



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 derived from sources like corn, wheat 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 offers a diverse portfolio of label-friendly starches and texturizing solutions. Together with integrated formulation and regulatory expertise, we can help you develop products with friendlier labels while maintaining quality, functionality and cost competitiveness.

CARGILL PRODUCTS		
	Key Properties	Functional Benefits
INSTANT		
Cargill Gel Instant™ C*Gel Instant™	<ul style="list-style-type: none"> Sourced from pre-gelatinized common corn or waxy corn 	<ul style="list-style-type: none"> Label-friendly texturizing and thickening Develop viscosity without need for heat
COOK-UP		
Cargill Gel™ C*Gel™ C*Cream Gel™ DryGel™	<ul style="list-style-type: none"> May be sourced from corn or tapioca Can offer functionality both heated & cooled 	<ul style="list-style-type: none"> Label-friendly texturizing and thickening Good gelling, moisture retention and anti-staling
SPECIALTY		
AmyloGel™	<ul style="list-style-type: none"> High-amylose (resistant) starch; 50% or 75% amylose content 	<ul style="list-style-type: none"> Good film-forming, results in firm gel when cooked Can provide digestive benefits
FUNCTIONAL NATIVE		
SimPure® 99400 Series SimPure® 99600 Series SimPure® 99900 Series	<ul style="list-style-type: none"> Sourced from waxy corn, tapioca or waxy tapioca 	<ul style="list-style-type: none"> Label-friendly texturizing and thickening Options for mild, moderate or severe processing tolerance Provide excellent viscosity, shelf-life stability, visual and textural sensory attributes
SimPure® RF 92260 Soluble Rice Flour	<ul style="list-style-type: none"> Sourced from rice 	<ul style="list-style-type: none"> Similar appearance, texture, flavor profile to 10 DE maltodextrin Offers functionality in a range of applications In some applications, may enhance creamy mouthfeel

APPLICATIONS



Bakery

Batters/
CoatingsCulinary/
Convenience

Dairy

Meats/
Substitutes

Snacks

Partner with Cargill for label-friendly formulation.

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.

Cargill.com