

Bakery Margarine and Shortening



WHITE CAP MARGARINE

PRODUCT CODE	PRODUCT	PACK SIZE	NET CASE WT.	GROSS CASE WT.	CASE CUBE	CASES PER PALLET	ZERO TRANS FAT*
ALL PURPOSE							
15056	Table Grade Margarine	50 lb.	50.00	51.30	0.92	36	YES
15375	Table Grade Margarine	50 lb.	50.00	51.30	0.96	36	YES
15432	Table Grade Margarine	50 lb.	50.00	51.30	0.96	48	YES
15857	Table Grade Margarine (ND)	50 lb.	50.00	51.30	0.96	36	YES
16811	Table Grade Margarine (No Color)	50 lb.	50.00	51.30	0.96	36	YES
16967	Table Grade Margarine (No Flavor)	50 lb.	50.00	51.30	0.88	36	YES
16943	Bakers Margarine	50 lb.	50.00	51.30	0.96	36	YES
17745	Bakers Margarine	50 lb.	50.00	51.30	1.06	36	YES
17907	Bakers Margarine	50 lb.	50.00	51.30	0.88	36	YES
14326	Cookie Margarine	50 lb.	50.00	51.30	0.96	36	YES
14411	Roll-in Margarine	50 lb.	50.00	51.30	0.96	36	YES
16898	Roll-in Margarine (Unsalted)	50 lb.	50.00	51.30	1.02	36	YES
18147	Roll-in Margarine	50 lb.	50.00	51.30	0.96	48	YES
SPECIALTY							
15144	Swedish Gold® Pastry Margarine	50 lb.	50.00	51.30	0.94	36	YES
16984	Puff Pastry Margarine	50 lb.	50.00	51.30	0.96	48	YES
17567	Puff Pastry Margarine (No Color)	50 lb.	50.00	51.30	0.98	36	YES
17644	Puff Pastry Margarine	50 lb.	50.00	51.30	1.02	36	YES
BUTTER BLENDS							
14251	Butter Blend Margarine	50 lb.	50.00	51.25	0.96	36	YES

*Zero Trans Fat (contains less than 0.5 grams of trans fat per serving)

WHITE CAP SHORTENING

PRODUCT CODE	PRODUCT	PACK SIZE	NET CASE WT.	GROSS CASE WT.	CASE CUBE	CASES PER PALLET	ZERO TRANS FAT*
ALL PURPOSE NON-EMULSIFIED							
14325	All Purpose Shortening	50 lb.	50.00	51.30	1.08	36	YES
14421	All Purpose Shortening (Low Melt)	50 lb.	50.00	51.30	1.08	36	YES
15430	All Purpose Shortening	50 lb.	50.00	51.30	1.08	36	YES
17262	All Purpose Shortening (LT)	50 lb.	50.00	51.30	1.02	36	YES
18497	All Purpose Shortening (High Melt)	50 lb.	50.00	51.30	1.02	36	YES
16860	Multi Purpose Shortening (Ntrans®)	50 lb.	50.00	51.30	1.02	36	YES
17759	Hi Ratio Shortening	50 lb.	50.00	51.30	0.94	36	YES
SPECIALTY							
15052	Pie Shortening	50 lb.	50.00	51.30	1.08	36	YES
16901	Donut Fry	50 lb.	50.00	51.30	0.99	36	YES
15174	Puff Pastry Shortening	50 lb.	50.00	51.30	0.94	36	YES
EMULSIFIED							
14422	Cake & Icing Shortening	50 lb.	50.00	51.30	0.99	36	YES
18138	Cake Shortening	50 lb.	50.00	51.30	1.02	36	YES
18086	Icing Shortening	50 lb.	50.00	51.30	1.08	36	YES
18087	Icing Shortening	50 lb.	50.00	51.30	1.08	36	YES
40016	Fluid Flex® Liquid Cake Shortening	38 lb.	38.00	40.00	1.04	36	YES



Ventura Foods™ 40 Pointe Drive
Brea, CA 92821
(877) VENTURA
www.venturafoods.com

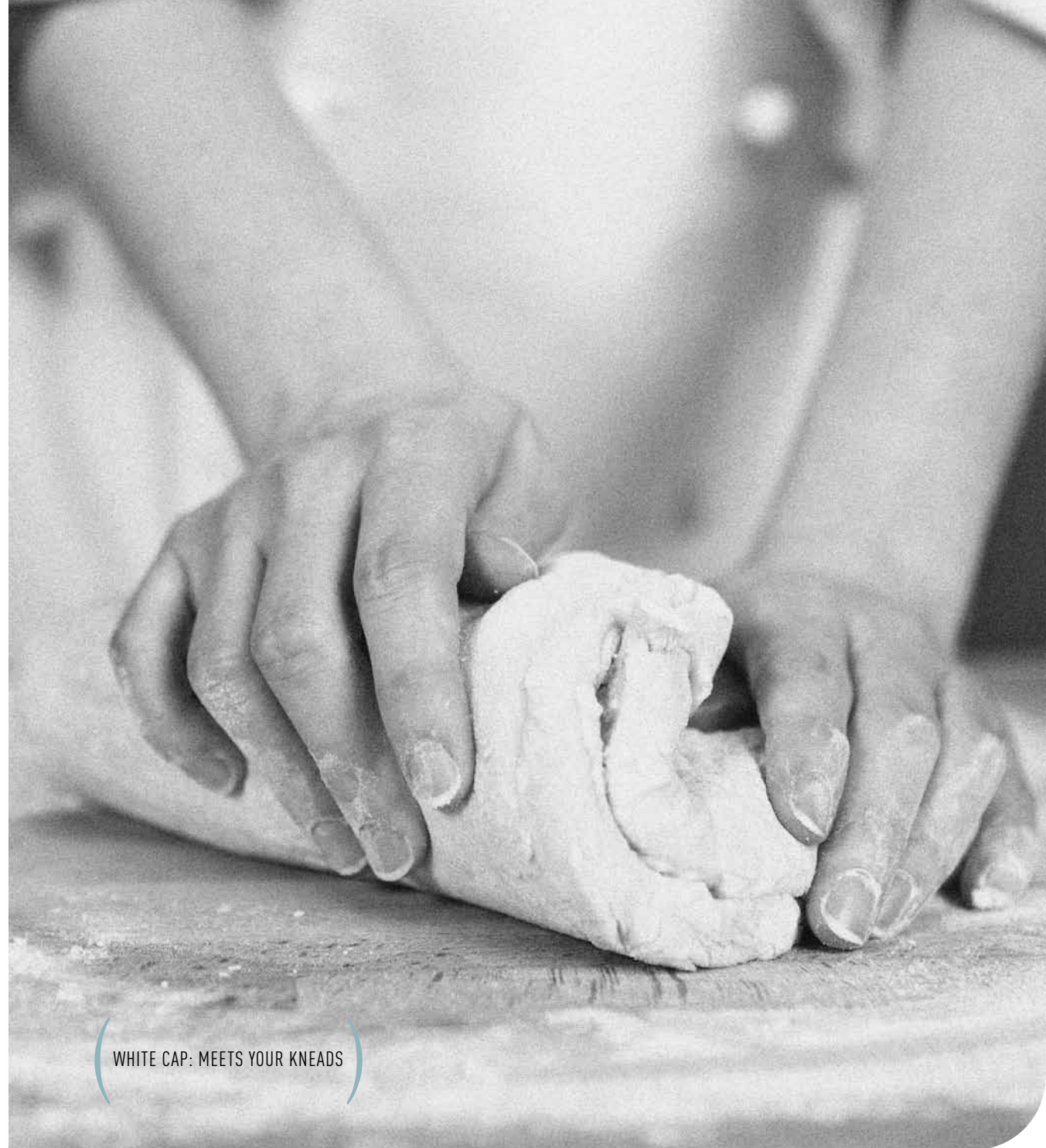
Baking Excellence Is Your Goal. Helping You Reach It Is Ours.



Ventura Foods White Cap® Products

At Ventura Foods, we've earned a track record for performance, quality, taste and value. With years of experience, we've led the pack in product development with the most forward-thinking innovations in margarine and shortening. You can count on Ventura for hardworking products that solve real-world challenges and make great impressions.

Ventura Foods produces a wide range of high performance margarine and shortening products for the craftsman baker under the White Cap® brand. The line includes all purpose and specialty products that provide just the right solution for use in a broad range of bakery goods.



WHITE CAP: MEETS YOUR KNEADS

White Cap® Margarine

All Purpose

The extensive line of all purpose margarine is for that baker seeking to make cookies, piecrusts, filling, and butter creams. These margarine products deliver excellent eating qualities and ideal consistency.

Specialty

These specialty products include industry-leading laminating margarine characterized by their smooth, easy-to-roll texture. They help produce light, desirable eating qualities in pastry creations that will set your bakery apart.

Butter Blends

Butter has been the baking industry standard for generations, but pricing is volatile. White Cap butter blends provide the best options for bakers requiring the richness and ease of use of butter with a more consistent price.

White Cap® Shortening

All Purpose Non-Emulsified

Ideal shortening for large-scale production of cookies, tortillas, brownies and other baked goods. These formulations provide consistent handling in recipes and produce excellent eating qualities.

Specialty

The complete line of specialty shortening provides excellent performance for those distinct baked goods that require more specialized handling. These shortening products are ideal for making piecrusts, donuts and puff pastries.

Emulsified

The "icing on the cake" is found in our extensive line of emulsified shortening. Create white, smooth heat-stable icings with a clean flavor for your decorating applications.

Fluid Flex® Liquid Cake Shortening

Fluid Flex is an industry gold-standard liquid cake shortening. It is ideal for superior, moist cake texture with a long shelf life.

RASPBERRY NAPOLEON:
LAYERED PERFECTION

