



## Texture & Sweetness Solutions

SNACK APPLICATIONS

# Smaller bites take on larger role



**LABEL-FRIENDLY**



**PLANT-BASED**



**SUGAR REDUCTION**



**PROTEIN**



**NON-GMO AVAILABLE\*\***

95% of consumers now snack daily.\* But rather than an indulgence, they're increasingly seeking out healthy, feel-good options – in part because snacks often stand in for a regular meal.

The trend is giving rise to innovation in convenient formats, creative flavor combinations and label-friendly formulation. It's also challenging formulators to re-consider certain ingredients, while retaining the expected texture and function.

### Snacking smarter

- **Reducing sugar & sodium** with label-friendly ingredients
- **Enhancing value & nutrition** by adding protein, fiber and more
- **Maintaining functionality**, including texture, binding and shelf life

## FEATURED PRODUCTS

Product Type	Features and Benefits	Product Type	Features and Benefits
<b>Corn Bran</b>	<ul style="list-style-type: none"> <li>Enriches dietary fiber content (intrinsic source of fiber)</li> <li>Enhances body &amp; mouthfeel</li> <li>Minimal effect on flavor &amp; texture</li> <li>Gluten- &amp; allergen-free</li> </ul>	<b>Powdered Sugar</b>	<ul style="list-style-type: none"> <li>100% domestically sourced cane sugar &amp; corn starch</li> <li>Versatility for dusting, icings &amp; more</li> <li>Non-GMO Project Verified, Kosher</li> </ul>
<b>Erythritol</b>	<ul style="list-style-type: none"> <li>Clean, sweet taste</li> <li>Supports sugar &amp; calorie reduction</li> <li>Adds body &amp; mouthfeel</li> <li>Supports net-carb reduction</li> </ul>	<b>Reduced-Sugar Syrups</b>	<ul style="list-style-type: none"> <li>Enable 20-50% sugar reduction</li> <li>1:1 replacement to corn syrup</li> <li>Label-friendly as corn or tapioca syrup</li> </ul>
<b>Full-Calorie Sweeteners (Turbinado / Cane Sugar)</b>	<ul style="list-style-type: none"> <li>Bulk sweeteners</li> <li>Add body / texture / mouthfeel</li> <li>Turbinado offers subtle molasses flavor</li> <li>Non-GMO Project Verified, Kosher</li> </ul>	<b>Soluble Rice Flour</b>	<ul style="list-style-type: none"> <li>Label-friendly maltodextrin alternative</li> <li>1:1 replacement for 10 DE maltodextrin</li> <li>Similar viscosity, sensory &amp; bulking performance to maltodextrin</li> <li>Offers functionality in a range of applications</li> <li>Enhances creamy mouthfeel in some applications</li> </ul>
<b>Lecithin</b>	<ul style="list-style-type: none"> <li>Stabilizes emulsions; can replace synthetic emulsifiers</li> <li>Serves as a release agent</li> <li>Aids in moisture retention</li> <li>Improves ingredient mixing</li> </ul>	<b>Starch</b>	<ul style="list-style-type: none"> <li>Label-friendly options with great process tolerance</li> <li>Enhances mouthfeel; adds viscosity &amp; texture</li> <li>Neutral taste &amp; color</li> <li>Offers added stability in emulsions</li> <li>Improves mouthfeel</li> </ul>
<b>Masa Flour</b>	<ul style="list-style-type: none"> <li>Delivers crisp bite with rich flavor</li> <li>Bulking agent</li> <li>Binds ingredients together</li> <li>Gluten- &amp; allergen-free</li> </ul>	<b>Stevia Sweeteners</b>	<ul style="list-style-type: none"> <li>Support sugar &amp; calorie reduction</li> <li>Clean, sweet taste</li> <li>Simplify &amp; modulate flavors</li> </ul>
<b>Pea Protein</b>	<ul style="list-style-type: none"> <li>Robust protein content with minimum of 80% protein</li> <li>Versatile functionality in vegan formulations</li> <li>Excellent solution for non-allergenic formulations</li> <li>Good emulsifying capabilities</li> </ul>	<b>Tapioca Syrup</b>	<ul style="list-style-type: none"> <li>Bulk sweeteners</li> <li>Bind ingredients together</li> <li>Add body / texture / mouthfeel</li> <li>Aid in viscosity</li> <li>Non-GMO* or organic options</li> </ul>
<b>Pectin</b>	<ul style="list-style-type: none"> <li>Promotes thickening &amp; gelling</li> <li>Excellent stabilization of emulsions</li> <li>Label-friendly appeal</li> <li>Improves viscosity &amp; mouthfeel</li> <li>Clean flavor</li> </ul>	<b>Whole Grain Corn Meal / Flour</b>	<ul style="list-style-type: none"> <li>Provides neutral to toasted-corn flavor</li> <li>Serves as bulking agent</li> <li>Ideal for whole-grain formulations</li> <li>Source of dietary fiber</li> <li>Available in range of granulations</li> </ul>

## APPLICATIONS



Bakery



Bars/Bites



Cereals



Chips/Popcorn



Sports Drinks



Yogurt

Contact us at **1-800-932-0544**, [customerservice@cargill.com](mailto:customerservice@cargill.com) or visit [www.cargill.com](http://www.cargill.com).

\*Mintel. "Snacking Motivations & Attitudes, 2019."

\*\*There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

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