



South
Chicago
Packing

BAKERY
CHANNEL
GUIDE

WHOA, TALLOW.

ANIMAL FATS MAKE THE DIFFERENCE

Demand for convenient, on-the-go snacks and everyday indulgences has driven baked goods' popularity and consumption in recent years.¹ Custom animal fat solutions from South Chicago Packing are the essential ingredient for success, making it easy for you to deliver your best.

Unmatched Performance

Animal fats as a shortening ingredient yield improved texture vs alternative fats. As a cooking oil, animal fats have a faster setup than alternative oils, and they reduce greasiness and waxy mouthfeel.

Satisfying Taste & Texture

Some products have savory base flavor while others have minimal flavor and subtle richness. Lard also delivers the distinct flakiness that guests expect from pie crusts and other baked items.

A Superior Choice

Naturally occurring animal fats contribute to a healthier, sustainable food system. Unlike heavily processed vegetable oils, tallow is created from a simple rendering process and has zero artificial trans fats.

OUR PRODUCTS

Our bakery line of products brings together traditional ingredients to deliver the best flavor with scalable quality and convenience. They're better tasting than palm and soy oils, with better performance.



SCP Lard™

TIME-TESTED AND REVERED SHORTENING

All-purpose shortening made for cooking, baking and frying.

- Clean, rich flavor with savory base notes
- Outperforms hydrogenated and interesterified vegetable shortening
- Also available in deodorized for those wanting a more subtle, mild profile
- Applications: tortillas, pie crusts, biscuits, breads, cakes, cookies, donuts, fry oil, and other pastry doughs

SCP All Donut™

A SUPERIOR DONUT FRYING SHORTENING

Clean, rich flavor with savory base notes that will compliment any donut recipe.

- Custom-crafted to provide more stability and freshness
- Excellent fryer life and decreased oil absorption with minimal weeping
- Improved adherence for toppings, sugars, glazes and icings

SCP All Bake™

A SUPERIOR SHORTENING FORMULATED FOR BAKING

Custom-crafted to provide more stability and freshness

- Richness with dimension and mild yet savory base notes
- Flawless color, texture and mouthfeel
- More resistant to room temperature handling
- Perfect for laminate pastry, pie dough, and general purpose use

SCP All Pie™

A TRADITIONAL SHORTENING FOR THE PERFECT PIE CRUST

The original pie shortening with natural taste and mouthfeel that processed shortenings can't deliver.

- Clean, natural, and pleasant flavor that lets dishes shine, with savory notes
- More resistant to room temperature handling
- Delivers beautiful layers and exceptional flakiness
- Applications: pie, laminate pastry, breads, tamales, cornbread, cookies, and all classes of pastry

ABOUT SOUTH CHICAGO PACKING

The Specialty Fats & Oils Experts

South Chicago Packing is a fifth-generation family-owned company producing high-end specialty animal fats, custom oil blends, and food-grade specialty products. We've earned our reputation as category experts for over 120 years of business in the stockyards of Chicago.

We take pride in being a trusted partner for bakeries and foodservice operators, with unwavering commitment to excellence and dedication to our customers.

Ready to learn more? Reach out and see how our custom solutions can work for you.

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