

NOW, you can!



Reduce
saturates
without
labeling
hydrogenated
fat on your
ingredient
declaration

BUNGE LOW SATURATE, NO HYDRO TECHNOLOGY

UltraBlends 148 All Purpose Shortening

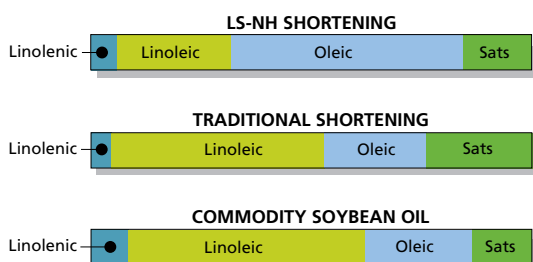
provides superior nutrition and functionality over traditional shortenings.

Through proprietary non-lipid ingredients, blending and crystallization processes (triacylglycerols mismatch) we have reduced saturate levels by greater than 40% in all purpose shortening. Additionally, the LS-NH technology provides zero grams trans fat per serving and provides greater levels of heart-healthy mono- and polyunsaturated levels over traditional shortening, while removing hydrogenation from the ingredient declaration.



Saturates plus trans have been reduced by 60% over

Non Hydrogenated products,
60% less than traditional products,
and **40% less than**
Reduced Trans products.



Nutrition Facts

Serving Size 1 Tbsp (14g)	
Servings Per Container 1134	
Amount Per Serving	
Calories 120	Calories from Fat 120
% Daily Value*	
Total Fat 14g	22%
Saturated Fat 3g	15%
Trans Fat 0g	
Polyunsaturated Fat 3g	
Monounsaturated Fat 6g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate <1g	0%
Dietary Fiber <1g	0%
Protein 0g	

*Not a significant source of sugars, vitamin A, vitamin C, calcium and iron.
Percent Daily Values are based on a 2,000 calorie diet.

Shortening Formula

Ingredient / Component	%
Canola Oil	74.90
High Solid Palm Stearin	15.38
Estric (Mono & Di)	5.12
Antioxidant 20 TBHQ	0.10
Cellulose Fiber (QC 150)	4.50
Total	100.00

Ingredient Declaration:

Canola Oil, Palm Oil, Mono & Diglycerides, Powdered Cellulose, TBHQ And Citric Acid Added to Help Protect Flavor.

Facts Panel:

Saturated Fat 3g
Trans Fat 0g
Polyunsaturated Fat 3g
Monounsaturated Fat 6g



Bunge's Intellectual Properties covers a broad spectrum of the LS-NH technology, such as Structuring of TAG systems, Crystalline net work via utilization of unique fiber and triglycerides species.

The list of IP publications:

- Patent. No: US 8,431,177 B2 granted Apr. 30, 2013
- Patent. No: US 8,394,445 B2 granted Mar. 12, 2013
- Pub. No: US 2011/0281015 A1 published Nov. 17, 2011
- Int. Pub. No: WO 2011/143529 A1 Nov. 17, 2011

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