



## Hydrocolloids

# Star performers in texture and stability



**LABEL-FRIENDLY**



**PLANT-BASED**



**SUGAR REDUCTION**



**VEGAN/  
VEGETARIAN**

Extracted from botanical sources such as plants or seaweed, 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
<b>Pectin</b> UniPECTINE®	<ul style="list-style-type: none"> <li>• Performs well in low-pH applications</li> <li>• Available in High Methoxy (HM), Low Methoxy Conventional (LMC), Low Methoxy Amidated (LMA)</li> </ul>	<ul style="list-style-type: none"> <li>• Stabilizes proteins</li> <li>• Prevents syneresis</li> <li>• Maintains texture and body in reduced-sugar products</li> <li>• Creates gelled texture</li> </ul>
<b>Xanthan Gum</b> Satiaxane®	<ul style="list-style-type: none"> <li>• Performs well in high solids, low-pH, high-salt applications &amp; more</li> <li>• Dissolves readily in water</li> <li>• Withstands demanding processes, including high temperature and shear</li> </ul>	<ul style="list-style-type: none"> <li>• Provides cling and viscosity</li> <li>• Stabilizes emulsions, prevents separation</li> <li>• Aids in freeze / thaw stability</li> </ul>
<b>Carrageenan:</b> Aubygel® Satiagel® Satiagum®	<ul style="list-style-type: none"> <li>• Ideal for neutral pH applications</li> </ul>	<ul style="list-style-type: none"> <li>• Maintains particle suspension</li> <li>• Stabilizes emulsions</li> <li>• Prevents syneresis</li> <li>• Creates rich, spoonable texture in reduced-fat applications</li> <li>• Melts quickly to create creamy mouthfeel</li> </ul>
<b>Scleroglucan</b> Actigum®	<ul style="list-style-type: none"> <li>• Performs well across wide pH range</li> <li>• Withstands extreme processes, including high temperature and shear</li> <li>• Dissolves in cold water</li> </ul>	<ul style="list-style-type: none"> <li>• Provides cling and viscosity</li> <li>• Stabilizes particles in suspension</li> </ul>

### APPLICATIONS



Beverages



Confectionery

Culinary/  
Convenience

Dairy



Desserts



Fruit Preps

Jams &  
JelliesSauces &  
DressingsPersonal  
Care

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