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HYDROCOLLOIDS

Comprehensive product lines designed
for real-world processing needs.



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Cargill Advantage

Why Cargill?

- **Trusted ingredient expert with a broad portfolio of products and services**
- **Deep R&D resources with expertise in regulatory, applications and product development**
- **Proprietary marketing data and unique insights to help create innovative product solutions**
- **Reliable and sustainable U.S. supply chain**

As a customer-focused supplier of ingredients for food, beverage, personal care, industrial and agricultural applications, Cargill is uniquely positioned to help develop exciting new solutions for our customers and consumers.



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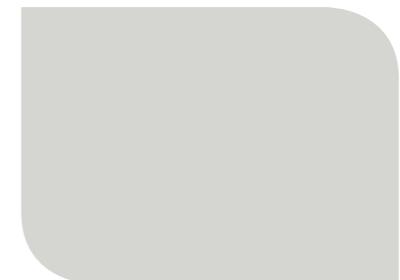
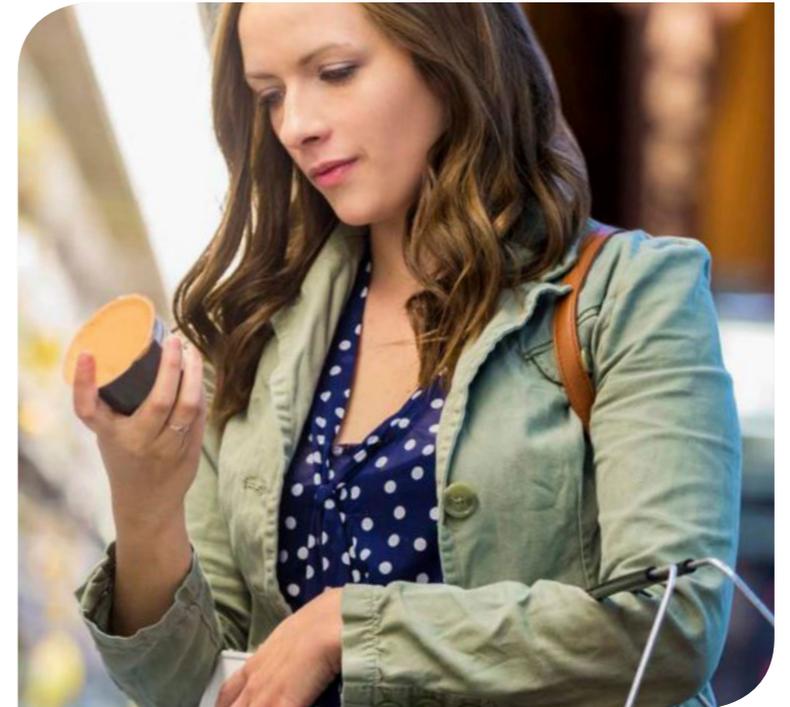
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PRODUCT PORTFOLIO

Hydrocolloids

Cargill's deep hydrocolloid product line reflects our thoughtful approach to ingredient development. We listen to customers and refine our products to reflect their business needs. Our solutions are designed to work in the real world, formulated to perform across a wide range of processing environments. Our hydrocolloid portfolio includes:

- **Pectin**
- **Xanthan Gum**
- **Carrageenan**
- **Scleroglucan**



PECTIN



XANTHAN GUM



CARRAGEENAN



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Pectin

Cargill's broad pectin portfolio helps manufacturers bring a wide range of consumer-pleasing products to market, from flavor-filled gummies to acidified dairy products. Sourced from apple pomace and citrus peel, this label-friendly hydrocolloid is an excellent thickener, gelling agent and stabilizer, even in low-sugar applications. To give manufacturers maximum flexibility in processing and product development, Cargill offers pectins with varying gel strengths, setting temperatures and rates, as well as viscosities.

- **Label-friendly**
- **Stabilizes proteins**
- **Prevents syneresis**
- **Performs well in low-pH applications**
- **Maintains decadent texture in reduced-sugar yogurts**
- **Provides body in reduced-sugar beverages**
- **Creates gelled texture in fruit preps**



PECTIN



XANTHAN GUM



CARRAGEENAN



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Xanthan Gum

Derived from fermentation of bacteria found in cabbage, xanthan gum is a highly versatile hydrocolloid used to increase viscosity and stabilize emulsions in everything from salad dressings and soy sauces to frozen-ready convenience sauces and ice cream.

- **Performs in high solids, low-pH, high-salt applications and more**
- **Withstands demanding processing, including high temperature and shear stress**
- **Dissolves readily in hot or cold water**
- **Provides cling to hold sauce on pasta or meat**
- **Prevents oil separation by stabilizing emulsions**
- **Demonstrates excellent freeze/thaw stability**
- **Increases viscosity in beverages**



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XANTHAN GUM



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Carrageenan

Red seaweed is the source of carrageenan, which is used to make foods like yogurt, ice cream and chocolate milk smooth and creamy. Beyond its role of improving texture and mouthfeel, carrageenan is a gelling, thickening and binding agent.

- **Ideal for neutral-pH applications**
- **Maintains particle suspension**
- **Keeps fat emulsified in dairy applications**
- **Controls syneresis**
- **Produces decadent, spoonable texture in reduced-fat applications**
- **Melts quickly to create creamy mouthfeel**



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Scleroglucan

Cargill is the only supplier of this hydrocolloid, which is produced from the fermentation of yeast. Because it stands up to extreme processing environments, scleroglucan is used in a wide range of industrial applications, from cleaning products to concrete. Its unique sensory characteristics make it a good fit for personal care products as well.

- **Withstands extreme processing, including high temperature and shear stress**
- **Dissolves in cold water**
- **Provides excellent cling and viscosity control across a wide pH range**
- **Delivers exceptional particle suspension**
- **Compatible with most surfactants**



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Dairy

Texture and mouthfeel play critical roles in crafting decadent dairy desserts, creamy yogurts and smooth, satisfying dairy beverages. Hydrocolloids are the key, by stabilizing proteins and controlling syneresis—while at the same time, creating the creamy, melt-in-your-mouth textures that so often define the category.

APPLICATION	BENEFIT	HYDROCOLLOIDS
Acidified Dairy Beverages Yogurt	Mouthfeel Particle suspension Protein stability in low-pH Syneresis control	Pectin
Neutral Dairy Beverages <ul style="list-style-type: none"> • Chocolate and flavored milks • High-protein milks • Protein/nutritional beverages 	Creamy mouthfeel Fat mimetic Homogenization stabilizer Particle suspension	Carrageenan Xanthan Gum
Dairy Desserts <ul style="list-style-type: none"> • Ice cream • Flan • Mousse 	Creamy, spoonable texture Enhanced meltability for decadent mouthfeel Gelled structure Syneresis control	Carrageenan Pectin



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Convenience/Culinary

Hydrocolloids are sauces' and dressings' key to convenience. Culinary products rely on hydrocolloids to create the consistent, smooth textures consumers expect. In the convenience arena, these hard-working ingredients must stand up to a range of pH levels, numerous freeze-thaw cycles and demanding microwave cooking, while controlling syneresis and maintaining viscosity through it all. For dressings, hydrocolloids provide the “cling” needed to stick to salads.

APPLICATION	BENEFIT	HYDROCOLLOIDS
Dressing	Cling Flavor release Particle suspension (spices) Ideal for reduced-fat, sugar or sodium applications	Carrageenan Pectin Xanthan Gum
Sauces	Cling Flavor release Freeze-thaw stability Microwavability Particle suspension (spices) Ideal for reduced fat, sugar or sodium applications	Xanthan Gum



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Beverages

In many ways, advances in hydrocolloids are responsible for much of the innovation exploding in the beverage aisle. They keep cocoa, protein and other ingredients in suspension. They stabilize flavors and protect proteins from high heat and acidic juices. In reduced-sugar applications, they can even replicate the mouthfeel of sugar.

APPLICATION	BENEFIT	HYDROCOLLOIDS
Dry Powdered Beverages	Mouthfeel Particle suspension Rapid dispersion Syneresis control	Carrageenan Xanthan Gum
Juices	Cloud homogenization Mouthfeel Particle suspension Syneresis control	Pectin
Reduced-Sugar Beverages	Flavor stabilizer Replicate mouthfeel of sugar	Pectin
UHT/Retort Beverages	Mouthfeel Particle suspension Protect proteins from high heat	Carrageenan Pectin



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Confectionery

For confectionery applications, pectin is the go-to solution. Made from citrus fruits, it is widely recognized and accepted by consumers. Cargill's extensive pectin product line includes options ready-made for a wide variety of processing conditions. They also partner well with other hydrocolloids, enabling manufacturers to create novel confectionery products with unique textures.

APPLICATION	BENEFIT	HYDROCOLLOIDS
Gummies Fillings Fruit Paste	Resistant to melting in hot climates Structure Syneresis control	Pectin



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Desserts

Hydrocolloids' functionality and versatility shine in dessert applications, giving water-gel desserts their unique structures, providing heat stability to bakery fillings, and ensuring glazes retain their mouthwatering appearances.

APPLICATION	BENEFIT	HYDROCOLLOIDS
Bakery Fillings	Excellent heat stability	Pectin
Glazes	Prevent glaze weeping Maintain shine	Pectin
Water-Gel Desserts	Good flavor release Structure Unique textures, from firm to creamy	Carrageenan Pectin



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Personal Care Applications

In beauty applications, hydrocolloids control viscosity and stabilize emulsions. They're also responsible for many of the sensory properties that determine consumers' satisfaction with their personal care products, creating luxurious-feeling lotions and shampoos with rich lathers.

APPLICATION	BENEFIT	HYDROCOLLOIDS
Hair Care <ul style="list-style-type: none"> • Conditioners • Shampoos 	Cling Lather (in shampoos) Stabilize oils and non-soluble particulates Tame frizzy hair (pectin) Viscosity	Carrageenan Pectin Xanthan Gum
Body Care <ul style="list-style-type: none"> • Creams • Facial masks • Lotions 	Emulsion stabilizer Decadent feeling Good "play" time Help maintain proper skin pH (pectin)	Carrageenan Pectin Xanthan Gum

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Industrial Applications

In industrial and agricultural applications, hydrocolloids are truly put to the test. Here, the unique rheological properties and high thermal stability of scleroglucan and xanthan gum provide reliable solutions in a wide range of applications, from cleaning products to drilling.

APPLICATION	BENEFIT	HYDROCOLLOIDS
Industrial Cleaning	Even suspension of active ingredients Residence time (cling) Surfactant friendly	Scleroglucan Xanthan Gum
Industrial Drilling	Anti-settling properties enable even distribution of actives and particles High thermal stability, protecting drill bits from heat High shear stability High viscosity	Scleroglucan Xanthan Gum

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