



Plant Sterols

Heart healthy. Highly versatile.



LABEL-FRIENDLY



HEALTH-SUPPORTING



PLANT-BASED

For many consumers, “healthy eating” means much more than limiting certain foods; it includes actively seeking out foods and beverages with tangible health benefits.

Plant sterols are present in many vegetable oils, seeds, nuts, and grains, and have been shown to reduce cholesterol when consumed as part of a healthy diet. Plant sterols are backed by an FDA health claim* and recommended by the National Cholesterol Education Program (NCEP) of the National Institutes of Health. Cargill’s CoroWise® plant sterols are an ingredient used in foods, beverages and supplements.

Strength in (lower) numbers

- **Reduce LDL cholesterol** by blocking absorption of cholesterol in digestion
- **FDA health claim** may be available when a food contains at least 0.5g plant sterols per serving
- **Versatile applications**, from breads to margarines to juices, with no impact on taste or texture

Innovation, quality, reliability

Cargill's diverse selection of health-supporting ingredients, together with integrated formulation and regulatory expertise, helps you develop products with a consumer appeal while maintaining quality, functionality and cost competitiveness.

CARGILL PRODUCTS

	Material Numbers	Key Properties	Functional Benefits
CoroWise® Fine Particle Sterols <i>FP100</i>	100010862 20 lb bag	<ul style="list-style-type: none"> Limited oil solubility; insoluble in water Thermal & pH stability 	<ul style="list-style-type: none"> No impact on texture/mouthfeel Blends with other dry ingredients
CoroWise® Granular Phytosterols <i>FP300</i>	100010875 25 lb box	<ul style="list-style-type: none"> Functional in tablets/pills Thermal & pH stability 	<ul style="list-style-type: none"> Offers good flow characteristics Compresses well
CoroWise® Granular Phytosterols <i>FP400</i>	100010891 50 lb box		
CoroWise® Sterol Esters <i>SE-C100</i>	100011014 180 kg drum	<ul style="list-style-type: none"> Yellowish liquid Functional in oil applications Thermal & pH stability 	<ul style="list-style-type: none"> Low melting point compared to sterols Dispersible in oil

APPLICATIONS



Bakery



Beverages



Confectionery



Dairy

Dietary
Supplements

Pharmaceutical

Sauces/
DressingsSnacks/
Cereal

Partner with Cargill for label-friendly formulation.

To learn more, contact us at 1-800-932-0544, customerservice@cargill.com or visit cargill.com.

* For more information on health claim requirements, contact Cargill.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

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