



## Cargill solutions for healthier, more affordable culinary products

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# Culinary applications



**DRESSING**










**KETCHUP**



**ITALIAN SAUCE**

# Recipes - Summary

CULINARY		Key ingredient	Nutri-score	Cost
Dressing	Standard	70% oil		
	Oil-reduced & egg yolk-free	C☆HiForm® modified starch C☆EmTex® modified starch		Cost reduction
Ketchup	Standard	Sucrose		
	50% Sugar Reduction	C☆Dry® maltodextrin Truvia® RA 80 stevia leaf extract		Cost increase
	75% Sugar Reduction & No Added Sugar	C☆Dry® maltodextrin Truvia® RA 80 stevia leaf extract Maltidex® maltitol		Cost increase
Italian sauce	Standard	Sucrose		
	Texture improvement & No added sugar	C☆PulpTex® instant starch Truvia® RA 80 stevia leaf extract		Cost reduction

Download recipes: <https://www.cargill.com/food-beverage/emea/healthier-more-affordable-solutions>





**Dressing**

# Dressing – Standard recipe



## Standard dressing (%)

Sunflower oil	70.0
Water	14.18
vinegar 7°	5.0
Egg yolk powder	3.5
Sucrose	3.0
Salt	2.0
Mustard	2.0
<b>Lygomme® KCT 58</b>	<b>0.2</b>
Potassium sorbate	0.12

# Dressing - Nutritional



	Standard recipe
<b>Energy (kcal/ 100g)</b>	<b>665.2</b>
<b>Fats %</b>	<b>71.6</b>
- of which saturated	8.5
<b>Carbohydrates %</b>	<b>3.2</b>
- of which sugars	3.1
- of which fibres	
<b>Proteins %</b>	<b>1.8</b>
<b>Salt %</b>	<b>2.13</b>





# Ways to improve Nutri-score

**Oil reduction**



**Egg yolk  
replacement**

# Oil reduction – C☆HiForm® 12748



## **A modified, cold water swellable Starch**

- ✓ From 70% to 30% oil in the recipe
- ✓ Instant cold viscosity development
- ✓ Improved texture and texture stability



## **Significant cost reduction opportunities**

- ✓ Allows significant reduction of expensive ingredients



# Egg yolk replacement– C☆EmTex® 12688



## A Modified Waxy Corn Starch

- ✓ Can be used for full or partial egg yolk replacement, depending on the desired end label
- ✓ Emulsification properties
- ✓ Excellent stability and mouthfeel properties



## Significant cost reduction opportunities

- ✓ In combination with C☆HiForm®12748 significant recipe cost reduction

A close-up photograph of a dark wooden bowl filled with bright red ketchup. The ketchup has a thick, glossy texture with visible swirls. In the background, several fresh red tomatoes are scattered on a dark surface. A magnifying glass inset on the right side of the bowl provides a closer view of the ketchup's surface. A semi-transparent white box on the left contains the word "Ketchup" in bold black text.

**Ketchup**

# Ketchup – Standard recipe

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## Standard ketchup (%)

Water	43.0
Tomato double concentrate 28-30%	30.0
Sucrose	18.0
vinegar 7°	5.0
<b>C*Tex® 06205</b>	<b>2.0</b>
Salt	1.5
Citric acid	0.3
<b>Satiaxane® CX 910</b>	<b>0.2</b>

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# Ketchup - Nutritionals



Standard recipe	
<b>Energy (kcal/ 100g)</b>	<b>111.5</b>
<b>Fats %</b>	<b>0.2</b>
- of which saturated	0.2
<b>Carbohydrates %</b>	<b>25.9</b>
- of which sugars	24.0
- of which fibres	0.6
<b>Proteins %</b>	<b>1.2</b>
<b>Salt %</b>	<b>1.55</b>





# Ways to improve Nutri-score

## Sugar reduction



No added sugar

# Sugar reduction – C☆Dry® MD 01955 Truvia® RA 80



## Maltodextrin & Stevia - Sugar reduction solution

- ✓ 50% sugar reduction
- ✓ 30% calorie reduction
- ✓ Maltodextrin provides bulk to the recipe
- ✓ Truvia® RA 80 is a high purity Reb A, that brings back the sweetness, and generally delivers a clean sweet taste

**No added sugar –**  
**C☆Dry® MD 01955**  
**Truvia® RA 80**  
**Maltidex® 16311**



### **Maltodextrin, Maltitol & Stevia - Sugar reduction solution**

- ✓ Enables no added sugar claim
- ✓ 10% calorie reduction
- ✓ Maltodextrin provides bulk to the recipe
- ✓ Maltidex® is a naturally sweet 1 to 1 sugar reduction solution
- ✓ Truvia® RA 80 is a high purity Reb A, delivering a clean sweet taste





**Italian sauce**



# Italian sauce - Standard recipe

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## Standard recipe(%)

Polpa with onion	35.5
Cubetti with Italian herbs	35.5
Tomato double concentrate 28-30%	15.0
Carrot juice	5.0
Sucrose	5.0
Basil paste	2.0
Salt	1.0
<b>C*Tex® 06203</b>	<b>1.0</b>

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# Italian sauce - Nutritional



	Standard recipe
<b>Energy (kcal/ 100g)</b>	<b>60.0</b>
<b>Fats %</b>	<b>0.5</b>
- of which saturated	0.5
<b>Carbohydrates %</b>	<b>12.3</b>
- of which sugars	10.8
- of which fibres	1.1
<b>Proteins %</b>	<b>1.6</b>
<b>Salt %</b>	<b>1.34</b>



# Texture improvement – C★PulpTex® 12931



## Instant texturizing solution

- ✓ Delivers visible pulpy appeal, and authentic texture
- ✓ Exceptional texture stability over processing
- ✓ Provides instant viscosity and texture



## Cost reduction opportunities

- ✓ Replaces costly, volatile ingredients and improves overall recipe cost, without impacting quality

# No added sugar – Truvia® RA 80



## **Stevia leaf extract - Sugar reduction solution**

- ✓ No added sugar claim
- ✓ 33% calorie reduction
- ✓ Truvia® RA 80 is a high purity Reb A, delivering a clean sweet taste





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