A wide range of foods and beverages rely on maltodextrin to add bulk, provide mouthfeel and carry flavors... but label-conscious consumers are less keen on its technical-sounding name and processed perception. SimPure™ RF 92260 soluble rice flour offers an innovative, label-friendly solution.

While typical rice flours aren’t very soluble, proprietary Cargill technology created a highly soluble rice flour with taste, texture and functionality comparable to 10 DE maltodextrin. What’s more, rice flour is a consumer-friendly, recognizable ingredient.

**Simple in origin and formulation**

- **One-to-one substitution** for 10 DE maltodextrin in a variety of applications
- **Similar viscosity, sensory and bulking** performance to maltodextrin
- **Positive consumer perception** of soluble rice flour, validated through research
Choose SimPure™ for label-friendly performance.

Cargill’s growing SimPure portfolio of ingredients is designed to leverage the unique functional properties of familiar botanical sources. SimPure™ RF 92260 soluble rice flour is currently available for sampling and prototyping. Plus, watch for coming additions to our SimPure soluble rice flour lineup!

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APPLICATIONS

- Bakery
- Beverages
- Convenience
- Dairy
- Sauces/Dressings
- Snacks

Learn more: cargill.com/simpure

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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.