

BAKING

PREMIUM BAKING SHORTENINGS



Sweetex.

Primex.

Nutex.

Making Food Better, Everyday.


STRATAS
FOODS.

PREMIUM BAKING SHORTENINGS



Stratas Foods unique Flex technology provides proper crystal shape and size, resulting in a smooth and creamy shortening.



Golden Flex expands the reach of non-PHO shortenings into the more challenging baking, icing and donut applications.

PREMIUM SHORTENING BENEFITS

LOW COLOR PALM

Low color palm addresses 4 key negatives of palm shortenings

- FLAVOR
- ODOR
- COLOR
- STABILITY

HIGH-OLEIC SOYBEAN OIL

High in monounsaturated fat and low in polyunsaturated fat

- PREMIUM STABILITY
- EXTENDED DONUT FRY LIFE

Both palm and soy products can become very soft and soupy in warm / hot temperatures. Conversely, in cold / refrigerated temps, they can become extremely hard and unworkable. Ideal storage temps for these products would be 65-75 degrees



Sweetex Golden Flex Icing

- High stability soybeans grown in the USA
- Superior spreadability
- Higher yield and volume than traditional shortenings
- Drop-in replacement



Sweetex Flex Cake & Icing

- Palm based shortening made with flex technology
- Easier to work with over a wider temperature range
- Made with low color palm, resulting in brilliant white icings
- No hydrogenated oils



Sweetex Golden Flex Cake & Icing

- High stability soybeans grown in the USA
- Drop-in replacement
- Brilliant creamy white icings
- Outstanding texture and flavor



Primex Z All-Purpose

- Premium all-purpose palm based shortening
- Neutral flavor and excellent mouthfeel
- Perfect choice for donut frying, pie dough, cookies and general bakery applications



Primex Golden Flex All-Purpose

- High stability soybeans grown in the USA
- Drop-in replacement
- Neutral flavor and excellent mouthfeel
- Great for pie doughs, cookies and biscuits



Golden Sweetex Z Roll-In

- Premium palm based roll-in shortening
- Designed for sweet doughs, including puff pastry
- Rich golden color and buttery flavor



Primex Golden Flex Donut Fry

- High stability soybeans grown in the USA
- Excellent for a wide variety of deep fat frying applications
- Great glaze and icing retention on donuts



Nutex Hi-Ratio Liquid Cake

- Premium hi-ratio cake shortening specially formulated for one-stage mixing
- Excellent freeze/thaw quality
- No tropical fats
- No hydrogenated oils

STRATAS Product Code	Description	Pack Size	Net WT	GR WT	Pallet WT	Cases Per Layer	Tier	Cases Per Pallet	Length	Width	Height	Cubic Feet
110010 NT	NUTEX® Hi-Ratio Liquid Cake	38# Pail	38	40.6	1,462	12	3	36	12.38	12.38	14.96	1.33
101650 PR	PRIMEX® Z All Purpose	1/50 LB	50	52	1,872	12	3	36	13.44	11.56	13.81	1.24
106115 PR	PRIMEX® Golden Flex All Purpose	1/50 LB	50	52	1,872	12	3	36	13.44	11.56	13.81	1.24
106110 PR	PRIMEX® Golden Flex Donut Fry	1/50 LB	50	52	1,872	12	3	36	13.44	11.56	13.81	1.24
101361 TH	SWEETEX® Flex Cake and Icing	1/50 LB	50	52	1,872	12	3	36	13.44	11.56	13.81	1.24
106275 TH	SWEETEX® Golden Flex Icing	1/50 LB	50	52	1,872	12	3	36	13.44	11.56	13.81	1.24
106268 TH	SWEETEX® Golden Flex Cake and Icing	1/50 LB	50	52	1,872	12	3	36	13.44	11.56	13.81	1.24
101407 F1	GOLDEN SWEETEX® Z Roll-In Shortening	1/50 LB	50	52.1	2,501	12	4	48	13.44	11.56	13.81	1.24

