

The Cargill Master Series

Who are the people behind Cargill's innovative ingredients, beverages and food? Here's an inside look at the experts who work every day researching ingredients and developing recipes, beverages and foods that feed the world.



Brent Rogers

Research and Development Director for Cargill Starches, Sweeteners & Texturizers America



Brent Rogers' Midwest farming roots give him a unique perspective on Cargill's role supplying food to the world's growing population.

Rogers, a Research and Development Director for Cargill Americas, grew up on a family farm in Iowa that raised hogs, cattle, chickens and turkeys, and grew corn as well as soybean crops. Rogers has been with Cargill for 24 years. At one of his early positions at the plant in Eddyville, Iowa, he noticed that the facility would process in one day, the same amount of corn that it took his family to grow in one year. "This gave me a different awareness of the scope of what Cargill is doing," says Rogers. "Cargill's purpose is to nourish the world in a safe and responsible way. If we are going to have 9 billion people by 2050, we are going to have to feed them. It's not as much about 'Is there enough food?' It's about 'Is it the right food that people are going to want and need?'"

The research and development department at Cargill is essential to this mission. The program employs top food and beverage experts who've gone through rigorous certification and education programs that vetted and verified their qualifications.

These master bakers, food scientists and nutrition experts work diligently and creatively every day at Cargill to create new products that fit a myriad of needs.

“Just like an artist with a palette, food scientists get to change our food by making it better, and just like art, better is in the eye (or the mouth!) of the beholder,” says Rogers. “We address a host of consumer demands, whether you desire indulgence, convenience, shelf stable or label-friendly.

As your tastes and needs change, you can be sure that R&D will answer the challenge.”

Transforming ingredients into food that makes people’s lives easier requires listening to what people need. “For me personally, I like to be able to indulge,” says Rogers. “I certainly need to balance that with healthy. I’m constantly on the go in this position. There are times when I need convenience. I need condensed nutrition. Other times it is more about the experience. I look at it as a series of eating occasions.”

His favorite eating occasion, says Rogers, is with his wife and two children. “Whether we’re preparing something at home, or eating out, it’s fun to tell my kids, ‘Hey, that’s something that Cargill helped create,’” says Rogers. “The most fun is to celebrate the food — to actually get to see, taste, touch and experience the products we are helping customers develop. I like to share that with my family.”

The Cargill Masters Series offers a closer look at the people behind the ingredients and food produced by Cargill.



Brent working with his team.

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