



## Introducing SCP All Bake™, a superior shortening formulated for baking applications.

SCP All Bake™ is a high-performance baking shortening brought to you by our culinary team and fats & oils experts. SCP All Bake™ is a traditional shortening that is superior to interesterified and hydrogenated vegetable shortenings in performance, taste, oil absorption, fry life, and mouth feel.

In overall performance, SCP All Bake™ will provide increased stability over other baking shortenings, and will result in prolonged shelf life and freshness of finished products.

SCP All Bake™ has a clean, rich flavor with savory base notes that will compliment your recipes for a craveable, delicious result that will make your products stand out above the rest.

Want to get creative with your recipes and have the added bonus of superior workability and performance? SCP All Bake™ is the best solid shortening option to bring flavor, ease of use, and superior performance to your kitchen!



### Performance

SCP collects product performance data on a continual basis. Independent external studies, internal fry tests, and customer data consistently show that **animal fats and oils have up to 2x the fry life compared to soybean oil.**



### Preference

Consumer acceptance of animal fats is on the rise, with a 27% increase in US consumption of Edible Tallow since 2004.\* Our internal taste tests and customer R&D test results have also shown a preference for the taste and performance of animal fats.



### Sustainable

Animal fat producers support sustainability by rendering trimmed fat, a by-product of meat production, into useable Tallow. Without “nose-to-tail” useability, an astonishing 12% of the cow is wasted.













### Traditional

South Chicago Packing brings together the best of traditional ingredients with scalable quality and convenience for our customers.

# Experience the Joy of SCP All Bake™ Today!



-  Excellent general purpose shortening that delivers superior performance and taste
-  Increased stability in high heat cooking applications
-  Pork free
-  Provides a richness, dimension, and mild flavor with savory base notes
-  Flawless color and appealing texture and mouth feel
-  Perfect for laminate pastry and pie dough with excellent handling characteristics that work like a dream at a wide range of room temperatures
-  More cost effective and less saturated fat than butter
-  Naturally contains zero artificial trans fats
-  Traditional and natural
-  A sustainable product with minimal processing, promoting nose-to-tail usability

## Interested in learning more about South Chicago Packing, SCP All Bake™, or any of our other baking shortenings and oils?

South Chicago Packing is committed to educating our customers about culinary trends, the benefits of using animal fats in cooking applications, and specific products to meet your needs. We are happy to share additional materials on these topics upon request.

Our business development team would be happy to partner with you to review operational challenges and create the best solution for your unique business requirements.

## Why South Chicago Packing

For more than 45 years, South Chicago Packing has been leading the animal fats industry as the nation's largest manufacturer of custom-blended shortenings and oils. We combine our expertise in culinary applications and food science to develop formulations that enhance the flavor and texture of our customers' food.

SCP is committed to improving and evolving animal fat products and processes. Whether we are guiding your product selection, customizing a blend for private label development, or developing new product innovations, the team at South Chicago Packing is Driven to Serve™.