

# YOUR DO-ALL FLAKED SHORTENINGS

Our line of flaked shortenings improve texture and tenderness for better:

- biscuits and scones
- pizza and pie crusts
- bakery mixes
- fresh, frozen and refrigerated doughs



# AAK

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The Co-Development Company



**BITE  
SIZED  
INFO**

# REAL VERSATILITY

Our multi-purpose flaked shortenings improve dough processing and eating qualities in your finished baked goods. They are easy to handle, which simplifies the dough processing time. Made with our wide portfolio of sustainable multi-source oils and fats and using our co-development approach, we provide unique value-adding solutions that meet your most challenging formulation needs, for successful bakery products.



**Flaked shortenings provide higher melting point**

**Provide softness and tenderness without waxy mouthfeel**



## **CISAO® FLAKED SHORTENINGS**

- Palm based
- Non-hydro
- Create air pockets and symmetrical open cell structure
- Ensure even distribution of flavor throughout baked goods
- Provide higher melting point
- Customizable and non-GMO options available
- Available with natural flavors and colors

## **AVAILABLE FLAVORS AND COLORS**

- Plain (no color, no flavor)
- Natural butter flavor with or without beta carotene
- Artificial butter flavor with beta carotene
- Cinnamon sugar

## **Coast-to-Coast Distribution**

## **Packaging/Delivery Options**

- 50 lb. carton



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