

# Oil solutions that enable plant-based goodness



100%  
plant-based



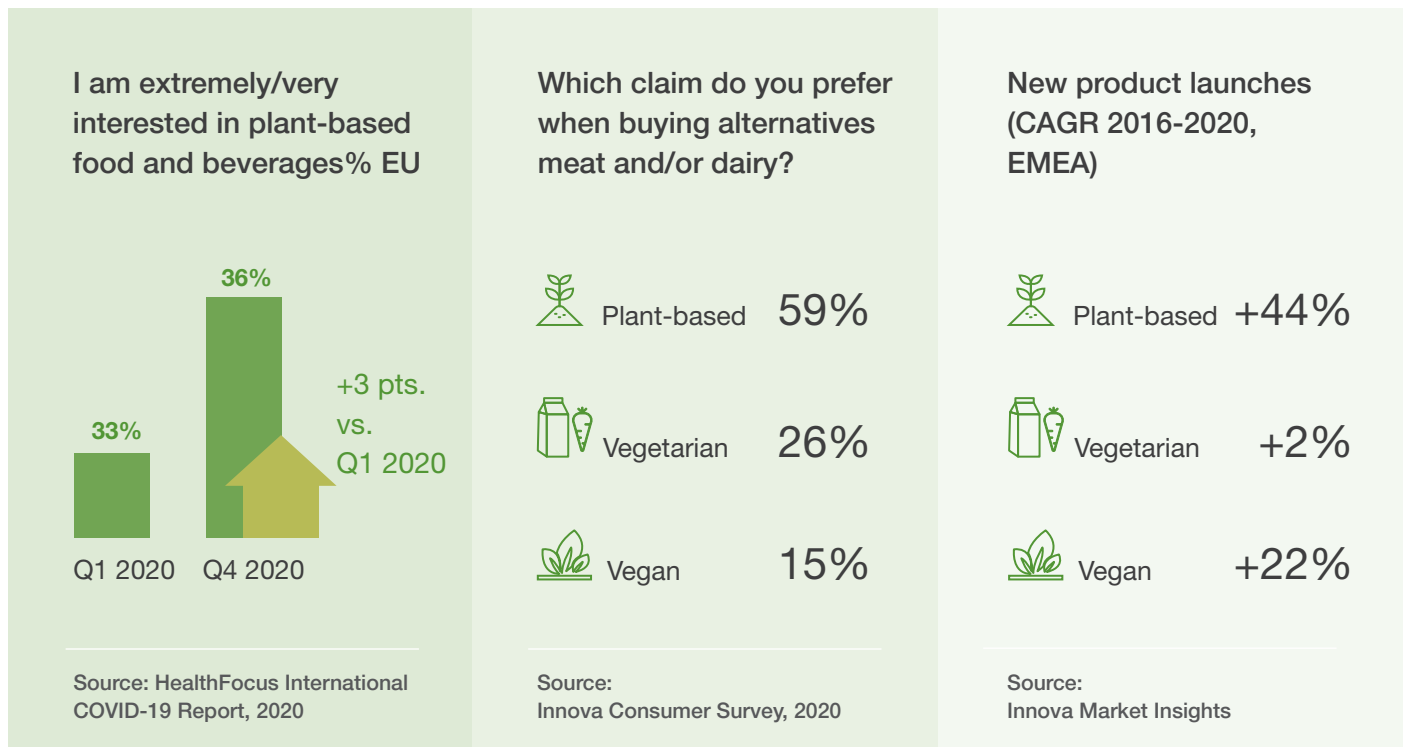
Juicy and tasty  
meat-like experience



No compromise  
on sensory properties

# Growing interest in plant-based

Plant-based eating is moving into the mainstream driven by health and environmental concerns and a growing flexitarian consumer base. While plant-based products are rising to a new level of consumer interest and popularity, this prompts new product development in the market.



Responding to consumers' growing appetite for plant-based products that deliver a "meat-like" experience, we help our customers to offer a new generation of plant-based meat alternative products that truly mirror the sensory experiences of traditional animal-based counterparts.



Visual appearance



Mouthfeel



Melting behavior



Texture



Cooking performance







# Meet our solutions for a satisfying experience of meat alternatives

As Cargill is a “one solution provider” with a wide range of solutions from oils&fats to plant proteins, texturizers etc., we can take a holistic approach to address specific challenges. Our understanding of the complexity linked to the multiple ingredients is the key to find the right solution together. We offer a broad portfolio that are suitable for a wide variety of plant-based meat alternative applications to help your products stand out in taste, texture, and visual appeal.



## Solutions that help goodness

- 100% plant based
- Certified-sustainable sourced raw materials
- Transparency & traceability in supply
- Cargill's externally audited processes and food safety standards
- Solutions to improve nutritional profile



## No compromise on sensory properties

- No compromise on mouthfeel
- Texture improvement
- Animal-fat-like appearance
- Juicy and tasty meat-like experience

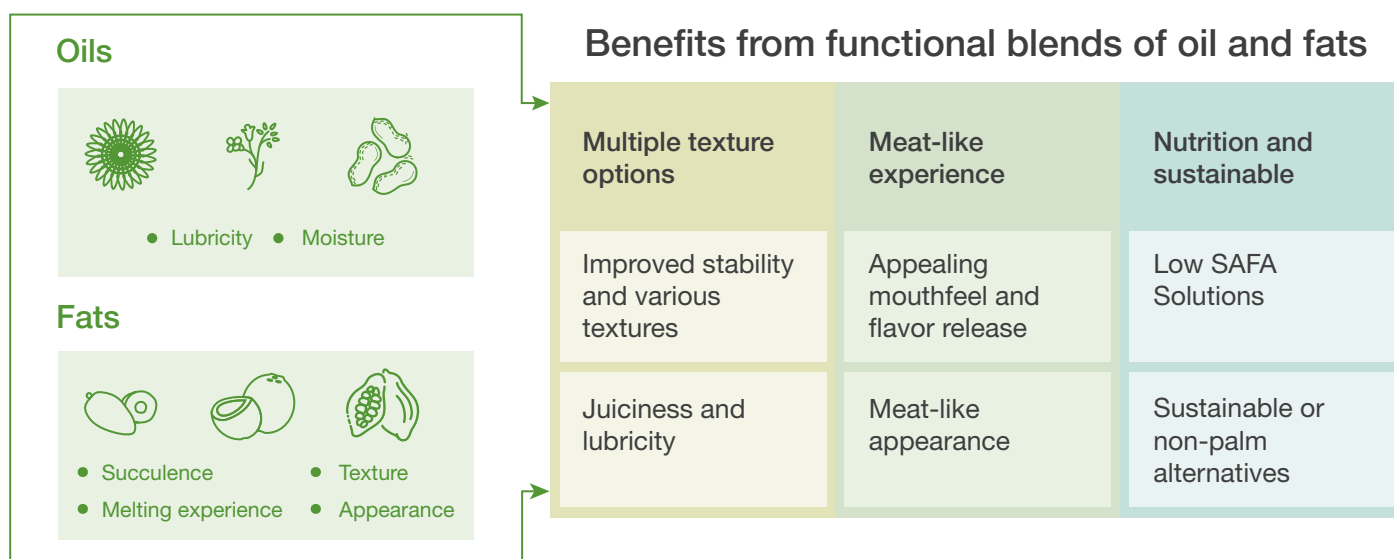


## Growing together

- Extensive oils & fats experience and technical expertise
- Supply chain management to meet growing needs
- Better & easy processing: can be directly useable on existing processing lines
- Fast innovation cycles, flexible and capable to grow together

# Vegetable oils and fats are essential in meat alternatives

Mix of vegetable oils and fats are required to enable an optimal texture and improved nutritional profile.



As Cargill we provide functional oil solutions for the different meat alternative applications for the best meat-like experience.



Let's help you create next generation plant-based meat alternatives that truly mirror the sensory experiences of traditional meat. Connect with our oils & fats experts today!