



Hydrocolloids

Star performers in texture and stability



LABEL-FRIENDLY



PLANT-BASED



SUGAR REDUCTION



**VEGAN/
VEGETARIAN**

Extracted from botanical sources such as plants or algae, Cargill hydrocolloids enhance texture and viscosity across a full menu of applications and categories. These hard-working ingredients also offer dependable performance across a full range of processing conditions.

Versatile functionality

- **Prevent separation** – Hydrocolloids keep proteins in solution, stabilize emulsions, prevent syneresis and maintain particles in suspension.
- **Create appealing texture** – Replicating the mouthfeel of fat or sugar, hydrocolloids can create decadent dairy desserts, rich sauces and dressings, smooth beverages and more.
- **Stabilize flavors** – Hydrocolloids ensure even distribution of ingredients and protect proteins from high heat and acidic juices.
- **Add structure** – Gelling properties help create the unique, semi-solid structure of jams, jellies and water-gel desserts.

Extensive portfolio, consistent quality

Cargill offers one of the industry's most extensive portfolios of hydrocolloids, supported by consistent quality, reliable supply and deep formulation expertise.

CARGILL PRODUCTS

	Properties	Functional Benefits
Pectin Unipectine® Cargill Pectin®	<ul style="list-style-type: none"> • Performs well in low-pH applications 	<ul style="list-style-type: none"> • Stabilizes proteins • Prevents syneresis • Maintains texture and body in reduced-sugar products • Creates gelled texture
Xanthan Gum Satiaxane®	<ul style="list-style-type: none"> • Performs well in high solids, low-pH, high-salt applications & more • Dissolves readily in water • Withstands demanding processes, including high temperature and shear 	<ul style="list-style-type: none"> • Provides cling and viscosity • Stabilizes emulsions, prevents separation • Aids in freeze / thaw stability
Carrageenan: Aubygel® Satiagel® Satiagum®	<ul style="list-style-type: none"> • Ideal for neutral pH applications 	<ul style="list-style-type: none"> • Maintains particle suspension • Stabilizes emulsions • Prevents syneresis • Creates rich, spoonable texture in reduced-fat applications • Melts quickly to create creamy mouthfeel
Scleroglucan Actigum®	<ul style="list-style-type: none"> • Performs well across wide pH range • Withstands extreme processes, including high temperature and shear • Dissolves in cold water 	<ul style="list-style-type: none"> • Provides cling and viscosity • Stabilizes particles in suspension

APPLICATIONS



Beverages



Confectionery



Culinary/
Convenience



Dairy



Desserts



Fruit Preps



Jams &
Jellies



Sauces &
Dressings



Personal
Care

Partner with Cargill for high-performance solutions.

Contact your sales representative, call us at 1-877-SOLUTNS (765-8867) or visit www.cargill.com.

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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