

Pectin. Versatile. Label-Friendly.

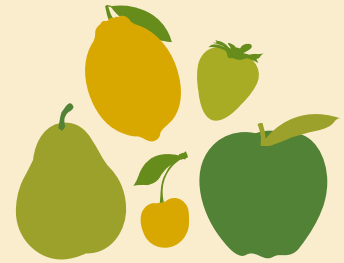


Today's pectins are helping manufacturers bring exciting consumer-pleasing products to market, from flavor-filled gummies to acidified dairy products. This versatile hydrocolloid is an excellent thickener, gelling agent and stabilizer, even in low-sugar applications.

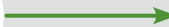
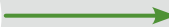
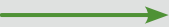
Pectin is found in apples, pears, berries and citrus fruits.



Most of the pectin in use today is sourced from apple pomace and citrus peel, both by-products of juice production. There's little waste when it comes to this process.



THE LIFE OF A LEMON



Lemon is juiced for lemonade



Lemon oil then gets extracted for flavorings



Dried lemon peel then gets processed into pectin or turned into cattle feed



Pectin is used for jams, jellies and other consumer products



1 lemon
(~200 gm)



3 gm
of pectin



1 kg
of jam

Cargill's broad pectin portfolio, technical experts and reliable supply chain help food and beverage manufacturers develop products that deliver great taste and texture.

1-877-SOL-UTNS (765-8867) | cargill.com/labelfriendly

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