



U.S. Food and Drug Administration  
Protecting and Promoting *Your* Health

## NOTICE: 11.7.2013

Part of the FDA's responsibility to the public is to ensure that food in the American food supply is safe. Therefore, **due to the risks associated with consuming Partially Hydrogenated Oils (PHO's), FDA has issued a Federal Register notice with its preliminary determination that PHOs are no longer "generally recognized as safe," or GRAS, for short.** If this preliminary determination is finalized, then PHOs would become food additives subject to premarket approval by FDA. Foods containing unapproved food additives are considered adulterated under U.S. law, meaning they cannot legally be sold.

The FDA recently took steps to eliminate Partially Hydrogenated Oils from the American diet. If you are not prepared for these changes or want to be ahead of the curve on future changes please contact **Bunge Oils at 800.828.0800.**

**Mical E. Honigfort, a consumer safety officer at FDA, says that trans fat can still be found in such processed foods as:**

- crackers, cookies, cakes, frozen pies and other baked goods
- snack foods (such as microwave popcorn)
- frozen pizza
- vegetable shortenings and stick margarines
- coffee creamers
- refrigerated dough products (such as biscuits and cinnamon rolls)
- ready-to-use frostings

**As a leading supplier of ingredients to food manufacturers, restaurants and bakeries, Bunge Oils has helped our customers reduce the amount of trans fat in food products by more than 70% over the last decade. And we are working on more solutions every day.**



Low Saturate, No Hydro technology reduces saturates by greater than 40%, has zero grams of trans fat and provides greater levels of heart-healthy mono- and polyunsaturated fats.



Made with interesterified soybean oil, our UltraBlends Enzymatic Solutions provide drop in options for All Purpose Shortening, Icing Shortening, Donut Frying Shortening and Bakers Margarine.



Utilizing non-hydrogenated palm and / palm kernel oil, our NH Products provide solutions for Margarines, All Purpose, Specialty Pie and Refrigerated Dough, Donut Frying and Emulsified Cake, Icing and Pastry Shortenings.

On the following pages are a list of some of the products designed to help eliminate PHO's. Bunge has a broad portfolio of trans free products that do not use partially hydrogenated oil, some made from patented processes.

**Trust the Oil Experts, Trust Bunge.**

For Immediate assistance call (800) 828-0800 [www.BungeOilExperts.com](http://www.BungeOilExperts.com)



## ALL PURPOSE SHORTENINGS

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 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
UltraBlends Technology (Designer Solutions)							
<ul style="list-style-type: none"> <li>Low Saturate, No Hydrogenation</li> <li>Saturates plus trans have been reduced by over 60% over Non Hydrogenated products</li> </ul>							
Product	Shortening Firmness	Saturates per 100g basis	Ingredient Statement	SFC@10 °C	SFC@26.7 °C	SFC@40 °C	DP (°F)
BUNGE ULTRA 148	FIRM All Purpose Shortening	21g	Canola Oil, Palm Oil, Mono & Diglycerides, Powdered Cellulose, TBHQ And Citric Acid Added to Help Protect Flavor.	18.19	12.92	3.63	104.9
BUNGE ULTRA 172	FIRM All Purpose Shortening	18-20g	Canola Oil, Hydrogenated Palm Oil, Powdered Cellulose, Hydrogenated Soybean Oil with TBHQ and Citric Acid added to help protect flavor	16	12	7	116-120
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	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 116	SOFT All Purpose Shortening	27g	Canola Oil, Soybean Oil, Palm Oil and Palm Kernel Oil.	22	10	3	98
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

## SPECIALTY 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	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
UltraBlends Technology (Designer Solutions)							
<ul style="list-style-type: none"> <li>A combination of two or more technologies (RT, NH, NT) designed to meet specific customer needs</li> </ul>							
Product	Specific Use	Saturates per 100g basis	Ingredient Statement	SFC@10 °C	SFC@26.7 °C	SFC@40 °C	DP (°F)
BUNGE ULTRA 237	Use in refrigerated or frozen dough	27g	Canola Oil, Palm Oil, Hydrogeanted Soybean Oil, and Phytosterol Esters.	24	14	8	115
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	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)							
<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 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
UltraBlends Technology (Designer Solutions)							
<ul style="list-style-type: none"> <li>A combination of two or more technologies (RT, NH, NT) designed to meet specific customer needs</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 358	Cake and Icing Shortening	20g	Canola Oil, Hydrogenated Palm Oil, Powdered Cellulose, Hydrogenated Soybean Oil, Polyglycerol Esters of Fatty Acids and Monoglycerides added. TBHQ and Citric Acid added to help protect flavor.	16	12	7	116-120
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	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 333	Specialty Tortilla Shortening	44g	Palm Oil with Mono- and Diglycerides added.	44	10	2	96-106
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

## FRYING OILS and 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 415	Donut Frying Shortening	46g	Interesterified Soybean Oil.	35	19	7	119
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 401	Donut Frying Shortening	50g	Palm Oil.	60	22	9	114
High Oleic Solutions (High Stability)							
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)							
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)							
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
BUNGE NH 540	Butter Blend, Roll-In, No Preservatives	40g	Palm Oil, Butter (Milk), Soybean Oil, Water, Salt, Natural and Artificial Butter Flavor, Mono- and Diglycerides and Soybean Lecithin (Soy). Vitamin A Palmitate added. Contains Soy, Milk.	80.5	2.0	16.0	120

Trust the Oil Experts, Trust Bunge.

For Immediate assistance call (800) 828-0800 [www.BungeOilExperts.com](http://www.BungeOilExperts.com)

