



Custom Texturizing Systems

Solve formulation challenges while simplifying your process.



LABEL-FRIENDLY

Cargill Custom Texturizing Systems offer tailor-made, optimized solutions to solve formulation challenges and/or replace ingredients for a more label-friendly product.



COST MANAGEMENT

These innovative, worry-free and high-quality solutions help you shorten development time, manage risk and control costs... supported by a top-notch team of technical experts.

Easy to use, convenient, cost-effective.

- **Drop-in solutions** simplify your process with a custom system, rather than sourcing and using multiple ingredients
- **Optimized for performance** in specific applications, including dairy, bakery, beverages, confectionery, convenience foods and fruit preps
- **Leverage Cargill's broad ingredient portfolio**, including starches, hydrocolloids, emulsifiers, standardizing agents, sweeteners, fibers, vitamins and minerals
- **Reduced risk**, by locking in pricing for a tailored system vs. being subject to price variability for multiple ingredients

CARGILL PRODUCTS

	Key Properties	Functional Benefits
Accubind® Blends	Custom blends that may include starch, soy protein, alginates & phosphates	<ul style="list-style-type: none"> • Improve yield • Can offer cost savings • Improve binding & reduce purge • Can replace soy concentrate
CitriTex® Blends	Custom blends that may include citrus peel fiber, lecithin, inulin, locust bean gum & silicon dioxide	<ul style="list-style-type: none"> • Improve texture, body & mouthfeel • Support fat reduction • Improve viscosity • Replace solids/liquids • Prolong shelf life
Daritech® Blends	Custom blends that may include hydrocolloids, emulsifiers & specialty sweeteners	<ul style="list-style-type: none"> • Improve viscosity & whipping properties • Improve texture, body & mouthfeel • Reduce crystallization • Optimize melt-down behavior
Gelogen™ Blends	Custom blends that may include calcium carbonate, calcium sulfate, sugar, dextrose, locust bean gum, agar, emulsifiers, SHMP, TiO2*	<ul style="list-style-type: none"> • Provide freeze/thaw stability • Optimize texture & sheen • Improve consistency & crumb structure • Enhance softness & volume • Ensure thermostability • Control syneresis • Can replace eggs
Trilisse™ Blends	Custom blends that may include a variety of hydrocolloids	<ul style="list-style-type: none"> • Improve taste & mouthfeel in reduced-calorie beverages • Optimize texture & stability
Vitex® Blends	Custom blends that may include label-friendly starches, whey protein, hydrocolloids, lecithin, locust bean/gellan/guar gums & salt	<ul style="list-style-type: none"> • Improve texture, body & mouthfeel • Control syneresis • Prolong shelf life • Increase stability • Clean flavor delivery

*SHMP= Sodium hexameta phosphate; TiO2=Titanium dioxide

APPLICATIONS



Bakery



Beverages



Culinary/
Convenience



Dairy



Fruit Preps

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.

Cargill.com