

The Intensifier

Achieve true
indulgence



Solutions from our experts to
fulfill your every wish



Our experts say:

- Clean and cool melting due to symmetrical triglycerides content
- Enables indulgent sensory experience when tempering is applied during production
- Delivers similar firm textures and melting profiles to cocoa butter

What's in it for you?

- Sustainable palm (RSPO)
- Label-friendly (non hydrogenated fats)
- Allows for boosting flavor release and cool melting sensation
- Excellent match for all confectionery filling applications

Note: Tempering is required

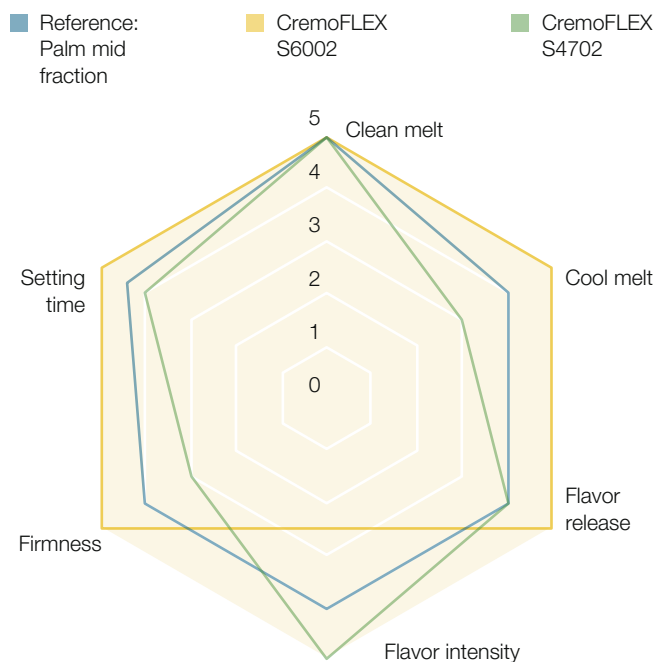
Applications



Pralines with a hard filling, with extra cooling sensation and intense flavor release.

Our dedicated and knowledgeable Cargill Experts offer CremoFLEX® S range that is the perfect option to create indulgent treats with an intense flavor release and a clean, cool melt for confectionery filling applications.

Product attributes



Cargill takes a unique approach to help our customers thrive.

Contact us at: Cremoflex@cargill.com