



All the
ingredients you
need to deliver
great dairy,
every time.

dairy

INGREDIENT PORTFOLIO

Sweeteners

We help you get sweet just right. With an industry-leading selection of sweetener and sugar reduction ingredient solutions, our formulation experts work with you to deliver the taste and label profile you need.

Sugar

Granulated sugar
Powdered sugar
Liquid sucrose
Turbinado sugar
Brown sugar

Tapioca

Tapioca Syrup

Corn Sweeteners

Cleardex® corn syrups
Clearsweet® liquid dextrose corn syrups
IsoClear® high fructose corn syrups
Clearbrew® liquid adjuncts
Satin Sweet® 65% high maltose corn syrup

Stevia

Truvia® stevia leaf extract
ViaTech™ stevia leaf extract
EverSweet® stevia sweetener
EverSweet® stevia sweetener + ClearFlo™ natural sweetener (EC1)

Polyols

Zerose® erythritol
Mannidex™ mannitol
Isomaltidex® isomalt
Sorbitidex™ sorbitol

Sucromalt

Xtend™

Texturizers

Just the right texture. Today's food and beverage consumers demand it, so we help you deliver it. From replacing ingredients to new formulations, rely on our technical expertise and complete portfolio of texturizing ingredients.

Starch Native Cook-Up: Corn, Tapioca, Potato

Cargill® Gel™
C*Gel™
C*Cream Gel™
DryGel™
AmyloGel™

Starch Native: Instant

Cargill® Gel Instant™
C*Gel Instant™

Starch Functional Label-Friendly

SimPure™

Starch Modified: Instant

Cargill® Tex™
StabiTex™
PolarTex™
PulpTex™
HiForm®
Cargill® Tex™

Starch Modified: Specialty

EmulTru™
EmCap®
Emulsifying Starch
Starrier R™
CleanSet®

Soluble Rice Flour

SimPure™

Maltodextrin

Cargill® Dry™ MD

Corn Syrup Solids

Cargill® Dry Set™

Dextrin

Cargill® Dry™ GL

Carrageenan

Aubygel®
Satiagel®
Satiagum®

Pectin

Unipectine®
Cargill® Pectin®

Xanthan Gum

Satiaxane®

Lecithin Fluid GM & NGM Soy

Topcithin® standard fluid
Metarin® low viscosity
Emulfluid® acetylated or hydroxylated

Lecithin Deoiled GM & NGM Soy, Canola/Rapeseed

Lecigran®
Emulpur™ standard deoiled lecithin
Metarin® infant grade deoiled lecithin
Epikuron™ standard deoiled granules

Lecithin Fractionated GM & NGM Soy

Epikuron™ fractioned fluid and deoiled

Custom Texturing Systems

Accubind® blends
CitriTex® blends
Daritech® blends
Gelogen™ blends
Vitex® blends

Plant Protein

Prolia® soy flour
Prosante® textured soy flour
PURIS™ pea protein**

Vital Wheat Gluten

GluVital® 21020
Vital Wheat Gluten

Plant Sterols

CoroWise®

Dry Corn Ingredients

MaizeWise® whole grain
MaizeWise® corn bran
Cargill® Masa Flour Yellow Corn & White Corn Goods

Vitamin E

Cargill® Vitamin E

Tocopherols

Cargill® Tocopherols

**PURIS™ pea protein is a licensed trademark of puris proteins, a Cargill strategic partner.



Salt

Cargill's unmatched portfolio of salt and sodium reduction ingredients assures you'll have the right solution for every product need. Tap into our expertise. We're ready to help with a wide range of applications.

Granulated Salt

CMF® Flo-Ever Salt
CMF® Granulated Salt
Fine Blending Salt
Hi-Grade Blending Salt
Hi-Grade Granulated Salt
Hi-Tex® Granulated Salt
Top-Flo® Granulated Salt

Premier™

Premier™ Fine Flake Salt
Premier™ Fine Flour Salt
Premier™ Select Coarse Flake
Premier™ Extra Coarse Topping Flake Salt
Premier™ Topping Flake Salt

Potassium Salts

Potassium Pro® Potassium Salt w/Mag Carb
Potassium Pro® Potassium Salt w/TCP
Potassium Pro® Ultra Fine Potassium Salt

Flour Salt

Microsized® Fine Salt
Microsized® 95 Extra Fine Salt

Sea Salt

Sea Salt Topping
Sea Salt Extra Coarse Topping
Purified Sea Salt Blending
Purified Sea Salt Untreated
Purified Sea Salt w/Mag Carb
Purified Sea Salt w/YPS
Purified Sea Salt Fine
Purified Sea Salt Flour
Purified Sea Salt Powder

Alberger® Flake Salt

Alberger® Fine Flake Salt
Alberger® Fine Flake Improved Salt
Alberger® Fine Flake Prepared Salt
Alberger® Fine Flake Supreme Salt
Alberger® Flake Salt
Alberger® Fine Prepared Flour Salt
Alberger® Shur-Flo® Fine Flake Salt
Alberger® Shur-Flo® Fine Flour Salt
Alberger® Coarse Topping Flake Salt
Alberger® Special Flake Salt

Flakeselect® Salt and Potassium Chloride

FlakeSelect® Sea Salt
FlakeSelect® Potassium Salt
FlakeSelect® Potassium Salt/Sea Salt
FlakeSelect® Potassium Salt/Sodium Chloride
Products available in Extra Coarse, Coarse, Fine & Flour

Pretzel Salt

Pretzel Salt I
Pretzel Salt M

Fats & Oils

Cargill's comprehensive portfolio of fats and oils delivers excellent frying performance and flavor profiles. Whatever your application, tap into our technical know-how to discover the perfect solution for your product needs.

Salad & Cooking Oil

Cargill® Peanut Oil
Cargill® Corn Oil
Cargill® Cottonseed Oil
Cargill® Soybean Oil
Cargill® Non-GMO Soybean Oil
Cargill® Sunflower Oil
Cargill® Canola Oil
Filippo Berio Culinary Selection® Extra Virgin Olive Oil
Filippo Berio Culinary Selection® Olive Oil
Filippo Berio Culinary Selection® Refined Olive Oil
Master Chef® Creamy Frying Oil

Animal Fats

Cargill® Beef Tallow
Renaissance® Lard Deodorized
Renaissance® A/V Shortening

Shortenings

Regal™ All-Purpose Shortening
Regal™ Donut Fry Shortening*
PalmAgility® 213 Donut Fry Shortening*
PalmAgility® 217 Donut Fry Shortening*
PalmAgility® 204 All-Purpose Shortening*
PalmAgility® 305 All-Purpose Shortening
Clear Valley® All-Purpose Shortening
Advantage® P-115 All-Purpose Shortening*
Advantage® P-118 All-Purpose Shortening*
Advantage® PS-102 All-Purpose Shortening*
Advantage® PN 110 All-Purpose Shortening*
Advantage® P-100 All-Purpose Shortening**
Regal™ Cake & Icing Shortening
PalmAgility® 302 Icing Shortening*
PalmAgility® 407 Icing Shortening*
Advantage® P-112 Icing Shortening*
Advantage® P-119 Icing Shortening*

Flakes

Advantage® Stable Flake S
Advantage® Stable Flake C
Advantage® Stable Flake P*
Advantage® P-130 Stable Flakes*
Advantage® P-140 Stable Flakes*

High Stability Oils

Clear Valley® High Oleic Canola Oil
Odyssey® 95 High Stability Canola Oil
Mid-Oleic Sunflower Oil
Mid-Oleic Sunflower Oil Expeller Pressed
Clear Valley® High Oleic Sunflower Oil
Clear Valley® Organic High Oleic Sunflower Oil
Advantage® P-75 Palm Olein

Specialty Fats

Cargill® PK-100 Coating Fat*
Cargill® PK-102 Coating Fat
Cargill® PK-106 Coating Fat
Cargill® PK-600 Coating Fat
Cargill® PK-800 Coating Fat
Cargill® PK-1000 Coating Fat*
Cargill® Specialty Shortening Center Fat*
Cargill® HB-95 Coating Fat*
Cargill® HB-102 Coating Fat
Cargill® HB-106 Coating Fat
Cargill® HB-112 Coating Fat*
Cargill® HB-112 L Flakes
Cargill® HB-84 Palm Oil*
Cargill® Coconut Oil 76
Cargill® Coconut Oil 92
Cargill® Coconut Oil 110

*Available as RSPO-certified Mass Balance or Segregated



Cocoa & Chocolate

From bean to bar, traditional to artisanal, Cargill's global portfolio of quality cocoa and chocolate ingredients, rich knowledge and commitment to sustainability help you create delicious foods and beverages consumers crave.

Milk Chocolate Coatings

Ambrosia® Epicure-D™
Merckens® Gloria™
Merckens® Marquis®
Merckens® Zurich™
Peter's® Broc®
Peter's® Vallen™
Peter's® Chatham®
Peter's® Crema
Peter's® Glenmere™
Peter's® Lucienne®
Peter's® Madison®
Peter's® Ultra®
Wilbur® Cashmere®
Wilbur® Cupid®
Wilbur® Guernsey™
Wilbur® H732
Wilbur® Sable™
Wilbur® Windsor® - Non-GMO

Dark Chocolate Coatings

Ambrosia® Elite
Merckens® Monopol™
Merckens® Yucatan®
Merckens® Nouveau
Peter's® Burgundy®
Peter's® Cambra™
Peter's® Gibraltar™
Peter's® Lenoir™
Peter's® Newport™
Peter's® Viking®
Wilbur® Bronze Medal®
Wilbur® V993-Non-GMO
Wilbur® Velvet™
Wilbur® Warwick™
Wilbur® V995 Brandywine® - Non-GMO

White Chocolate Coatings

Merckens® Ivory®
Peter's® Original™ White
Wilbur® Platinum® - Non-GMO

Milk Confectionery Coatings

Merckens® Cocoa Lite®
Peter's® Westchester® Icecap®
Ambrosia® CF-1046 Landmark
Wilbur® H449

Dark Confectionery Coatings

Merckens® Cocoa Dark
Peter's® Eastchester® Icecap®
Wilbur® #37 Darkcoat
Wilbur® S856
Wilbur® W755

White Confectionery Coatings

Ambrosia® CF-1030 Pearl White
Merckens® Rainbow™ - Superwhite
Merckens® Rainbow™ - White
Peter's® White Icecap®
Wilbur® S586
Wilbur® S632

Flavored Confectionery Coatings

Wilbur® W796 Peanut Flavored
Merckens® Rainbow™ Black

Colored Confectionery Coatings

Merckens® Rainbow™ - Red, Pink, Orange,
Yellow, Green, Dark Green, Blue, Royal Blue,
Orchid

Milk Chocolate Chips

Ambrosia® CC-3334
Wilbur® M540

Milk Chocolate Chunks

Ambrosia® CK-1170 Harley™
Wilbur® M540

Dark Chocolate Chips

Ambrosia® CC-1138 Regal™
Ambrosia® CC-1139 Jay Jays
Ambrosia® CC-1151 Arrow™ Pareve
Ambrosia® CC-1488
Ambrosia® CC-4040
Ambrosia® CC-4488
Ambrosia® CC-6153
Ambrosia® CC-7130 Spartan™
Ambrosia® CC-1141 RDL-7
Peter's® Gourmet - Non-GMO
Wilbur® B558
Wilbur® V994 - Non-GMO
Wilbur® Organic Semisweet

Dark Chocolate Chunks

Ambrosia® CK-1026 Eden™
Ambrosia® CK-1174 Genoa™
Peter's® Gibraltar™
Peter's® Lenoir™
Wilbur® K895
Wilbur® S836
Wilbur® V995 Brandywine® - Non-GMO

White Chocolate Chips

Ambrosia® CW-2053

Chocolate Confectionery Chips

Ambrosia® HC-1154 KoKo Bits®
Ambrosia® HC-4699

White Confectionery Chips

Ambrosia® HC-4052
Wilbur® S843 Cocoa Butter - Non-GMO

White Confectionery Chunks

Ambrosia® CK-5304
Wilbur® S843 Cocoa Butter - Non-GMO

Flavored Confectionery Chips

Ambrosia® HC-9356 Butterscotch Flavored
Ambrosia® HC-8072 Prema Peanut Flavored
Wilbur® V238 Butterscotch Flavored
Wilbur® W011 Cinnamon Flavored

Non-Alkalized Cocoa Powders

Gerken's® 10/12 Amber™
Gerken's® 10/12 Bueno™
Gerken's® 10/12 Tano™
Gerken's® 10/12 PON10B2
Gerken's® 10/12 NF
Gerken's® 10/12 Natural Organic
Gerken's® 22/24 Amber™

Lightly Alkalized Cocoa Powders

Gerken's® 10/12 Russet™
Gerken's® 10/12 Duchess™
Gerken's® 10/12 Mejour™
Gerken's® 10/12 Bia™
Gerken's® 10/12 POD10G5™
Gerken's® 10/12 Alkalized Organic
Gerken's® 22/24 Aristocrat™

Moderately Alkalized Cocoa Powders

Gerken's® 10/12 Russet Plus™
Gerken's® 10/12 Sienna™
Gerken's® 10/12 POR10G9
Gerken's® 10/12 Organic Red
Gerken's® 20/22 Velour™
Gerken's® 22/24 Amsterdam™

Strongly Alkalized Cocoa Powders

Gerken's® 10/12 Garnet™
Gerken's® 10/12 Regent™
Gerken's® 10/12 Excellente™
Gerken's® 10/12 Atobo™
Gerken's® 10/12 Marquise™
Gerken's® 10/12 Gerken's Luxe™
Gerken's® 10/12 Gatsby
Gerken's® 10/12 GT50
Gerken's® 22/24 Garnet™

Heavily Alkalized Cocoa Powders

Gerken's® 10/12 Midnight™

Chocolate Liquor

Ambrosia® LQ-1181
Ambrosia® LQ-6251
Peter's® Broken Orinoco™
Peter's® No. 23™
Wilbur® H365 Reo™
Wilbur® R815

Flakes

Ambrosia® CK-7393
Wilbur® #95 Semisweet - Non-GMO

Caramel

Merckens® Vanilla Caramel
Peter's® Caramel Loaf
Peter's® Liquid Caramel

Peanut Butter Melt

Wilbur® WC Peanut Butter Melt™

Chocolate Duet™

Wilbur® Duet™ Fruit Notes
Wilbur® Duet™ Chocolate Notes
Wilbur® Duet™ Fudge Notes

Cocoa Nibs

Wilbur® Natural Cocoa Nibs

Chocolate Buds

Wilbur® Semisweet Chocolate Buds®
Wilbur® Milk Chocolate Buds®

Cocoa Butter

Peter's® Y1237 Cocoa Butter

59% of U.S. consumers

say their dairy intake stayed the same in 2021, while 16% said their consumption increased and 18% said it decreased

Source: Innova Consumer Survey 2021



72% of consumers *in North America say sustainability claims or pledges are important in their choice of dairy products to purchase*

Source: FMCG Gurus Global Dairy Survey 2021



**Dairy or dairy alternative
formulation challenge?**

Ingredient question?

Contact us today at

[Cargill.com/LetsConnect](https://www.cargill.com/LetsConnect)

From a robust ingredient list to rich expertise, Cargill helps you create deliciously satisfying dairy products.

Dairy and dairy alternative experts with a complete portfolio of ingredients and services

Responsive team ready to partner with you in product development, applications, and regulatory

Industry-leading marketing insights to help you create successful products

Dedicated Dairy Lab and reliable supply chain to help you *thrive*



**Get connected with Cargill at
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[Cargill.com/food-beverage](https://www.cargill.com/food-beverage)

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