

## ALL PURPOSE SHORTENINGS

UltraBlends Technology (Enzymatic Solutions)							
Product	Shortening Firmness	Saturates per 100g basis	Ingredient Statement	SFC@10 °C	SFC@26.7 °C	SFC@40 °C	DP (°F)
BUNGE ULTRA 133	FIRM All Purpose Shortening	46g	Interesterified Soybean Oil.	35	20	8	120
BUNGE ULTRA 157	FIRM All Purpose Shortening	46g	Interesterified Soybean Oil, TBHQ and Citric Acid added to help protect flavor.	39	19	8	120
NH Technology (Non Hydrogenated Shortening)							
Product	Shortening Firmness	Saturates per 100g basis	Ingredient Statement	SFC@10 °C	SFC@26.7 °C	SFC@40 °C	DP (°F)
BUNGE NH 100 VREAM	VERY FIRM All Purpose Shortening	50g	Palm Oil.	60	22	9	114
BUNGE NH 108	FIRM All Purpose Shortening	49g	Palm Oil.	52	13	3	103
BUNGE NH 112	VERY SOFT All Purpose Shortening	18g	Canola Oil, Palm Oil and Palm Kernel Oil. TBHQ and Citric Acid added to help protect flavor.	11	5	1	94
BUNGE NH 118	FIRM All Purpose Shortening	45g	Palm Oil.	53	15	5	107
BUNGE NH 120	FIRM All Purpose Shortening	46g	Palm Oil and Soybean Oil.	53	15	6	110
BUNGE NH 124	FIRM All Purpose Shortening	29g	Canola Oil, Palm Oil and Palm Kernel Oil.	26	13	3	110
BUNGE NH 127	FIRM All Purpose Shortening	49g	Palm Oil. TBHQ and Citric Acid added to help protect flavor.	51	13	3	103
BUNGE NH 150	SOFT All Purpose Shortening	33g	Soybean Oil and Palm Oil. TBHQ and Citric Acid added to help protect flavor.	26.5	14	7	115

## SPECIALTY SHORTENING

UltraBlends Technology (Enzymatic Solutions)							
Product	Specific Use	Saturates per 100g basis	Ingredient Statement	SFC@10 °C	SFC@26.7 °C	SFC@40 °C	DP (°F)
BUNGE ULTRA 219	Use in very cold pie doughs	40g	Interesterified Soybean Oil and Hydrogenated Soybean Oil.	28	14	10	129
NH Technology (Non Hydrogenated Shortening)							
Product	Specific Use	Saturates per 100g basis	Ingredient Statement	SFC@10 °C	SFC@26.7 °C	SFC@40 °C	DP (°F)
BUNGE NH 200	Use for industrial pie manufacture	45g	Palm Oil and Soybean Oil, with Mono- and Diglycerides added.	40	10	2	99
BUNGE NH 204	Use for industrial pie manufacture	45g	Palm Oil and Soybean Oil, with Mono- and Diglycerides added.	40	10	2	99
BUNGE NH 208	Use for refrigerated and frozen dough	36g	Palm Oil and High Oleic Canola Oil.	40	13	5	111
BUNGE NH 212	Use in applications where a sharp melting point is required	61g	Palm Kernel Oil and Soybean Oil.	57	18	1	87

## EMULSIFIED SHORTENING

UltraBlends Technology (Enzymatic Solutions)							
Product	Shortening Application	Saturates per 100g basis	Ingredient Statement	SFC@10 °C	SFC@26.7 °C	SFC@40 °C	DP (°F)
BUNGE ULTRA 327	Icing Shortening	43g	Interesterified Soybean Oil, Soybean Oil, Hydrogenated Cottonseed Oil, with Mono- and Diglycerides and Polysorbate 60 added. TBHQ and Citric Acid added to help protect flavor.	29	22	17	124
BUNGE ULTRA 368	Specialty Icing Shortening	47g	Interesterified Soybean Oil, Hydrogenated Palm Oil, with Mono- and Diglycerides and Polysorbate 60 added. TBHQ and Citric Acid added to help protect flavor.	42	28	13	123
NH Technology (Non Hydrogenated Shortening)							
Product	Shortening Application	Saturates per 100g basis	Ingredient Statement	SFC@10 °C	SFC@26.7 °C	SFC@40 °C	DP (°F)
BUNGE NH 300 VREAMAY	Specialty Cake and Icing Shortening	43g	Palm Oil and Soybean Oil with Mono- and Diglycerides and Polysorbate 60 added. TBHQ and Citric Acid added to help protect flavor.	44	17	7	114
BUNGE NH 301	Specialty Cake and Icing Shortening	47g	Palm Oil and Soybean Oil with Mono- and Diglycerides added.	53	—	6	112
BUNGE NH 308	Specialty Cake Shortening	45g	Palm Oil and Soybean Oil with Mono- and Diglycerides. TBHQ and Citric Acid added to help protect flavor.	50	21	9	117
BUNGE NH 312 SUPERCEL	Specialty Cake Shortening	39g	Palm Oil and Soybean Oil with Propylene Glycol Monoesters, Mono- and Diglycerides, and Soybean Lecithin (Soy) added. <b>Contains Soy.</b>	24	11	2	—
BUNGE NH 316	Specialty Icing Shortening	47g	Palm Oil, Soybean Oil, Palm Kernel Oil, with Monoglycerides and Polysorbate 60 added. TBHQ and Citric Acid added to protect flavor.	48	19	5	106
BUNGE NH 332	Specialty Bread & Yeast Raised Dough Shortening	31g	Soybean Oil, Mono- and Diglycerides and Palm Oil, TBHQ and Citric Acid, added to protect flavor.	22	19	12	—
BUNGE NH 336	Specialty Pastry Shortening	44g	Palm Oil and Soybean Oil with Mono- and Diglycerides and Soy Lecithin (Soy) added. <b>Contains Soy.</b>	42	15	6	110

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## FRYING OILS and SHORTENING

UltraBlends Technology (Enzymatic Solutions)								<ul style="list-style-type: none"> <li>A unique enzymatic process that delivers a trans fat free solution without partial hydrogenation</li> <li>A sustainable process that uses domestic soybean oil or other base oils without the need for palm</li> </ul>	
Product	Shortening Application	Saturates per 100g basis	Ingredient Statement	SFC@10 °C	SFC@26.7 °C	SFC@40 °C	DP (°F)		
BUNGE ULTRA 415	Donut Frying Shortening	46g	Interesterified Soybean Oil.	35	19	7	119		
NH Technology (Non Hydrogenated Shortening)								<ul style="list-style-type: none"> <li>Zero trans fat shortening solutions that remove "hydrogenation" from product labels</li> <li>Utilizing non-hydrogenated palm oil and/or palm kernel oil</li> </ul>	
Product	Shortening Application	Saturates per 100g basis	Ingredient Statement	SFC@10 °C	SFC@26.7 °C	SFC@40 °C	DP (°F)		
BUNGE NH 401	Donut Frying Shortening	50g	Palm Oil.	60	22	9	114		
High Oleic Solutions (High Stability)								<ul style="list-style-type: none"> <li>Zero grams trans fat per serving</li> <li>For frying, roasting, and snack spray oil applications</li> </ul>	
Product	Shortening Application	Saturates per 100g basis	Ingredient Statement	OSI@110°C (hours)	C18:1 OLEIC	C18:3 LINOLENIC			
Nutra-Clear HS®	Frying, roasting, snack spray oil	7g	High Oleic Canola Oil.	14 Minimum	70% Minimum	3.0% Maximum			
High Oleic Soy	Frying, roasting, snack spray oil	11g	High Oleic Soybean Oil.	16 Minimum	70% Minimum	3.5% Maximum			

## MARGARINES

UltraBlends Technology (Enzymatic Solutions)								<ul style="list-style-type: none"> <li>A unique enzymatic process that delivers a trans fat free solution without partial hydrogenation</li> <li>A sustainable process that uses domestic soybean oil or other base oils without the need for palm</li> </ul>	
Product	Description	Saturates per 100g basis	Ingredient Statement	Fat (%)	Salt (%)	Moisture (%)	DP (°F)		
BUNGE ULTRA 587	Bakers Margarine	37g	Interesterified Soybean Oil, Water, Salt, Mono- and Diglycerides, Colored with Annatto/Tumeric. Calcium Disodium EDTA added as a preservative. Artificial Butter Flavor. Vitamin A Palmitate added.	80.2	3.0	16.8	120		
NH Technology (Non Hydrogenated Shortening)								<ul style="list-style-type: none"> <li>Zero trans fat shortening solutions that remove "hydrogenation" from product labels</li> <li>Utilizing non-hydrogenated palm oil and/or palm kernel oil</li> </ul>	
Product	Description	Saturates per 100g basis	Ingredient Statement	Fat (%)	Salt (%)	Moisture (%)	DP (°F)		
BUNGE NH 500	Bakers Margarine, Roll-In	36g	Palm Oil, Water, Soybean Oil, Salt, Mono- and Diglycerides, Colored with Annatto. Calcium Disodium EDTA added as a preservative. Artificial Butter Flavor. Vitamin A Palmitate added.	80.2	2.6	17.1	113		
BUNGE NH 502	Butter Blend	25g	Soybean Oil, Palm Oil, Water, Salt, Butter (Milk), Sweet Cream Buttermilk Solids (Milk), Mono and Diglycerides, Soybean Lecithin (Soy), Sodium Benzoate added as a preservative. Artificial Butter Flavor. Colored with Beta Carotene, Vitamin A Palmitate added. Contains Soy, Milk.	80.0	2.4	16.0	94		
BUNGE NH 504	Pastry Margarine for Laminated Dough	40g	Palm Oil, Water, Soybean Oil, Salt, Mono- and Diglycerides Artificial Butter Flavor. Vitamin A Palmitate Added.	80.2	2.6	17.2	121		
BUNGE NH 507	Bakers Margarine	41g	Palm Oil, Water, Salt, Vegetable Mono And Diglycerides, Natural Butter Flavor, Citric Acid Added as a Preservative, Colored with Beta Carotene, Vitamin A Palmitate Added.	80.0	1.9	18.0	110.5		
BUNGE NH 511	Bakers Margarine	34g	Palm Oil, Water, Soybean Oil, Salt, Whey (Milk), Mono And Diglycerides, Soybean Lecithin (Soy) Natural Butter Flavor. Colored with Beta Carotene, Vitamin A Palmitate Added. Contains Soy, Milk.	80.0	1.5	17.0	112		
BUNGE NH 512	White Bakers Margarine	36g	Palm Oil, Water, Soybean Oil, Salt, Mono- and Diglycerides, Artificial Butter Flavor. Calcium Disodium EDTA Added as a Preservative. Vitamin A Palmitate added.	80.0	2.6	17.5	113		
BUNGE NH 515	Cookie Margarine	34g	Palm Oil, Soybean Oil, Water, Salt, Vegetable Mono And Diglycerides, Soy Lecithin (Soy), Sodium Benzoate and Citric Acid added as Preservatives, Artificial Flavor, Colored with Beta. Carotene, Vitamin A Palmitate Added. Contains Soy.	80.0	2.0	17.5	99		
BUNGE NH 516	Table Grade Margarine	34g	Palm Oil and Soybean Oil, Water, Salt, Whey (Milk), Mono- and Diglycerides, Soybean Lecithin (Soy), Sodium Benzoate added as a preservative. Colored with Beta Carotene. Artificial Butter Flavor. Vitamin A Palmitate added. Contains Soy, Milk.	80.5	1.9	17.0	111		
BUNGE NH 517	Bakers Margarine, Roll-In	34g	Palm Oil, Water, Soybean Oil, Salt, Mono- and Diglycerides, Soybean Lecithin (Soy), Sodium Benzoate added as a preservative. Artificial Butter Flavor, Colored with Beta Carotene, Vitamin A Palmitate added. Contains Soy.	80.0	2.0	17.5	118		
BUNGE NH 524	Table Grade Margarine	34g	Palm Oil, Water, Soybean Oil, Salt, Whey (Milk), Mono- and Diglycerides, Soybean Lecithin (Soy), Natural Butter Flavor. Colored with Beta Carotene, Vitamin A Palmitate added. Contains Soy, Milk.	80.5	1.9	17.0	111		
BUNGE NH 528	Bakers Margarine, Roll-In, No Salt	36g	Palm Oil, Water, Soybean Oil, Sugar, Soybean Lecithin (Soy), with Mono- and Diglycerides added. Potassium Sorbate and Citric Acid added as preservatives. Artificial Butter Flavor. Colored with Beta Carotene. Vitamin A Palmitate added. Contains Soy.	80.2	None	17.1	113		
BUNGE NH 531	Table Grade Margarine	25g	Soybean Oil, Palm Oil, Water, Salt, Mono and Diglycerides, Soybean Lecithin (Soy), Sodium Benzoate added as a preservative. Natural Butter Flavor, Colored with Annatto. Vitamin A Palmitate added. Contains Soy.	80.0	2.6	17.0	102		
BUNGE NH 535	Table Grade Margarine	25g	Soybean Oil, Palm Oil, Water, Mono and Diglycerides, Soybean Lecithin (Soy), Sodium Benzoate added as a preservative. Natural Butter Flavor, Colored with Annatto. Vitamin A Palmitate added. Contains Soy.	80.0	None	19.5	102		
BUNGE NH 536	Butter Blend, Roll-In, No Preservatives	39g	Butter (Milk), Palm Oil, Soybean Oil, Water, Salt, Mono- and Diglycerides. Colored with Annatto. Natural Butter Flavor and Vitamin A Palmitate added. Contains Milk.	82.0	1.3	15.0	114		
BUNGE NH 537	Butter Blend, 1 lb Prints	30g	Soybean Oil, Palm Oil, Palm Kernel Oil, Water, Salt, Butter (Milk), Sweet Cream Buttermilk Solids (Milk), Mono and Diglycerides, Soybean Lecithin (Soy), Sodium Benzoate added as a preservative. Artificial Butter Flavor, Colored with Beta Carotene. Vitamin A Palmitate added. Contains Soy, Milk.	80.0	2.3	16.0	94		

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# MARGARINES

NH Technology (Non Hydrogenated Shortening)				<ul style="list-style-type: none"> <li>• Zero trans fat shortening solutions that remove "hydrogenation" from product labels</li> <li>• Utilizing non-hydrogenated palm oil and/or palm kernel oil</li> </ul>			
Product	Description	Saturates per 100g basis	Ingredient Statement	Fat (%)	Salt (%)	Moisture (%)	DP (°F)
BUNGE NH 548	Bakers Margarine	40g	Palm Oil, Water, Salt, Mono- and Diglycerides, Artificial Butter Flavor, Colored With Annatto, Calcium Disodium EDTA Added as a Preservative, Vitamin A Palmitate Added.	80.0	2.6	17.5	112
BUNGE NH 554	Cookie Margarine	40g	Palm Oil, Water, Salt, Vegetable Mono And Diglycerides, Natural Butter Flavor, Citric Acid added as Preservative, Colored with Beta Carotene, Vitamin A Palmitate Added.	80.0	1.9	17.1	113
BUNGE NH 560	Table Grade Margarine, 1 lb Prints	29g	Soybean Oil, Palm Oil, Palm Kernel Oil, Water, Salt, Mono- and Diglycerides, Soybean Lecithin (Soy), Sodium Benzoate added as a preservative. Artificial Butter Flavor, Colored with Beta Carotene. Vitamin A Palmitate added. Contains Soy.	80.0	2.3	17.0	—
BUNGE NH 563	Table Grade Margarine, No Salt, 1 lb Prints	30g	Soybean Oil, Palm Oil, Palm Kernel Oil, Water, Vegetable Mono- and Diglycerides, Soybean Lecithin (Soy), Sodium Benzoate added as a preservative. Artificial Butter Flavor, Colored with Beta Carotene. Vitamin A Palmitate added. Contains Soy.	80.0	None	17.0	—
BUNGE NH 571	Table Grade Margarine with Natural Flavor	26g	Palm Oil, Soybean Oil, Water, Salt, Whey (Milk), Vegetable Mono And Diglycerides, Soy Lecithin (Soy), Natural Butter Flavor, Citric Acid Added As A Preservative, Colored with Beta Carotene, Vitamin A Palmitate Added.	80.0	2.0	17.5	95
BUNGE NH 578	Table Grade Margarine	25g	Soybean Oil, Palm Oil, Water, Salt, Mono and Diglycerides, Soybean Lecithin (Soy). Natural Butter Flavor, Colored with Annatto. Vitamin A Palmitate added. Contains Soy.	80.0	2.6	17.0	102

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