Acidulants help create the refreshing bite in a sports drink, the creamy meltability in cheese, the gelled texture in jellies – while increasing ingredient system stability and prolonging a product’s shelf life.

Citric acid occurs in citrus fruits like lemons, limes and oranges. Today, it is produced cost-effectively for food processing needs via fermentation. Citrates are produced by adding potassium or sodium to citric acid, then purifying and evaporating the solution.

**Multi-functional ingredients**

- **Flavor enhancers**, modulating sweetness, adding tartness and balancing acidity
- **System stabilizers**: regulating acidity, emulsifying, buffering, preventing oxidation
- **Versatile applications**, including a wide range of foods and beverages, plus household detergents, cosmetics and pharmaceuticals

*PLANT-BASED  
VEGAN/VEGETARIAN  
NON-GMO AVAILABLE*
Reliable product quality and supply
Cargill offers a portfolio of high-quality acidulants, supported by technical expertise and a reliable global supply chain.

CARGILL PRODUCTS

<table>
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<th>CARGILL PRODUCTS</th>
<th>Key Properties</th>
<th>Functional Benefits</th>
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</table>
| Citric Acid      | • Tart, acidic taste  
| Liquid           | • Odorless          | • Adds tartness, modifies sweetness, enhances flavors  
| Anhydrous        |                 | • Improves stability & shelf life |
| Sodium Citrate   | • Salty / sour taste  
|                 | • Odorless          | • Emulsifies ingredients  
|                 |                 | • Acts as a buffering agent  
|                 |                 | • Improves stability & shelf life |
| Potassium Citrate| • Salty / sour taste  
|                 | • Odorless          | • Aids in low-sodium formulation  
|                 |                 | • Acts as a buffering agent  
|                 |                 | • Improves stability & shelf life |

APPLICATIONS

Bakery  Beverages/Alcoholic Beverages  Confectionery  Convenience Foods  Dairy  Dry Beverage Mixes  Jams/Jellies  Meat/Fish  Snacks/Cereals

Partner with Cargill for high-performing ingredients.
Contact us at 1-800-932-0544, customerservice@cargill.com or visit cargill.com.

* There is no single definition of “non-GMO” in the USA. Contact Cargill for source and processing information.

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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