



## Native Starches

# Label-friendly, familiar texturizing ingredients



**LABEL-FRIENDLY**



**NON-GMO AVAILABLE**



**PLANT-BASED**

With growing interest in familiar ingredients and simpler labels, native starches are a logical choice for texturizing and thickening. These plant-based starches are typically derived from sources like corn, wheat, potato and tapioca.

Native starch offers a variety of texturizing benefits, including thickening, gelling, moisture retention and anti-staling. In addition, Cargill's growing portfolio of SimPure™ functional label-friendly starches leverages the unique properties of a variety of native starches to offer performance comparable to modified starch.

### Strength in simplicity

- **Simple labeling**, as “starch” or the botanical source + “starch”
- **Full portfolio** of label-friendly starches from a variety of botanical sources
- **Starch formulation expertise** helps identify the right texturizing solution for your product development goals

## Innovation, quality, reliability

Cargill's diverse selection of label-friendly starches and texturizing solutions, together with integrated formulation and regulatory expertise, helps you develop products with a friendlier label while maintaining quality, functionality and cost competitiveness.

CARGILL PRODUCTS		
	Key Properties	Functional Benefits
<b>INSTANT</b>		
<b>Cargill Gel Instant™</b> <b>C*Gel Instant™</b>	<ul style="list-style-type: none"> <li>Sourced from pre-gelatinized common corn or waxy corn</li> </ul>	<ul style="list-style-type: none"> <li>Label-friendly texturizing and thickening</li> <li>Develop viscosity without need for heat</li> </ul>
<b>COOK-UP</b>		
<b>Cargill Gel™</b> <b>C*Gel™</b> <b>C*Cream Gel™</b> <b>DryGel™</b>	<ul style="list-style-type: none"> <li>May be sourced from corn, tapioca, potato</li> <li>Can offer functionality both heated &amp; cooled</li> </ul>	<ul style="list-style-type: none"> <li>Label-friendly texturizing and thickening</li> <li>Good gelling, moisture retention and anti-staling</li> </ul>
<b>SPECIALTY</b>		
<b>AmyloGel™</b>	<ul style="list-style-type: none"> <li>High-amylose (resistant) starch; 50% or 75% amylose content</li> </ul>	<ul style="list-style-type: none"> <li>Good film-forming, results in firm gel when cooked</li> <li>Can provide digestive benefits</li> </ul>
<b>FUNCTIONAL NATIVE</b>		
<b>SimPure™ 99500 Series</b>	<ul style="list-style-type: none"> <li>Sourced from potato and/or tapioca</li> </ul>	<ul style="list-style-type: none"> <li>Label-friendly texturizing and thickening</li> <li>Potato-based starch system</li> <li>Mild-to-moderate processing tolerance</li> </ul>

## APPLICATIONS



Bakery



Batters/  
Coatings



Culinary/  
Convenience



Dairy



Meats/  
Substitutes



Snacks

## Partner with Cargill for label-friendly formulation.

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

[Cargill.com](http://Cargill.com)

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