

fats and oils



Go for the Gold! U.S.-sourced Olympic® Products Perform

Align with a winner. The Olympic® line achieves high performance at an economical price point, with no tempering required. The non-lauric fats used in Olympic® products are up to up to 15 percent miscible with cocoa butter to deliver enhanced eating quality. Plus, the soybean and cottonseed oil included in Olympic® offerings come from domestic sources.

Olympic® products are ideally suited for confectionery coatings, centers and drops, as well as premium bakery products and vegetable dairy toppings. Their steep melting profiles remain firm and stable at room temperature, but melt quickly and completely at or near mouth temperature. Items made with Olympic® fats impart gold-standard smoothness and rapid flavor release.



collaborate > create > succeed™

Cargill™

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Applications

- Confectionery Coatings, Centers, and Drops
- Premium Bakery Products
- Vegetable Dairy Toppings

Advantages

- Comes from Domestic Sources
- Tempering Not Required
- Up to 15% Miscible With Cocoa Butter
- Economically priced
- Low Saturated Fat
- 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

- **Olympic® S-100:** Partially Hydrogenated Soybean Oil with Citric Acid added as a preservative.
- **Olympic® SC-200:** Partially Hydrogenated Soybean Oil, Partially Hydrogenated Cottonseed Oil, with 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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