

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.



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 NH 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.

ALL PURPOSE SHORTENINGS

NH Technology (Non Hydrogenated Shortening)				• Zero trans fat shortening solutions that remove "hydrogenation" from product labels • Utilizing non-hydrogenated palm oil and/or palm kernel oil			
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

NH Technology (Non Hydrogenated Shortening)				• Zero trans fat shortening solutions that remove "hydrogenation" from product labels • Utilizing non-hydrogenated palm oil and/or palm kernel oil			
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

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EMULSIFIED SHORTENING

NH Technology (Non Hydrogenated Shortening)				<ul style="list-style-type: none"> • Zero trans fat shortening solutions that remove "hydrogenation" from product labels • Utilizing non-hydrogenated palm oil and/or palm kernel oil 			
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. Contains Soy.	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. Contains Soy.	42	15	6	110

FRYING OIL

NH Technology (Non Hydrogenated Shortening)				<ul style="list-style-type: none"> • Zero trans fat shortening solutions that remove "hydrogenation" from product labels • Utilizing non-hydrogenated palm oil and/or palm kernel oil 			
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

MARGARINES

NH Technology (Non Hydrogenated Shortening)				<ul style="list-style-type: none"> • Zero trans fat shortening solutions that remove "hydrogenation" from product labels • Utilizing non-hydrogenated palm oil and/or palm kernel oil 			
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

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