoothness and rapid flavor release.



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Cargill™

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Applications

- Ice Cream Coatings
- Spray Oils
- Cream Centers and Fillings
- Popcorn Popping
- Nut Roasting

Advantages

- Tempering Not Required
- Non-hydrogenated Option Available
- Low Trans Fat
- Economically priced
- Good Gloss and Gloss Retention
- High Tolerance to Diluent Fats, Like Nut Oils
- Melting Properties and Flavor Release Comparable to Cocoa Butter

Products

Confectionery and Vegetable Dairy Fats

- **Ultimate[®] 76:** Coconut Oil with Citric Acid added as a preservative.
- **Ultimate[®] 92:** Hydrogenated Coconut Oil with Citric Acid added as a preservative.
- **Ultimate[®] 110:** Hydrogenated Coconut Oil, Hydrogenated Soybean Oil, Citric Acid added as a preservative.

Fats and Oils Expertise

One of Cargill's primary assets is our staff of technical and application experts, who are some of the best minds in the industry. They have a wealth of experience and deep understanding of the performance characteristics of fats and oils. Their knowledge of our products can assist you with new product development, reformulation, production scale up, storage and handling, and specifications.

Cargill is the Right Partner

Cargill brings broad experience, passion and excitement to the food industry. Our consumer insights, technical expertise and in-depth ingredient portfolio provide resources for developing new products to meet your consumers' needs and wants.

Cargill offers its customers:

- A complete and broad ingredient portfolio
- High standards for product consistency
- Technical and application expertise
- Product development expertise for customer formulation
- Supply chain and risk management solutions
- Service excellence

contact

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