

## Cargill Texturizing Solutions (CTS)

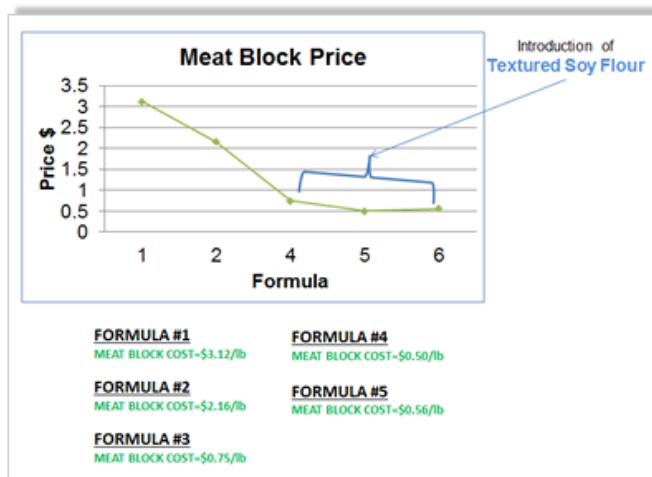


## How Cargill can help you MEAT your needs

### Looking for a low cost protein product?

**Problem solved! When working with Cargill and using Prosante® Textured Soy Flour, we can achieve:**

- Lower fat
- Great palatability
- End-to-end production know-how
- Affordable cost in use
- Improved yields
- Better texture - retains moisture
- Custom cost-optimization formulas
- Textured soy concentrate replacement options



*Example of customized formula discussions*

### Questions?

**What soy proteins does CTS offer?**

**Textured Soy Flour & Soy Flour**



**Do you know *my* application?**

**Yes! We have a history with any application containing meat!**

Whether your application is ground meat, tacos, pizza topping, nuggets, patties or soup, we know it! And we are ready to start discussions with you now!

**Does CTS only sell soy?**

**No! We offer even more ingredients to bring you meat solutions:**

- Native & modified starch
- Hydrocolloids
- Lecithin
- Functional Systems



# Low fat, high protein Meat Stick



A great-tasting, reduced sodium meat stick made with Cargill's Prosante® textured soy flakes and Premier™ potassium chloride.

## Nutrition Facts

Serving Size (28g)		Servings Per Container	
<b>Amount Per Serving</b>			
<b>Calories 60</b>	<b>Calories from Fat 35</b>		
% Daily Value*			
<b>Total Fat 4g</b>			<b>6%</b>
Saturated Fat 1.5g			<b>8%</b>
Trans Fat 0g			
<b>Cholesterol 15mg</b>			<b>5%</b>
<b>Sodium 160mg</b>			<b>7%</b>
<b>Total Carbohydrate 2g</b>			<b>1%</b>
Dietary Fiber 0g			<b>0%</b>
Sugars 1g			
<b>Protein 5g</b>			
Vitamin A 2%		Vitamin C 0%	
Calcium 2%		Iron 4%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:			
Fat 9 • Carbohydrate 4 • Protein 4			

**Ingredients:** PORK, BEEF AND CHICKEN BREAST, WATER, MONTEREY PEPPER JACK CHEESE WITH JALAPENO PAPERS (PASTEURIZED MILK, JALAPENO PEPPERS, CHEESE CULTURE, **SALT**, ENZYMES), POTATO STARCH AND POWDERED CELLULOSE (TO PREVENT CAKING), NATAMYCIN (A NATURAL MOLD INHIBITOR), **TEXTURED SOY FLOUR**, **CORN SYRUP SOLIDS**. CONTAINS LESS THAN 2% SALT, **POTASSIUM CHLORIDE**, SPICES, NATURAL FLAVORS, WHOLE MUSTARD SEED, LACTIC ACID STARTER CULTURE, **DEXTRROSE**, SODIUM SRYTHORBATE, COLLAGEN CASING.

Cargill ingredients in **BOLD**

## Why use these ingredients?

### Textured soy functionality:

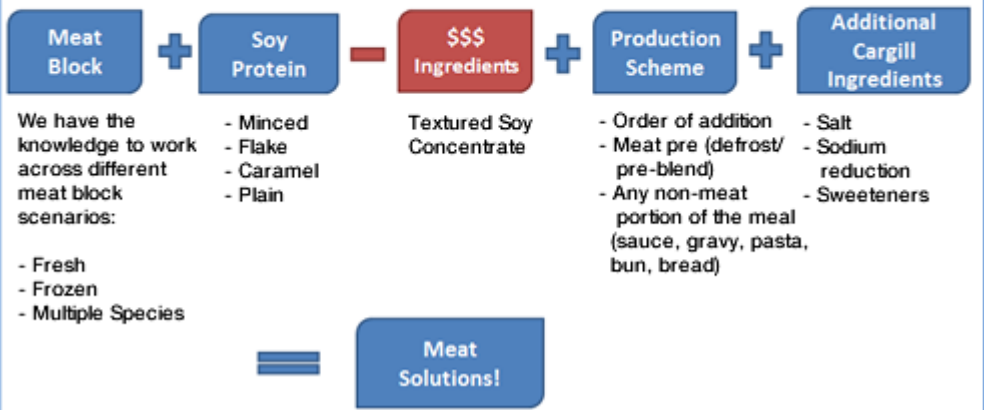
- Mimics meat's natural structure, texture and chewing properties
- Comparable to textured soy concentrate, yet more economical
- Water absorption and holding
- Fat/oil absorption and holding
- Flavor binding

### Reduced sodium:

- Using this solution can reduce sodium by 30% while providing similar taste-liking satisfaction as products only made with salt

## Bringing more solutions than just our ingredients

### WE LOOK AT THE ENTIRE PICTURE



Cargill has the technical expertise that can help you develop new food formulations. For more information about our ingredient offerings, please visit our website: [www.cargillfoods.com](http://www.cargillfoods.com)

Cargill Texturizing Solutions

Salt

Phone: 1-877-650-7080

Phone: 1-888-385-7258

The information contained herein is believed to be true and correct under US law. All statements, recommendations or suggestions are made without guarantee, express or implied, and are subject to change without notice. We disclaim all warranties, express or implied, including any warranties of merchantability, fitness for a particular purpose and freedom from infringement and disclaim all liability in connection with the use of the products or information contained herein.

© 2016 Cargill, Incorporated. All rights reserved. (01/16)

