



UniPECTINE[®]
Uniquely perfected for you

High-quality
pectin solutions

Europe

Cargill[®] | Food

Sourced from citrus peels and apple pomace, pectin holds label-friendly appeal for a wide range of applications. Pectin is commonly used as a thickener, gelling agent and stabilizer in many food applications, most of them fruit-based by nature.

Pectin, your solution to on-trend products

Pectin holds widespread consumer recognition by evoking memories of homemade jams and jellies “like grandma made.” The familiarity coupled with a positive health perception, helps to explain why pectin is such a popular go-to-solution for many food & beverage manufacturers*.



Innovation with pectin is still on the rise. Between 2023 and 2025 there were 6.1% more product launches with pectins in Europe. Pectin is most used in new food & beverage product launches such as jams & fruit spreads, ice cream & desserts, dairy and bakery applications.



Pectin inclusion is highest in new product launches that pack claims around ‘**vegan/ vegetarian**’, ‘**label-friendly**’, ‘**free from**’ and ‘**indulgence**’, illustrating the versatility and benefits pectin can bring to a wide range of products**.

Sources:

*Cargill IngredienTracker™, Europe, 2025,

**Innova Market Insights, Europe, 2023-2025

Cargill's pectins are uniquely perfected for you!

Pectin is a popular texturizing solution in the Cargill label-friendly toolbox. Our passionate teams always start from the full recipe and go above and beyond to ensure our UniPECTINE® solutions are helping to meet your unique formulation and texture needs. That explains our wide range of solutions, covering both high-methoxyl (HM), low-methoxyl amidated (LMA) and low-methoxyl conventional (LMC) pectins.



“Whether you are looking for specific gelation, setting speed, viscosity, mouthfeel or stabilization, there is a UniPECTINE® solution that has undergone extensive testing and will help to deliver an outstanding consumer product.”

Nadia Ahmad
Global Product Line
Director - Pectin

Pectin types are defined by their gelation system, with each type having its own functionalities and properties. Sugar, acid and calcium are the three pectin gelling agents.

Applications that typically use HM pectins: jams & jelly, sugar confectionery, beverages, acid dairy drinks and long shelf life fermented dairy.

Applications that typically use LM pectins: jams with reduced sugar, glazes & fruit fillings for bakery, neutral dairy desserts and fruit preparations for dairy.

HM	LM (DE<50%; DA: 0 (LMC) -<25% (LMA))*	
High-methoxyl	LMA <i>Low methoxyl amidated</i>	LMC <i>Low methoxyl Conventional</i>
Gel with >60% sugar + pH <3.5	Gel with calcium or hydrogen bonds	Gel with calcium mainly
Acid at the end	Lower calcium need, easier use vs. LMC	Higher calcium need
Strong cuttable gel	Low viscosity in hot conditions Thermo-reversible	High viscosity in hot conditions Bake-stable
Organic compliant		Organic compliant

*DE = degree of esterification/ DA = Degree of amidation

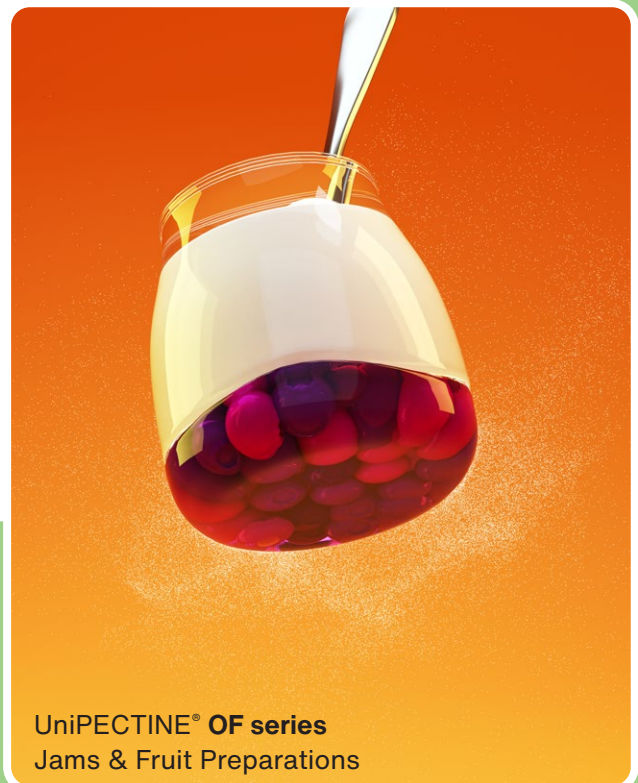
Our broad pectin portfolio is standardized by application:

Fruit-based products

- **HM series** for traditional jams, jellies & fruit spreads
- **OF series** for low brix jams and fruit preparations for dairy
Developed to meet the needs for traditional (HM) and lower brix (OF) jams & jellies and for fruit preparations for dairy, these pectins help deliver a consistent smooth, soft and spreadable (jams) or short (fruit preps) texture. These pectins help to distribute and stabilize the fruit pieces, prevent syneresis and create a pleasant mouthfeel.

OH series for gelling sugars

Developed to meet the needs for gelling sugars, these pectins are easy to disperse and dissolve in fruit and sugar, develop a good gel strength and help distribute the fruit pieces at high filling temperature.



Fruit for bakery



- **OB series** for bake-stable fruit fillings
Developed to meet the needs for fruit fillings for bakery, these pectins are bake-stable, develop viscosity in hot conditions, help to deliver the required spreadable texture and prevent syneresis.
- **OG series** for glazes & acidified fillings
Developed to meet the needs of glazings & acidified fillings, these pectins are suitable also for water jellies or recipes including fruit juices. They can be used to create the desired brittle texture.

Dairy

- **AMP & ADF series** for dairy and non-dairy desserts

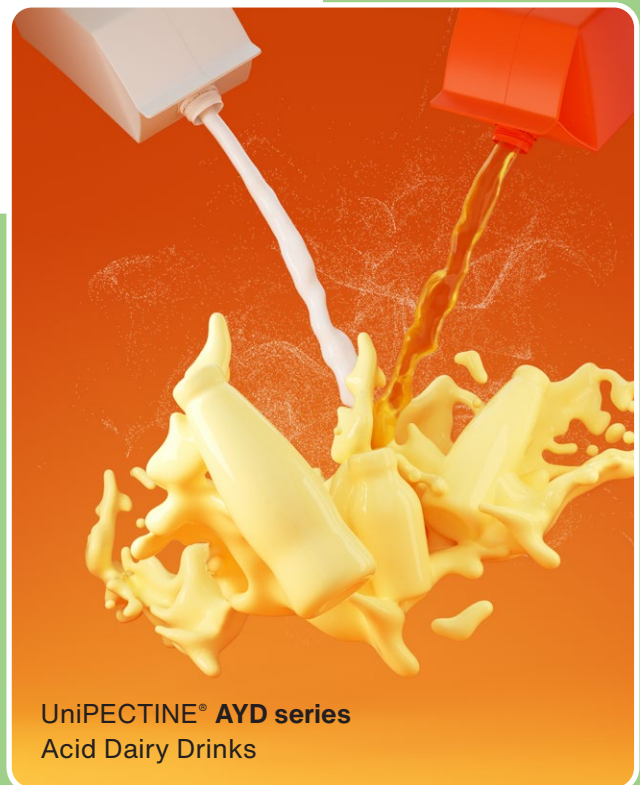
Verstaile pectins designed for use in mousse (AMP) or cold filled creamy dessert (ADF) where they act as a gelling and thickening agent. They provide a positive interaction with calcium and dairy proteins, and enable creation of semi-gelled to gelled texture or creamy texture.

- **AYS series** for dairy and non-dairy yoghurts & sour creams

Pectins designed to interact with calcium, reinforcing lactic gel. They bring smoothness and creaminess, control syneresis and are resistant to shear stress during processing.

- **AYD series** for dairy & non-dairy acid drinks

Pectins designed to stabilize, protect the proteins (mainly during heat treatment), avoid protein precipitation and enhance body and mouthfeel.



Innovating to meet your needs

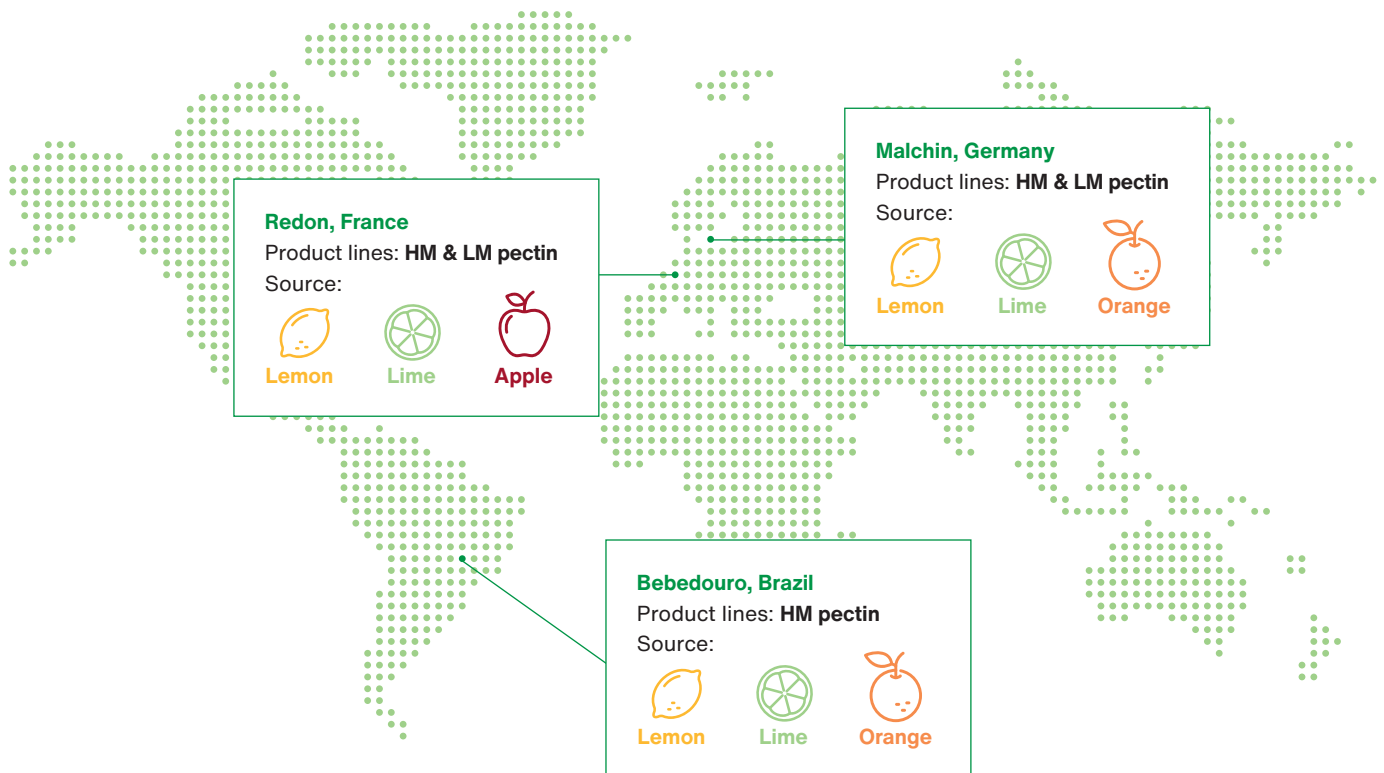
At Cargill, we continue to innovate to ensure you can continue to win in your markets. We continuously benchmark our portfolio and performance versus the market, customer needs, regulation and new emerging trends. This can help us identify opportunities on the scale and quality of our plant network, on our product portfolio and/or on how we source & produce our pectins.

Reliable & sustainable global production

Reliable supply is crucial to our customers' business success. To enable more efficient production and a faster, more flexible response to requirements, we continually invest in our state-of-the-art facilities.

Thanks to the recent addition of our new plant in Bebedouro, Brazil, we further strengthen our position as a reliable pectin supplier and significantly expand our ability to meet growing global demand for this label-friendly ingredient.

Cargill manufactures pectin at the following locations:



Our factories are designed with sustainability in mind, promoting responsible production and sourcing practices:

Several pectin factories are located **near farming areas**, preserving the freshness of the fruit and thereby also saving on energy needs for pectin production.

At our plant in Malchin, for example, we are tackling **waste reduction** head-on by partnering with a local biomass facility. By utilizing citrus waste from our plant, we can generate renewable steam, securing a more sustainable energy source while minimizing environmental impact.

Product portfolio innovation to help you stay ahead in everchanging markets

By listening to your needs in an evolving market, and staying on top of changing regulatory requirements, we've developed a **new high performance, label-friendly pectin range** that sets a new standard for high fruit/low sugars applications, and enable you to fall in line with the implementation of [the revised EU Breakfast Directive](#)

Meet our UniPECTINE® LMC^{Plus} pectins

These pectins have controlled calcium reactivity and strong gel-forming performance to help maintain desired texture and sensory qualities even as fruit content increases and natural calcium levels fluctuate. These pectins enable cleaner labeling versus LMA pectins and are suited for both conventional, low sugar and organic formulations.

[More info](#)



UniPECTINE® LMC^{Plus} series

*Also in the **LMA** part of our portfolio, we are working on process improvements that can strengthen our pectin solutions offer to you. Stay tuned!*

By working with Cargill you're not just working with ingredient experts. We support you every step of the way: from the best raw material selection, formulation know-how, over to production processes and recipe optimization, our experts are here to support and advise you. They can help you navigate the technical demands of a whole range of specifications in terms of reactivity, pH, calcium content of fruit, filling temperature, and more.

And through our Innovation & Application centers, we can support the pectin evaluation and control in the final application, giving peace of mind to our customers.

HEAR FROM OUR CUSTOMER

How Cargill helped us 'squeeze the pips' of our production

Our problem:

We experienced high waste of bakery fruit fillings in the factory, causing raw material losses and significant impact on operations.

What Cargill did:

They brought in fruit experts from their team to perform a process and recipe audit, with the initial objective to focus on potentially needing changes in the recommended pectin types.

Result:

The team found that there were no pectin type changes needed, but they did recommend adjustments in our process. Once we implemented the recommended process changes, we are now witnessing raw material savings of over 200k EUR per year, and on top we have increased our capacity thanks to less wrong production.



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For more info: [visit our website](#)



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