



# Dairy Texturizing Systems

Tailored, label-friendly solutions for enhanced performance and appeal.

# Solve problems such as viscosity, body, stability and texture with label-friendly Texturizing Systems.

Cargill offers tailored solutions for dairy applications. Our ready-to-use, label-friendly Texturizing Systems add value by combining multiple ingredients which lead to increased performance, ease-of-use and reduced risk.



**Yogurt** – Texturizing Systems based on corn starch and pectin increase stability during shelf life and replace the commonly used texturizer modified food starch.



**Sour Cream** – Texturizing Systems based on corn starch or citrus fiber with xanthan and locust bean gum replace texturizers such as modified food starch, monoglycerides, diglycerides, phosphates and carrageenan.



**Ice Cream** – Texturizing Systems based on sunflower lecithin, locust bean gum, guar gum or carrageenan increase texture, provide heat shock control and replace monoglycerides, diglycerides and cellulose gums.

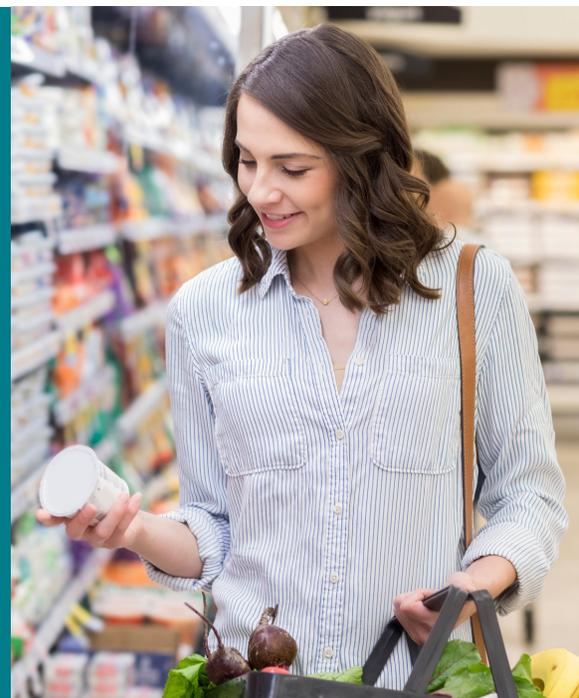


**Smoothies** – Texturizing Systems based on corn starch and pectin increase stability during shelf life and replace commonly used texturizer modified food starch.

## Enhance products' label-friendly appeal.

Many dairy products are naturally wholesome, making them a popular choice for consumers seeking greater authenticity and simplicity in their food. Cargill can help you further enhance your dairy products' appeal with solutions that:

- **Replace less desirable ingredients with label-friendly ingredients.**
- **Reduce the number of ingredients on the label.**
- **Use ingredients with features that are particularly desirable for certain consumers (e.g., non-GMO, organic, vegetarian, gluten-free, etc.)**



## Application Challenges and Label-Friendly Solutions

Application	Application Challenges	Desired Outcome	Products
Yogurt	Viscosity/Body	Remove Modified Food Starch (MFS)*	Vitex® AYS 08 (WPC, Pectin) Vitex® AYS 10 (Agar, Pectin) Vitex® XN AYS 80 (Corn Starch, Gelatin) Oliggo-Fiber® Chicory Root Fiber
Organic Yogurt	Organic compliant – Non-GMO	QAI** approved ingredients	Vitex® AYS-0-19 (Organic Tapioca Starch, Organic Locust Bean Gum, Pectin, Carrageenan) Vitex® AYS-0-25 (Organic Corn Starch, Organic Locust Bean Gum, Gellan Gum, Pectin) Vitex® AYS-0-39 (Organic Tapioca Starch, Agar, Pectin) Vitex® AYS-0-40 (Organic Tapioca Starch, Agar, Gellan Gum)
Drinkable Yogurt	Stability during shelf-life	Remove MFS**	Vitex® XN AYD (Corn Starch, Pectin) Oliggo-Fiber® Chicory Root Fiber
Sour Cream	Body & texture	Remove MFS* & Mono & Diglycerides	Vitex® XN ASC 348 (Corn Starch, Xanthan Gum)
Sour Dressings	Trans fat removal & texture matching	Remove trans-fats	Vitex® XN ASD 48 (Corn Starch, Guar Gum, Sunflower Lecithin, Locust Bean Gum)
Cream Cheese	Texture & syneresis control	Label-friendly gums	Vitex® AKC 25 (Salt, Guar Gum, Locust Bean Gum, Xanthan Gum)
Buttermilk	Stability during shelf-life	Remove MFS* & Mono & Diglycerides	Vitex® XN ABA 30 (Corn Starch, Locust Bean Gum, Carrageenan)
Ice Cream	Creamy textures & heat shock control	Remove Mono & Diglycerides & Polysorbate 80	Vitex® XN FN 120 (Locust Bean Gum, Guar Gum, Sunflower Lecithin, Carrageenan) Oliggo-Fiber® Chicory Root Fiber
Multiple Applications	Stability/body/texture	Label-friendly ingredients	Vitex® XN AMP 725 (Corn Starch Blend)
Chocolate/Flavored Milk	Stability/body Cocoa suspension	Label-friendly ingredients	Texturizing systems based on Gellan Gum, Corn Starch, Guar Gum
Dairy Alternatives (Yogurt, Beverages, Desserts)	Stability/body/texture	Label-friendly ingredients	Texturizing systems based on Gellan Gum, Locust Bean Gum, Guar Gum, Corn Starch, Sunflower or Canola Lecithin, Chicory Root Fiber, PURIS™ Pea Protein, Soy Protein, Xanthan Gum



## Applications and Label-Friendly Ingredient Alternatives

Application	Most Commonly Used Texturizers	Label-Friendly Alternative
Yogurt (blended)	Modified Food Starch, Gelatin	Texturizing systems based on Corn or Tapioca Starch, Pectin, Agar & Chicory Root Fiber
Drinkable Yogurt Smoothies	Modified Food Starch	Texturizing systems based on Corn Starch & Pectin
Sour Cream	Modified Food Starch, Mono & Di-Glycerides, Phosphates & Carrageenan	Texturizing systems based on Corn Starch or Citrus Fiber with Xanthan Gum & Locust Bean Gum
Sour Dressings	Modified Food Starch, Mono & Di-Glycerides, Carrageenan	Texturizing systems based on Corn Starch or Citrus Fiber, Sunflower or Canola Lecithin, with Guar & Locust Bean Gum
Ice Cream	Mono & Di-Glycerides, Cellulose Gums	Texturizing systems based on Sunflower or Canola Lecithin, Locust Bean Gum, Guar Gum, Carrageenan & Chicory Root Fiber
Multiple Applications	Modified Food Starch, Mono & Di-Glycerides, MCC, Cellulose Gums	Texturizing systems based on Citrus Fiber, Rice Starch, Xanthan Gum, Agar, Locust Bean Gum, Guar Gum, Carrageenan
Chocolate/Flavored Milk	Modified Food Starch, Carrageenan	Texturizing systems based on Gellan Gum, Corn Starch & Guar Gum
Dairy Alternatives (Yogurt, Beverages, Desserts)	Modified Food Starch	Texturizing systems based on Gellan Gum, Corn Starch, Sunflower or Canola Lecithin, Locust Bean Gum, Guar Gum, Chicory Root Fiber, PURIS™ Pea Protein, Soy Protein, Xanthan Gum

## BENEFITS OF WORKING WITH CARGILL

Transparency is a hallmark of Cargill's extensive global supply chain. We have extensive experience working with customers to readily provide solutions that meet consumers' expectations. We'll deliver a label-friendly Texturizing System that meets your needs.

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**Hassle-free sourcing.** Cargill provides ingredient replacement solutions with innovative Texturizing Systems. And if we don't have an ingredient in our current portfolio, we will use our buying power to source the ingredients on your behalf.
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**Increase speed to market.** Texturizing Systems save time and money on product development.
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**Equivalent or improved performance.** We deliver high-quality solutions, supported by our top-notch technical team of experts.

**Contact your sales representative or call us at 1-877-SOLUTNS (765-8867) or visit [Cargill.com](http://Cargill.com)**

\* MFS = Modified Food Starch

\*\* QAI = Quality Assurance International

These solutions are provided as examples only and potential solutions are dependent on the application and final formulation.

See [Cargill.com](http://Cargill.com) for more information on how Cargill defines "non-GMO."

PURIS™ Pea Protein is a trademark of PURIS Foods, a Cargill strategic partner.

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.