

# YOUR ALL-IN-ONE ICING SHORTENING

Our votated icing shortening product  
is a ready-to-use, perfect blend for:

- layer cakes and buttercream  
style frostings
- decorated cake frostings
- cream fillings



# AAK

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The Co-Development Company

**BITE  
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INFO**

# AN ALL-IN-ONE SYSTEM PLUS FLEXIBILITY

Our emulsified shortening CISAO® 8116-93-01 provides successful value-adding solutions to your icing challenges, from post-hardening to air retention. In cake batters, it also improves moistness over time, to extend textural shelf life. Along with the all-in-one system made using our sustainable multi-source plant-based oils and fats, we use our expertise and co-development approach to solve your processing challenges with small-scale testing of solutions in our pilot plant.



## CISAO® ICING SHORTENING

- All-in-one system with emulsifiers
- Non-hydro
- Palm and soy blend available as RSPO-certified mass balance
- Deliver faster and more efficient whippability
- Contribute superior air retention
- Designed for high-ratio cake batter

## Packaging/Delivery Options

- 50 lb. votted cube

## Coast-to-Coast Distribution



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**AAK USA Inc.**, 499 Thornall Street, 5th Floor  
Edison, NJ 08837 | 973-344-1300