

Bakery

Product Portfolio Guide



Cargill[®]

All the ingredients you need to create irresistible baked goods.

With rapidly accelerating product development cycles, the pressure to innovate in bakery is intense. Partner with Cargill to find the perfect recipe for success: timely insights into consumer needs, a full ingredient portfolio that takes you from concept to finished product, application experts to support your formulation goals, and reliable global supply to protect your cost-in-use.

Solutions across the bakery aisle



Breads



Cakes



Cookies



Desserts



Donuts



Muffins



Pastries



Tortillas

...and everything in between!

COMPLETE INGREDIENT PORTFOLIO

Cocoa & Chocolate	3
Fats & Oils.....	6
Flours, Grains, Mixes & Blends.....	7
Function & Nutrition	8
Salt	9
Sweeteners	10
Texturizers	11



Cocoa & Chocolate

From drop to chunk, premium chocolate to value compounds, Cargill's extensive portfolio of high-quality cocoa and chocolate ingredients and application expertise help you add indulgent taste and visual impact to a full assortment of baked goods.

Milk Chocolate Coatings

Merckens® Epicure-D™
 Merckens® Gloria™
 Merckens® Marquis®
 Peter's® Brenay®
 Peter's® Broc®
 Peter's® Chatham®
 Peter's® Crema
 Peter's® Glenmere™
 Peter's® Madison®
 Peter's® Ultra®
 Wilbur® Cashmere®
 Wilbur® Cupid®
 Wilbur® Guernsey™
 Wilbur® H732
 Wilbur® Sable™
 Wilbur® Windsor® (Non-GMO*)

Dark Chocolate Coatings

Cargill® DC-6966
 Merckens® Monopol™
 Merckens® Yucatan®
 Peter's® Burgundy®
 Peter's® Cambra™
 Peter's® Gibraltar™
 Peter's® Lenoir™
 Peter's® Newport™
 Peter's® Viking®
 Wilbur® Bronze Medal®
 Wilbur® V993 (Non-GMO*)
 Wilbur® Velvet™

White Chocolate Coatings

Merckens® Ivory®
 Peter's® Original™ White
 Wilbur® Platinum® (Non-GMO*)

Milk Chocolate Chips

Cargill® CC-3334
 Cargill® CC-5797
 Cargill® CC-1390
 Wilbur® M540

Milk Chocolate Chunks

Ambrosia® CK-1170 Harley™
 Wilbur® CK-5602 (Non-GMO*)

Dark Chocolate Chips

Cargill® Regal™ CC-1138
 Cargill® Jay Jays CC-1139
 Cargill® CC-4108
 Cargill® CC-4488
 Cargill® CC-6153
 Cargill® Spartan™ Vegan CC-7130
 Cargill® RD-1
 Cargill® RDL-7 CC-1141
 Cargill® RDL-7 Vegan CC-1141
 Cargill® Arrow vegan CC-1151
 bittersweet chocolate drop
 Cargill® Vegan CC-7207 oat
 chocolate drop
 Peter's® Gourmet (Non-GMO*)
 Wilbur® B558
 Wilbur® T110
 Wilbur® T157
 Wilbur® T559
 Wilbur® S833
 Wilbur® V994 (Non-GMO*)
 Wilbur® Y851
 Wilbur® #95 (Non-GMO*)
 Wilbur® DC-6990 72%

Dark Chocolate Chunks

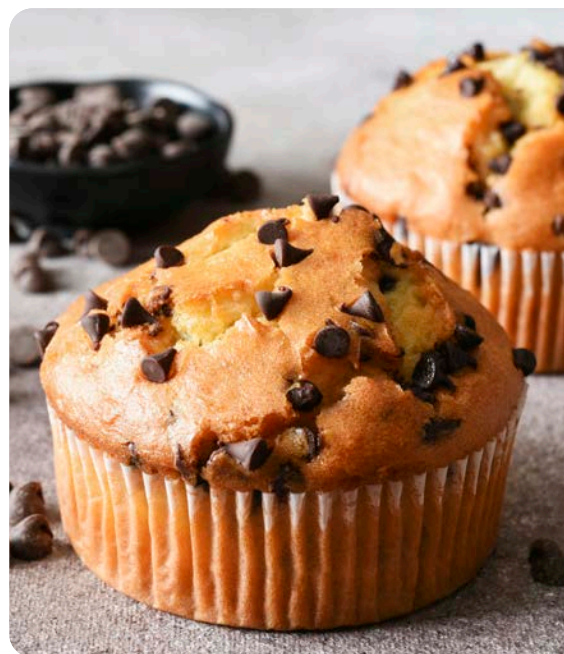
Cargill® Eden™ CK-7117
 Cargill® CK-6095 (Non-GMO*)
 Peter's® Gibraltar™
 Peter's® Lenoir™
 Wilbur® #95 semisweet (Non-GMO*)
 Wilbur® K895
 Wilbur® S836
 Wilbur® T157
 Wilbur® V995 Brandywine®
 (Non-GMO*)

White Chocolate Chips

Ambrosia® CW-2053
 Wilbur® S843

Chocolate Buds

Wilbur® Semisweet Chocolate Buds®
 Wilbur® Milk Chocolate Buds®



Cocoa & Chocolate (continued)

Chocolate-Flavored Confectionery Coatings

Ambrosia® CF-1046 Landmark
Merckens® Cocoa Lite®
Peter's® Westchester® Icecap®
Wilbur® H449

Dark Confectionery Coatings

Merckens® Cocoa Dark
Peter's® Eastchester® Icecap®
Wilbur® #37 Darkcoat
Wilbur® S856
Wilbur® W755

White Confectionery Coatings

Merckens® Rainbow™ Superwhite
Merckens® Rainbow™ White
Peter's® White Icecap®
Wilbur® S586
Wilbur® S632
Wilbur® S753

Flavored Confectionery Coatings

Wilbur® W796 peanut-flavored

Colored Confectionery Coatings

Merckens® Rainbow™ Colors
Red, Pink, Orange, Yellow, Green, Dark Green, Blue, Royal Blue, Orchid

Chocolate-Flavored Confectionery Chips

Ambrosia® HC-1154 KoKo Bits®
Wilbur® HC7544
Wilbur® HC7564

Chocolate-Flavored Confectionery Flakes

Ambrosia® CK-7393

White Chocolate Confectionery Chips

Ambrosia® HC-4052

Wilbur® S843 cocoa butter
(Non-GMO*)

White Compound Confectionery Chunks

CF-2555

Flavored Confectionery Chips

Ambrosia® HC-9356
butterscotch-flavored
Wilbur® Cinnamon HC-7201
Wilbur® W011 cinnamon-flavored
Wilbur® Y219 butterscotch drops



Cocoa & Chocolate (continued)

Non-Alkalized Cocoa Powders

Gerken's® 10/12 Amber™

Gerken's® 10/12 Bueno™

Gerken's® 10/12 Tano™

Gerken's® 10/12 Natural Organic

Gerken's® 22/24 Amber™

Lightly Alkalized Cocoa Powders

Gerken's® 10/12 Russet™

Gerken's® 10/12 Duchess™

Gerken's® 10/12 Mejo™

Gerken's® 10/12 Bia™

Gerken's® 10/12 Alkalized Organic

Gerken's® 22/24 Aristocrat™

Moderately Alkalized Cocoa Powders

Gerken's® 10/12 Russet Plus™

Gerken's® 10/12 Sienna™

Gerken's® 10/12 Organic Red

Gerken's® 20/22 Velour™

Gerken's® 22/24 Amsterdam™

Strongly Alkalized Cocoa Powders

Gerken's® 10/12 Garnet™

Gerken's® 10/12 Regent™

Gerken's® 10/12 Excellente™

Gerken's® 10/12 Atobo™

Gerken's® 10/12 Gatsby

Gerken's® 10/12 GT50

Gerken's® 22/24 Garnet™

Heavily Alkalized Cocoa Powders

Gerken's® 10/12 Midnight™

Chocolate Liquor

Peter's® Broken Orinoco™

Wilbur® H365 Reo™

Cocoa Butter

Peter's® Y1237 Cocoa Butter

Caramel

Peter's® Caramel Loaf

Peter's® Liquid Caramel

Peanut Butter Melt

Wilbur® WC Peanut Butter Melt™

Chocolate Duet™

Wilbur® Duet™ Fruit Notes

Wilbur® Duet™ Chocolate Notes

Wilbur® Duet™ Fudge Notes



Fats & Oils

The delicate bite of a cake crumb, the flaky delight of a pastry crust, the layered texture of a donut. Much of the sensory enjoyment of a great bakery product can be credited to the fat or oil you choose. Cargill's vast portfolio and edible oils expertise can assure optimal performance while delivering your desired flavor profile.

Cooking Oils	Icing Shortenings	Specialty Fats
Cargill® peanut oil	Advantage® P-107 icing shortening (Palm) [†]	Cargill® PK-100 coating fat (Palm kernel) [‡]
Cargill® corn oil	Advantage® P-119 icing shortening (Palm) [†]	Cargill® PK-102 coating fat (Palm kernel, palm) [‡]
Cargill® cottonseed oil	Advantage® PNC-111 icing shortening (Palm) [†]	Cargill® PK-1000 coating fat (Hydrogenated palm kernel) [‡]
Cargill® soybean oil	Clear Valley® icing shortening (Canola)	Cargill® HB-95 coating fat (Hydrogenated palm kernel) [‡]
Cargill® Non-GMO* soybean oil	Regal™ cake & icing shortening (Soy)	Cargill® HB-102 coating fat (Hydrogenated palm kernel) [‡]
Cargill® sunflower oil	Regal™ 118 icing shortening (Soy)	Cargill® HB-106 coating fat (Hydrogenated palm kernel) [‡]
Cargill® canola oil	Regal™ 124 icing shortening (Soy)	Cargill® HB-112 coating fat (Hydrogenated palm kernel) [‡]
Master Chef® creamy frying oil	Flakes	Cargill® specialty shortening center fat (Palm kernel, soy lecithin) [‡]
All-Purpose Shortenings	Advantage® stable flake S	Cargill® coconut oil 76 (Coconut)
Advantage® P-100 all-purpose shortening (Palm) [†]	Advantage® stable flake C	Cargill® coconut oil 92 (Hydrogenated coconut)
Advantage® P-115 all-purpose shortening (Palm) [†]	Advantage® stable flake P [†]	Cargill® coconut oil 110 (Hydrogenated coconut, hydrogenated soy)
Advantage® P-118 all-purpose shortening (Palm) [†]	Advantage® P-130 stable flakes [†]	PalmAgility® confectionery fats (6100 / 6200 / 6300 / 6500 series)
Advantage® PS-102 all-purpose shortening (Palm, soy) [†]	Advantage® P-140 stable flakes [†]	Animal Fats
Advantage® PN 110 all-purpose shortening (Palm, canola) [†]	Cargill® HB-112 L flakes [‡]	Renaissance® lard (deodorized)
Advantage® PN 108 all-purpose shortening (Palm, canola) [†]	High-Stability Oils	
Advantage® PS-115 cookie shortening (Palm, soy) [†]	Advantage® P-75 palm olein [†]	
Clear Valley® all-purpose shortening (Canola, cottonseed)	Clear Valley® high oleic canola oil	
PalmAgility® 204 all-purpose shortening (Palm) [†]	Clear Valley® high oleic sunflower oil	
PalmAgility® 509 all-purpose shortening (Palm) [†]	Odyssey® 95 high stability canola oil	
Regal™ all-purpose shortening (Soy)		
Regal™ 127 all-purpose shortening (Soy, cotton)		
Donut Fry Shortenings		
PalmAgility® 213 donut fry shortening (Palm) [†]		
PalmAgility® 217 donut fry shortening (Palm) [†]		
Regal™ donut fry shortening (Palm) [†]		



[†]Available as RSPO-certified Mass Balance (MB) or Segregated (SG).

[‡]Available as RSPO-certified Mass Balance.

Flours, Grains, Mixes & Blends

Great bakery begins with the right flours and grains. Choose from the widest range of premium, multi-use flours, whole grains, mixes and custom blends that deliver optimal performance time and time again ... brought to you by our partners at Ardent Mills.®

Traditional Flours

Kyrol® premium high-gluten flour
Hummer® premium high-gluten flour
Producer® high-gluten flour
Magnifico Special® premium patent bakers' flour
Sunny Texas® premium patent bakers' flour
Spring King® premium patent bakers' flour
King Midas Special® premium bakers' flour
Occident® short patent flour
Minnesota Girl® bakers' flour
Buccaneer® bakers' flour
Hotel & Restaurant (H&R) all-purpose flour
Powerful® premium clear flour
White Spray® pastry flour
American Beauty® high ratio cake flour
Whole wheat flour (<i>Fine, medium, coarse, crushed, cracked, rolled</i>)

World Flours

Rye (<i>Ramsay® medium / dark / white rye, chops, flakes, meal pumpernickel flours</i>)
Primo Mulino® Neopolitan-style pizza flour
Cuatro Cosechas® tortilla flour
Asian noodle flour
Durum flour
Semolina flour
Farina flour

UltraGrain® (white whole wheat flour)

UltraGrain® whole wheat flour (<i>Hard, soft</i>)
UltraGrain® high-performance whole wheat flour
UltraGrain® all-purpose flour T-2

Organic Flours

Organic all-purpose flour
Organic bread flour
Organic durum flour
Organic pastry flour
Organic premium bakers' flour
Organic whole wheat flour
Organic UltraGrain® hard white whole wheat flour

Private-Label Retail Flours

BakeHaven™ standard flours & mixes

Corn Flours (Gluten-free**)

Whole-grain corn flour
White corn flour
Yellow corn flour
Pre-gelatinized corn flour
Masa flour
MaizeWise® corn bran

Barley

Sustagrain® high-fiber barley (<i>Flakes, steel-cut</i>)
Pearled barley
Malted barley flour

Pulses (Gluten-free**)

Chickpeas (<i>Flour, splits, whole [7-10mm]</i>)
Lentils (<i>whole, flour</i>)

Ancient Grains & Flours (Gluten-free**)

Amaranth
Buckwheat (<i>Dark, light, groats</i>)
Millet
Sorghum
Teff (<i>Brown, ivory</i>)

Heritage Wheats

Farro (<i>Spelt, Einkorn, Emmer</i>)
White Sonora Wheat (<i>Berries, flour</i>)

Mixes & Blends

Grain & seed blends
Keto-friendly flour blend
Savory bakery mixes
Pizza flour mixes
Custom mixes & blends
Organic mixes & blends
Energy blends
Plant-based protein blends
Cocoa Replace blend

Gluten-Free Blends**

Gluten-free all-purpose 1-to-1 flour
Gluten-free pizza flour blend
5-grain blend (<i>Amaranth, quinoa, millet, sorghum & teff</i>)
4-grain blend (<i>Amaranth, quinoa, millet & sorghum</i>)
Ancient Grains Plus™ baking flour blend
Egg Replace blend

Food Safety Solutions

SafeGuard™ treatment & delivery system
BakeSafer™ treatments



Function & Nutrition

In all its delectable forms, bakery is a fundamental part of life. Cargill's selection of functional ingredients can help you formulate products that not only taste great, but are also a choice consumers feel good about.

Plant Protein

Prolia® soy flour

Prosante® textured soy flour

PURIS® pea protein

Gluvital® vital wheat gluten

Plant Sterols

CoroWise®

Fiber

MaizeWise® corn bran

Cargill® soluble corn fiber

Vitamin E

Cargill® Vitamin E

Tocopherols

Cargill® Tocopherols

Acidulants

Citric Acid (*Liquid / anhydrous*)

Sodium Citrate

Potassium Citrate



Salt

Bakery just wouldn't be the same without salt in the mix. Salt enhances flavor, controls fermentation, improves dough quality, acts as a preservative and can even add an aesthetic flair. As a trusted global salt supplier, Cargill can help you find the best salt ingredients for your recipes.

Granulated Salt

Cargill® Hi-Tex® granulated salt

Top-Flo® granulated salt

Cargill® Hi-Grade granulated salt

Cargill® Hi-Grade blending salt

Fine blending salt

CMF® granulated salt

CMF® Flo-Ever® salt

Premier™ Salt

Premier™ extra-coarse topping flake salt

Premier™ select coarse flake salt

Premier™ topping flake salt

Premier™ fine flake salt

Premier™ fine flour salt

Potassium Salts

Potassium Pro® potassium salt w/Mag Carb

Potassium Pro® potassium salt w/TCP

Potassium Pro® ultra-fine potassium salt

Flour Salt

Cargill® Microsized® fine salt

Cargill® Microsized® 95 extra-fine salt

Sea Salt

Sea salt topping

Sea salt extra-coarse topping

Purified sea salt untreated

Purified sea salt w/Mag Carb

Purified sea salt w/YPS

Purified sea salt blending

Sea salt fine blending

Purified sea salt fine

Purified sea salt flour

Purified sea salt powder

Alberger® Flake Salt

Alberger® coarse topping flake salt

Alberger® flake salt

Alberger® fine flake salt

Alberger® fine flake improved salt

Alberger® fine flake prepared salt

Alberger® fine flake supreme salt

Alberger® Shur-Flo® fine flake salt

Alberger® fine prepared flour salt

Alberger® Shur-Flo® fine flour salt

FlakeSelect® Salt & Potassium Chloride

Available in various particle sizes

FlakeSelect® sea salt

FlakeSelect® potassium salt

FlakeSelect® potassium salt / sea salt

FlakeSelect® potassium salt / sodium chloride

Pretzel Salt

Pretzel Salt I

Pretzel Salt M

Pink Himalayan Salt

Pink Himalayan salt extra coarse untreated

Pink Himalayan salt untreated

Pink Himalayan salt flour untreated



Sweeteners

Is there anything more delightful than a sweet bakery treat? Cargill's industry-leading portfolio of sweeteners and sugar reduction ingredients can help you achieve your goals for taste, functional performance and label attributes.

Sugar

Granulated sugar

Powdered sugar

Liquid sucrose

Brown sugar

Tapioca

Cargill® tapioca syrup

Corn Sweeteners

Cleardex® corn syrups

Clearsweet® liquid dextrose corn syrups

IsoClear® high fructose corn syrups

Satin Sweet® 65% high maltose corn syrup

Stevia

Truvia® stevia leaf extract

ViaTech® stevia leaf extract

EverSweet® stevia sweetener

EverSweet® stevia sweetener + ClearFlo® natural flavor (EC1)

Polyols

Zerose® erythritol

Mannidex™ mannitol

Isomaltidex® isomalt

Sorbidex™ sorbitol

Sucromalt

Xtend™ sucromalt



Texturizers

In bakery products, texture is everything: the delicate crumb of a layer cake, the chewy bite of a raised donut, the gooey pull of a fresh cookie. You can rely on Cargill's unparalleled selection of texturizing ingredients, together with broad technical expertise, to achieve sensory perfection.

Native / Unmodified Starch (Cook-Up)

Corn, Tapioca

Cargill® Gel™

C*Gel™

C*Cream Gel™

DryGel™

AmyloGel™

Native / Unmodified Starch (Instant)

Cargill® Gel Instant™

C*Gel Instant™

Functional Label-Friendly Starch

Corn, Tapioca

SimPure®

Modified Starch – Instant

Cargill® Tex™

StabiTex™

PolarTex™

PulpTex™

HiForm®

Modified Starch – Specialty

EmulTru™

EmCap®

Emulsifying Starch

Starrier R™

CleanSet®

Soluble Rice Flour

Soluble Rice Flour

Maltodextrin

Cargill® Dry™ MD

Corn Syrup Solids

Cargill® Dry™ GL

Dextrin

Cargill® Dry Set™

Carrageenan

Aubygel®

Satiagel®

Satiagum®

Pectin

UniPECTINE®

Xanthan Gum

Satiaxane®

Lecithin – Fluid

GM & NGM Soy*

Topcithin® standard fluid

Metarin® low viscosity

Emulfluid® acetylated or hydroxylated

Lecithin – Deoiled

GM & NGM Soy Canola/Rapeseed*

Lecigran®

Custom Texturizing Systems

Accubind® blends

CitriTex® blends

Daritech® blends

Gelogen™ blends

Vitex® blends



In bakery, every ingredient matters.

Choose the confidence that comes with Cargill.



Unmatched ingredient portfolio, from core staples to specialty inclusions



Insights-led innovation, including category & consumer insights



Technical expertise, including R&D labs, application centers and bakery experts



Strategic formulation to achieve desired product attributes



Global supply chain for consistent quality and predictable availability



Contact your Cargill representative or visit [cargill.com](https://www.cargill.com).

* There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

**Gluten-free pursuant to 21 CFR 101.91.

EverSweet® is a product of Avansya, a joint venture of Cargill and dsm-firmenich.

PURIS® Pea Protein is a trademark of PURIS Foods, a Cargill strategic partner.

Ardent Mills is an independent joint venture of Cargill. Hummer®, Kyrol®, Producer®, Magnifico Special®, King Midas Special®, Occident®, Minnesota Girl®, Buccaneer®, Powerful®, White Spray®, American Beauty®, Ramsay®, Primo Mulino®, Cuatro Cosechas®, UltraGrain®, Sustagrain®, are trademarks of Ardent Mills, LLC.

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