



## Pectin

# A familiar source for label-friendly innovation.



**LABEL-FRIENDLY**



**PLANT-BASED**



**SUGAR REDUCTION**



**VEGAN/  
VEGETARIAN**

While pectin has a long legacy in home kitchens and canning, recent advancements have sparked new innovations with this versatile, plant-based ingredient. An excellent thickener, gelling agent and stabilizer, today's pectin is a source for satisfying mouthfeel in reduced-sugar beverages, shelf-stable appeal in low-pH dairy beverages, and flavorful gummies with label-friendly appeal.

Most pectin is typically sourced from citrus peels and apple pomace, but this soluble polysaccharide can also be found in pears, berries and sugar beets.

### Rich in possibilities

- **Supports sugar reduction** – Pectin adds back the mouthfeel and richness that are lost when sugar is removed from a product.
- **Creates body and texture** – Pectin's thickening and gelling properties are useful in creating a wide range of textures and viscosities.
- **Stabilizes proteins** – In acidified dairy products, pectin helps maintain proteins in suspension and prevents curdling.
- **Label-friendly functionality** – Fruit-based pectin can replace gelatin in vegetarian/vegan-friendly formulations.

## Ingredients and expertise

Cargill's broad pectin portfolio includes options that offer functionality in both acid and neutral environments, lower and higher sugar concentrations, as well as high-temperature processing. Our pectin experts help customers identify desired setting and processing parameters for the end product to arrive at the right solution for their unique needs. We're also continually exploring new applications for this label-friendly ingredient.

### CARGILL PRODUCTS

	Properties	Functional Benefits
<b>Unipectine® Cargill Pectin®</b>	<ul style="list-style-type: none"> <li>• Stable under acid conditions, even at high temperatures</li> <li>• Provides clean flavor release</li> <li>• Higher melting point than gelatin</li> </ul>	<ul style="list-style-type: none"> <li>• Stabilizes proteins</li> <li>• Prevents syneresis/weeping</li> <li>• Maintains texture and body in reduced-sugar products</li> <li>• Creates gelled texture</li> <li>• Reduces melting/stickiness</li> </ul>

### APPLICATIONS



Beverages



Confectionery



Dairy



Desserts



Fruit Preps



Jams & Jellies

## Partner with Cargill for label-friendly solutions.

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

Depending on the individual raw materials, our products may be certified as Kosher or Halal as appropriate.

**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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