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

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
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 have the knowledge to work across different meat block scenarios:
• Minced
• Flake
• Caramel
• Plain

Ingredients:
PORK, BEEF AND CHICKEN BREAST, WATER, MONTEREY PEPPER JACK CHEESE WITH JALAPENO PEPPERS (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, DEXTROSE, SODIUM SRYTHORBATE, COLLAGEN CASING.

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

Cargill Texturizing Solutions
Salt
Phone: 1-877-650-7080
Phone: 1-888-385-7258

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