

Solutions for your ice cream success

Ingredients & multi-ingredient blends,
Europe



Cargill is your partner for co-creating growth in ice cream

Leverage the knowhow of our passionate ice cream experts... with deep ingredient, application and category knowledge. We're here to support you by developing and testing fully integrated solutions that deliver consumer-pleasing ice cream.

Our secrets to your ice cream success:



Insights-driven innovation:

Complement your insights with our research into market trends and consumer needs to develop consumer-pleasing products



Broad solutions portfolio:

Leverage our broad Cargill ingredient portfolio and our partnership to deliver fully integrated solutions



Enhanced expertise:

Tap into reliable, knowledgeable and highly skilled bakery experts and state-of-the-art facilities that are close at hand



Accelerated sustainability:

Advance your sustainability goals by leveraging our sustainability actions and commitments across the supply chain



Trusted supplier:

Scale, grow and thrive thanks to global supply chains and alternative solutions to help manage your costs

Our solutions are grounded on your market opportunities:

Indulgence is at the heart of everything that we do. It is our starting point for innovation.

We develop our solutions on four pillars of growth that address today's most important market opportunities, consumer needs, and manufacturing requirements.



Super sensorial



Health



Sustainability &
Transparency



Efficiency

Ingredients in this document:

Cocoa powder



Cocoa butter & liquor



Chocolate



Confectionery alternative to chocolate



Coatings and fillings



Edible oils and fats



Sweeteners



Texturizers & emulsifiers



Functional systems



Plant proteins



Fibers



Decorations and inclusions



Cone & wafer





Super sensorial

The ultimate goal of your ice cream is to please your consumers' senses!

Our ingredients help to create richness, taste and an excellent mouthfeel in any type of ice cream base. For example, you can use our solutions to emphasize a premium and indulgent perception using chocolate or chocolate claim compounds. Or you could introduce a texture surprise with a snappy coating, an oozing ripple or a crunchy inclusion. Or what about giving a burst of fruity freshness using our texturizers to deliver a range of textures in water-based ice cream and sauces?



Decorations & Inclusions

PRODUCT	FUNCTION
Chocolate decorations & inclusions	Provide taste, texture & visual appeal Gives a chocolate claim on pack
Compound decorations	Provide a wider range of textures compared to chocolate Soft chunks molded in any 3D shape. Chocolate claim possible
Sugar, wafer and other decorations	Provide taste & visual variety and appeal Provide textural variety: meringue, marshmallows, nuts... Colorful possibilities



Ice cream body

PRODUCT	FUNCTION
Cocoa powder	Provide a rich chocolate taste Enhance the chocolate experience by using dark cocoa powder
Chocolate	Provide a rich chocolate taste & mouthfeel: milk, dark, white, caramel Achieve a chocolate claim on pack
Oils & Fats Blends	Provide a rich mouthfeel & taste Provide excellent texture properties Determine the melting profile Deliver optimal flavor release
Full calorie sweeteners	Optimize viscosity, body & mouthfeel Enhance freshness & flavor
Texturizers	Provide body & mouthfeel – with a neutral taste Deliver a wide range of texture profiles and eating experiences
INFUSE by Cargill® system	Provide body & mouthfeel – with a neutral taste Deliver a wide range of texture profiles, eating experience and melting properties

Coating, sauces & fillings

PRODUCT	FUNCTION
Coatings and fillings	Enhance sensorial functionalities because of different textures and flavor release options With and without nuts Deliver a premium positioning with chocolate claim compounds Introducing a new range of cocoa, hazelnut and peanut alternative solutions
Cocoa powder, cocoa butter and cocoa liquor	Enhance the chocolate flavor (powder, liquor) Provide excellent melt in the mouth texture when frozen (butter)
Chocolate	Provide a rich chocolate taste & mouthfeel: milk, dark, white, caramel Opportunities to differentiate with single origin, organic, Belgian claim
Sweeteners	Brings sweetness Impacts texture in water-based sauces (thickness, stickiness). Keeps them softer while frozen.
Texturizers	Ensure a soft or fluid texture & mouthfeel in frozen conditions Improves texture and viscosity by stabilizing fillings





Health

Just as diverse as your ice cream consumers are, are their diverse expectations when it comes to healthier options. Whether your consumers are seeking out sugar-reduced or fat reduced ice cream, or even looking for protein or fiber fortification – each provides its challenges when it comes to taste and texture. At Cargill, we can supply multiple solutions to achieve one or more health propositions – without compromise. When co-creating healthier ice cream options with you, we look at your complete product formulation to identify the optimal solution for you.



Decorations & Inclusions

PRODUCT	FUNCTION
Chocolate decorations & inclusions	Reduced sugar options (up to 30%) Aerated chocolate solutions
Compound decorations & chunks	Reduced sugar options (up to 30%) Reduction of fat or SAFA in compound decorations
Azyme (wafer from cornstarch)	Sugar- and gluten-free
Sugar decorations	Sugar-free options Reduced sugar options
Other decorations	Improve Nutri-Score by adding nuts



Ice cream body

PRODUCT	FUNCTION
Sweeteners	Reduce sugar using low/no calorie sweeteners or high intensity sweeteners with a higher relative sweetness Improve Nutri-Score Provide a tailored sweetness profile in all types of ice cream
Texturizers	Improve texture, mouthfeel & stability in reduced fat/sugar recipes
INFUSE by Cargill® system	Tailored ingredient blends to enable health(ier) ice cream compositions Improve texture, mouthfeel & stability in reduced fat/sugar recipes
Oils & Fats Blends	Reduce SAFA by replacing milk fats or regular vegetable fats Improve mouthfeel in lower fat recipes
Fibers	Enrichment – nutritional claims possible Replace sugar as bulking agent in reduced sugar recipes Improve Nutri-Score
Plant Proteins	Replace dairy-based proteins Enrichment Improve Nutri-Score

Coating, sauces & fillings

PRODUCT	FUNCTION
Coatings and fillings	Reduced sugar coatings and fillings – full solution
Sweeteners	Reduce sugar & calories Improve Nutri-Score
Texturizers	Replace sugar and increase stability
Cocoa powder and cocoa liquor	Provides flavor intensity, color, mouthfeel and texture
Oils & Fats blends	Reduce SAFA





Sustainability

From small family farms to global shipping lanes, Cargill works every day to implement new sustainable practices to reduce our impact on the planet and protect people.

Beyond sustainable sourcing, we offer customers joint programs to support their initiatives, as well as to reduce their carbon footprint and inform consumers.

In addition, we offer a variety of label friendly solutions and deep ingredient and application expertise to help you on your plant-based ice cream journey. Some product lines offer a variety of organic solutions as well.



Decorations & Inclusions

PRODUCT	SOLUTIONS
Chocolate decorations & inclusions	Sustainable sourcing & certification available: Fairtrade, Rainforest Alliance Dark chocolate: Vegan
Compound decorations	Sustainable sourcing & certification available: RSPO palm & non-palm alternatives
Azyme (wafer from cornstarch)	Label-friendly, short ingredient list

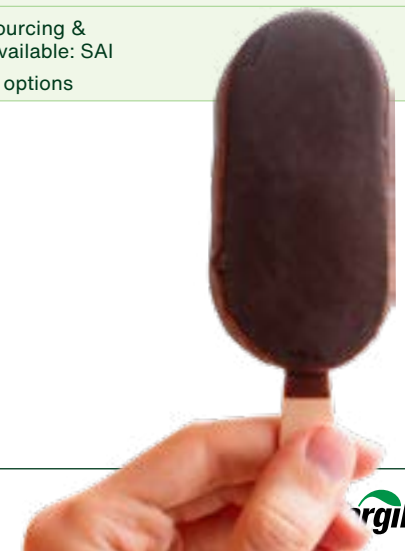


Ice cream body

PRODUCT	SOLUTIONS
Chocolate	Sustainable sourcing & certification available: Fairtrade, Rainforest Alliance. The Cargill cocoa promise program. ExtraVeganZa vegan chocolate Label-friendly options
Cocoa powder, cocoa butter and cocoa liquor	Label-friendly cocoa powder options (non-alkalized) Label-friendly cocoa butter & cocoa liquor Certification: see chocolate
Oils & Fats	Sustainable sourcing & certification available: Rainforest Alliance: coconut, RSPO: palm Carbon footprint reduction compared to milk fat Label-friendly options Plant-based alternative to milk fat
INFUSE by Cargill® system	Tailored ingredient blends to produce label-friendly or plant-based ice cream
Sweeteners & Texturizers	Sustainable sourcing & certification available: SAI Stabilizer blends with RSPO grade emulsifiers Label-friendly texturizers
Plant proteins	Replace dairy-based proteins Promote soil health and reduces carbon emissions compared to other protein sources: pea protein Sustainable sourcing and SAI certification possible: wheat protein
Soluble fiber	Benchmarked at Silver Level according to the Farm Sustainability Assessment.

Coating, sauces & fillings

PRODUCT	SOLUTIONS
Coatings and fillings	Introducing a new range of cocoa, hazelnut and peanut alternative solutions Plant-based coatings and ripples Sustainable sourcing & certification of included ingredients: Chocolate claim coatings & fillings Palm-free products using alternative vegetable fats such as sunflower, rapeseed, coconut, shea or cocoa butter
Oils & Fats Blends	Sustainable sourcing & certification available: RSPO palm Label-friendly options & non-palm alternatives
Cocoa & Chocolate	Sustainable sourcing & certification available: Fairtrade, Rainforest Alliance, Organic, Cocoa Promise® program Label-friendly cocoa powder (non-alkalized), cocoa butter & cocoa liquor
Sweeteners & Texturizers	Sustainable sourcing & certification available: SAI Label-friendly options





Efficiency

Amid times of rising costs, you need a supplier who can help you (re)formulate your ice cream without impacting quality, and who can help improve efficiency in your production process. Our global supply chain and price risk programs help protect you from volatility in the ingredients marketplace.



Decorations & Inclusions

PRODUCT	FUNCTION
Compound inclusions	Cost effective alternative to chocolate with a wide range of textures & formats Chocolate claim possible
Other decorations	Cost-competitive solutions



Ice cream body

PRODUCT	FUNCTION
Oils & Fats* Blends	Replace dairy fat to reduce costs Shelf-life improvement knowhow
Cocoa*	Rich chocolaty taste without chocolate
Chocolate*	Cost competitive solutions & reformulation
Sweeteners	Cost competitive solutions for high sugar prices
Texturizers	Optimized recipe regarding processing technology Reduce fat percentage to reduce costs
INFUSE by Cargill® system	Tailored ingredient blends with a focus on adapted processability, easy to use, shelf-life improvement and recipe cost reduction Reduce fat percentage to reduce costs

Coating, sauces & fillings

PRODUCT	FUNCTION
Oils & Fats	Cost effective alternative to cocoa butter Shelf-life improvement knowhow
Coatings & Fillings	Adjust the melting point versus chocolate: ideal crystallization and eating properties in frozen conditions Reduction of costs compared to chocolate due to different fats used replacing cocoa butter Improved processability Shelf-life improvement: used as a barrier on wafer or cone
Chocolate	Reduce breaking by optimizing the chocolate plasticity.
Texturizers	Decrease costs in sauces & fillings by reducing cocoa butter Improve processability Prevent oil separation Shelf-life improvement





Cocoa powder

The innovative cocoa powders from our leading Gerkens® chocolate brand are guaranteed to deliver high quality, consistently vivid color, and delicious taste anytime, anywhere. This extensive range of cocoa powders always features one that perfectly suits your needs. Or work with our cocoa engineers to develop one that is tailored to your specific ice cream application. In this we will work together to achieve a mouthwatering chocolate taste, rounded mouthfeel and vivid color that will keep your consumers coming back for more.

The GS cocoa powder range

The Gerkens® cocoa engineers have developed the Gerkens® GS range of cocoa powders. This premium selection of cocoa powders with an attractive red-brown appearance that help you keep a “clean” ingredient list.

On the outside: the label-friendly composition means that consumers can choose your product without hesitation.

On the inside: the Gerkens® GS range of cocoa powders provides an appetizing, intense dark appearance.



www.gerkenscocoa.com

Gerkens® cocoa powders

OUR SPECIALTY PRODUCTS	FEATURES & BENEFITS
Organic	Range of premium organic cocoa Natural to high alkalized Low fat to high fat
Origin	Guaranteed provenance and traceability Ghana Ivory Coast
Label-friendly	Tempting dark cocoa powders in increasing darkness Alkalization below 7%
High fat	Fat-rich cocoa powder perfect for ice cream Chocolatey taste and rounder mouthfeel
Custom solutions	Tailored by our Cocoa Engineers for your specific ice cream application. Minimum quantity applies.
Sustainable solutions	Rainforest Alliance or Fairtrade Promise Cocoa®: Cargill Cocoa Promise®: our advanced solution to make a direct impact in cocoa communities; Rainforest Alliance, Fairtrade or Promise verified® Promise projects: Create additional impact and tailor your actions to match your brand values



Cocoa butter & liquor

Cocoa butter and cocoa liquor are fundamental elements of chocolate. The right taste, color, texture, and snap - these are all achieved through working with the right base ingredients!

They can both be used for the creation of your signature

Cocoa butter

OUR SPECIALTY PRODUCTS	FEATURES & BENEFITS
Sunshine	Traditional deodorized cocoa butter product. A well-respected all-rounder
Brilliant	A deodorized cocoa butter. Slightly lighter in color compared to Sunshine Neutral taste
Pearl	Refined cocoa butter specialty products Neutral taste Light color – suitable for white and colored applications
Taste +	Non-deodorized or partially deodorized cocoa butter Taste profile range from light to strong cocoa flavor - developed to customer needs. For chocolate recipes that need extra body – or taste sensation.

coatings, fillings, chocolates, inclusions or decorations.

Cocoa liquor

OUR SPECIALTY PRODUCTS	FEATURES & BENEFITS
Origin	An authentic, unique origin taste, and aroma's, from origin countries such as Ghana, Madagascar and Ecuador With organic certification available (EU, NOP, SUI)
Signature	Customized taste, with improved processing characteristics, tailored to growing consumer demands
Classic	Perfectly suited for all-around applications Complemented by consistent high quality cocoa liquor.
Sustainable solutions Basic certification Europe & Africa origins	Certified Cocoa: Fairtrade or Rainforest Alliance Cocoa Promise® program: our advanced solution to make a direct impact in cocoa communities; Rainforest Alliance, Fairtrade or Promise verified



Chocolate

Chocolate is an important component in ice cream to create indulgence and premiumness. Cargill offers a variety of standard and specialty chocolates for sensory excitement and on-trend claims.

53% of today's consumers are not getting what they want from caramel white chocolate...until now!

Our chocolate experts have embarked on a sensory adventure in search of the perfect blends for truly premium indulgence. These efforts have resulted in the **Cargill® Caramel Selection**, a range of irresistible caramel sensorials made with uniquely blended ingredients and designed to deliver indulgent flavors like never before. These four types of caramel sensorials appeal to a broad range of consumer preferences. They include new flavors and unlock new clusters that go beyond what is currently available on the market. In short, they're the new gold standard for each consumer group out there.

PRODUCTS	FUNCTION
Standard Milk, Dark, White	Milk, Dark, White chocolate +4,500 SKUs Including Cargill's Signature range – off the shelf Liquid & solid solutions
Single Origin	Made from high-quality cocoa beans sourced from just one country Ecuador, Columbia, Caribbean, Dominican Republic, Peru, Papua New Guinea, Madagascar, DR Congo, Ghana and Ivory Coast Cocoa content: minimum 70%
Caramel Selection	White chocolate with caramelized ingredients Label-friendly - flavored with natural caramelized ingredients 4 color & flavor profiles – matching selected consumer profiles: Sweet Dream, Honeycomb, Butter-Fusion and Bold caramel
Organic	Organic claim chocolate Sourced from organic origins across the globe to limit local influences on supply stability Blended from different origins to ensure consistent flavor profiles and continuous supply
ExtraVeganZa Vegan chocolate decorations & inclusions	Sensorily outstanding vegan chocolate range with lighter color profile and vegan claim Based on sunflower syrup or rice syrup Available from 'suitable for vegan' to 'vegan with no detectable levels of dairy'



Our chocolate ranges are available in galets, buttons, solid blocks and liquid.

Confectionery alternative to chocolate

More than 50% of consumers demand “more sustainable” foods with a “reduced carbon footprint” into their diets. Addressing consumer’s as well as Cargill’s customers’ demands regarding sustainability, scalability, and price volatility, Cargill™ Indulgence Redefined is launching, in partnership with Voyage Foods, a delicious innovative range of more sustainable offerings that provide a great sensorial experience.

The Cargill™ Indulgence Redefined product range is now starting with cocoa, hazelnut and peanut alternative solutions for bakery, chocolate confectionery, ice-cream and cereals, with more to come!

Indulgence Redefined

Our unique “Confectionery alternative to chocolate” is inspired by nature and made from sunflower and grape seeds, offering several benefits.

- **A Planet- Friendly solution** with
 - Up to a 61% reduction in carbon footprint. * **
 - Up to 90 % lower land-use-related impacts. * **
 - Up to 95 % lower water footprint than conventional chocolate. * **
- **A great sensorial experience;** the taste consumers love, without the cocoa!
- **A vegan product,** label-friendly, and produced with no nut or dairy allergens used in the recipe formulation.



[Cargill.com/confectionery-alternative-to-chocolate](https://www.cargill.com/confectionery-alternative-to-chocolate)



*Results presented indicate the upper bounds of reductions across the alternative products assessed when compared to conventional chocolate. For conventional chocolate products a representative commercial product with similar manufacturing conditions are determined. This is not intended to represent the totality of the chocolate industry but rather a realistic market average for indicative comparative assertions.

**The underlying LCA study incorporates the European Commission-recommended PEF impact assessment method and is 3rd party panel review for ISO 14040:2006 and ISO 14044:2006 conformance. Ex-ante results are ISO 14044 certified, iterations in supply-chain configurations will be accounted for. Report available at <https://voyagefoods.com/our-impact>

Cargill

VOYAGE
FOODS



Coatings & fillings

Re-shaping your recipe to perfection! The Cargill portfolio of coatings & fillings is there to meet all your requirements. What makes us truly unique is the effective cross collaboration between our category expertise and our ingredient knowhow on cocoa & chocolate, edible oils and starches, sweeteners & texturizers. The compounds & ripples for your ice cream are developed to work well in frozen conditions and offer more flexibility and cost-efficiency compared to chocolate.



[Cargill.com/coatings-and-fillings](https://www.cargill.com/coatings-and-fillings)

PRODUCTS	FUNCTION
Standard	For enrobing, dipping, spraycoating, drizzling and chunks
Dark, milk & white chocolate	Rich, indulgent flavor & mouthfeel
With hazelnut paste	Tailored to your texture needs As a barrier to moisture in cones, on wafers & cookies
Chocolate compounds	Compounds that contain a % of chocolate in the recipe Allowing “chocolate” claim on packaging
Colors & flavors	Compounds with (natural) flavorings Compounds with (natural) colors
Without nuts	Segregated line for compound without nuts, separate from a line for products containing hazelnut
Vegan	Recipes suitable for vegan, based on ingredients used Cocoa , hazelnut and peanut alternative solutions Product will still need to have a “may contain MILK” disclaimer
Palm-free	Compounds without palm, using vegetable fats such as sunflower, rapeseed, coconut, shea or cocoa butter
Sugar reduced	Sugar reduction and Nutri-Score improvement Replace sugars with ingredients from Cargill’s Sweeteners & Texturizers such as starches, maltodextrins, spray-dried glucose, fibers, protein and polyols
Enriched	Reach nutritional targets or claim by fortification with fibers, proteins or minerals claims Cargill ingredients, including soluble fibers and pea proteins
Confectionery compounds	Compounds based on cocoa butter alternative Similar functionalities with lower costs

Edible oils and fats

That perfect melting profile and creamy mouthfeel delivers on the sensory desires of your consumers in ice cream. Cargill's vegetable oils & fats solutions enable sustainable, reliable and cost-effective milk fat replacement across the dairy category, without compromise on taste or texture. Our comprehensive range of sustainably sourced fats, laurics, specialties, and tailor-made blends deliver excellent performance and flavor, so you can achieve the ideal mouthfeel, structure and nutrition profile in hybrid dairy and plant-based ice cream.

Tailored solutions that enable plant-based richness

Changing from milk fat to vegetable oils & fats to create plant-based ice cream that delivers on sensory appeal is easier said than done. Finding that perfect combination is key to enabling an optimal texture, organoleptic properties and an improved nutritional profile. At Cargill, we offer formulation experience to understand how the choice of the alternative plant-based protein is going to impact the interaction with all other ingredients.

PRODUCTS	FUNCTION
Lauric Coconut, Palm kernel	Fully hydrogenated available Ensure high oxidative stability for long shelf life Bring excellent sensorial properties and flavor release Bright white color experience Sustainable sourcing & certification: Rainforest Alliance: coconut & RSPO: palm kernel
Fats Palm-based solutions	Provide excellent texture properties Ensure high oxidative stability for long shelf life Cost effective solution Sustainable sourcing & certification: RSPO
Tailored blends Palm alternatives based on cocoa butter and/or liquid oils	Provide excellent texture properties Reduced SAFA Sustainable sourcing & certification: Rainforest Alliance



Sweeteners

Cargill offers one of the broadest sweetness portfolios, ranging from full- to no-calorie options, and high intensity sweeteners to offer choice to customers and consumers. Whether you're creating a new, full sugar product or (re-) formulating for balanced nutrition, we offer a complete toolbox of solutions for sweet success.

PRODUCT TYPE/NAME	FEATURES & BENEFITS
High-intensity sweeteners ¹	
0 kcal/g, Enables sugar and calorie reduction/ replacement	
Steviol glycosides from stevia	
<i>Truvia®</i>	Can be used in synergy with bulking agents such as soluble fibers which can help to bring back bulk and mouthfeel when sugar is reduced High Purity Reb A Cost-effective sugar reduction Clean, sweet taste Typically used in sugar-reduced sauces
<i>ViaTech®</i>	Proprietary, synergistic blends of Steviol Glycosides designed for optimal taste and sweetness Clean taste allows for deeper sugar reduction Reduces bitterness and licorice off-notes
Steviol glycosides from fermentation	
<i>EverSweet®</i> ²	Advanced fermentation techniques bring to life stevia's sweetest elements – steviol glycosides Reb M and Reb D Sugar reduction up to 8% SEV, with further reduction possible in combination with flavor modulators or other flavor enhancers like erythritol

Stevia



[Cargill.com/sustainability/sustainable-stevia](https://www.cargill.com/sustainability/sustainable-stevia)

Cargill's agricultural stevia program has been benchmarked at Silver level by Farm Sustainability Assessment (FSA) 3.0³ – becoming the first stevia producer in the industry with our entire grower network evaluated that achieved this distinction.



A life cycle assessment (LCA) shows that EverSweet® advanced fermentation techniques result in improved environmental performance in key metrics such as carbon footprint, water use and land use impact compared to production from leaf or bioconversion, or traditional sugar.⁴

EverSweet®



[Cargill.com/food-beverage/emea/sweeteners/eversweet](https://www.cargill.com/food-beverage/emea/sweeteners/eversweet)

- ¹ Steviol glycosides and polyols are permitted in most energy or sugars reduced foods under "quantum satis" or under conditions of use. Foods with over 10% polyol content must carry a label "Excessive consumption may cause laxative effects" (EU Reg. 1333/2008 on food additives)
- ² Product of Avansya, a joint venture between Cargill and dsm-firmenich. EverSweet® is already authorized for sale in the UK. It has also received a positive safety opinion from EFSA. Authorization for placing it on the market in the EU is expected at the beginning of 2025.
- ³ FSA is a standardized reference developed by SAI Platform, a food-industry organization dedicated to advancing sustainable agriculture in the food chain. It's designed to help producers assess their sustainable practices and support manufacturers in sourcing sustainably grown products. ISO/TS 19657:2017 (<https://www.iso.org/news/ref2254.html>)
- ⁴ LCA results have undergone a ISO14040/44 panel review, underlying report available upon request.

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Low/No-calorie sweeteners¹ 0 kcal/g – 2,4 kcal/g Enables sugar and calorie reduction, sweetness adjustment	
Maltitol <i>Maltidex®</i>	Similar sweetness and behavior to sucrose 2,4 kcal/g
Sorbitol <i>C★Sorbitex®</i>	Milder relative sweetness Cost-effective 2,4 kcal/g
Erythritol <i>Zerose®</i>	Zero calories Sweetness and taste profile close to sugar Good digestive tolerance Synergistic with high-intensity sweeteners, masks off-flavors High freezing point depression
Full-calorie sweeteners 4 kcal/g, Bulk sweeteners	
Glucose syrup <i>C★Sweet®</i>	Low to moderate relative sweetness Medium to high viscosity providing body and mouthfeel Helps to adjust sugar recrystallization
Glucose-fructose syrup <i>C☆TruSweet®</i>	Moderate to high relative sweetness Cost-effective sugar replacement Controlled freezing point depression
Fructose syrup <i>C★TruSweet® 01795</i>	High relative sweetness High freezing point depression Enhances freshness and boosts fruity flavors
Dextrose <i>C★Dex®</i>	Higher relative sweetness, typical sweet taste Quick energy release Good solubility Flavor enhancement Monohydrate or anhydrous powder, variety of particle size distributions



¹ Steviol glycosides and polyols are permitted in most energy or sugars reduced foods under "quantum satis" or under conditions of use. Foods with over 10% polyol content must carry a label "Excessive consumption may cause laxative effects" (EU Reg. 1333/2008 on food additives)



Texturizers & emulsifiers

Second only to taste is sensory enjoyment. At Cargill, we couple our texture and emulsification solutions with our in-depth application and technical expertise, to address your most challenging formulation needs. Whether you're rebuilding body and mouthfeel while reducing sugars or designing palate-pleasing textures, we offer a complete toolbox of solutions for indulgent success.

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Lecithin (soy, sunflower, rapeseed)	
Lecithin Fluid Lecithin Deoiled Lecithin	Plant-derived, label-friendly emulsifier Emulsifies and stabilizes ingredients Prevents oil separations in fillings Used in chocolate, coatings & fillings
Hydrocolloids: Carrageenan & Seaweed Powder	
Carrageenan	Suspends fat, protein and cocoa particles during ageing step of ice cream manufacturing Improves mouthfeel
Seaweed powder <i>WavePure</i> ®	Brings body and mouthfeel in dairy and plant based dairy alternative applications. Label-friendly

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Food starch: maize, waxy maize, tapioca	
Functional, label- friendly starch <i>SimPure</i> ®	Label-friendly Smooth, non-gelling texture bringing body and mouthfeel Great cold storage stability Suitable for use in fat- & water-based sauces and fillings
Native starch <i>C★GEL</i> ® <i>C★GEL</i> ® LM <i>C★CREAMGEL</i> ®	Label-friendly & familiar texturizer Cost-effective General purpose thickeners for use in cone or wafer recipes
Modified starch <i>C★Tex</i> ® <i>C★PolarTex</i> ® <i>C★CreamTex</i> ® <i>C★Set</i> ® <i>C★Stretch</i> ®	Wide range of textures Shelf-life stability Water-binding Acid, heat & shear tolerance Suitable for use in fat- & water-based sauces and fillings
Dried glucose & Maltodextrin	
<i>C★Dry</i> ® GL <i>C★Dry</i> ® MD <i>C★Dry</i> ® A <i>C★NutriDry</i> ™	Low relative sweetness Serves as a bulking agent, bringing body and mouthfeel Neutral taste Delivers readily available carbohydrates Easily dilutable, it is quick and easy to process



INFUSE by Cargill® Functional systems

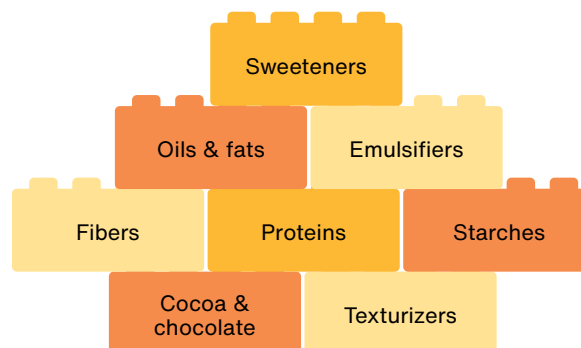
INFUSE by Cargill® system offers fully customizable on-trend solutions to help fast forward your ice cream body development.

The INFUSE by Cargill® system ice cream portfolio range addresses market trends for label-friendly, super sensorial, nutritionally balanced and cost-effective options, while solving your specific functional challenges.

Explore our building blocks of innovation for tailoring the exact solution to meet your needs.



[Cargill.com/food-beverage/emea/infuse-by-cargill/dairy-and-ice-cream-expertise](https://www.cargill.com/food-beverage/emea/infuse-by-cargill/dairy-and-ice-cream-expertise)



PRODUCT TYPE / NAME	FEATURES & BENEFITS	
LYGOMME® FM 3000 series		
Ice cream bulk applications	Low emulsifier strength Short meltdown delay Moderate shelf life Easy dispersibility *	
LYGOMME® FM 4000 series		
Ice-cream bulk and premium extruded products	High emulsifier strength, extruding capacity, shape retention Long meltdown delay Long shelf-life Easy dispersibility *	
LYGOMME® FM 8000 and 9000 series		
Ice-cream premium extruded products	Medium emulsifier strength, extruding capacity, shape retention Medium meltdown delay Medium shelf-life Easy dispersibility *	
LYGOMME® FZ series		
Sherbet, Sorbet and candy ice	Texture creamy to cold and fresh Strong to low foaming	



Plant proteins

Today's consumers are increasingly looking for protein-enriched options, as well as plant-based alternatives to their favorite ice cream. Plant proteins help to replace dairy proteins in vegan ice cream and provide a more sustainable solution, when compared to dairy-based ice cream. They can also be used to fortify ice cream with extra proteins to benefit the nutritional properties of the ice cream or improve the Nutri-Score.

PRODUCT NAME(S)	FEATURES & BENEFITS
Pea proteins <i>RadiPure® S</i> <i>Puris™ Pea* 870</i>	Protein enrichment (min. 80% protein content) in white mass Dairy protein replacement Texture variety Good solubility and stability at different pH Mild flavor Great emulsification and whipping Sustainable, promotes soil health and reduces carbon emissions
Wheat Proteins <i>Gluvital®</i> <i>Prowliz®</i>	Protein enrichment in cone or wafer (min. 75% protein content) Competitive cost-in-use Highly digestible Unique visco-elastic properties Neutral flavor profile Sustainably sourced

Plant protein for plant-based dairy alternatives

Watch our video!



* Licensed Trademark of Puris Proteins



Fibers

Many consumers struggle to reach the daily recommended fiber intake levels. That is why Cargill is offering fortification options that can support consumers to close the fiber gap, but that can also offer functional benefits on top.

CitriPure® *Citrus fibers*

Introducing CitriPure® Citrus fibers — a label-friendly citrus fiber obtained without chemical modification, providing nutritional properties and great texture enhancement.

CitriPure® citrus fibers benefits

- **Label-friendly:** Nature-derived, simple and familiar ingredient based on citrus peel.
- **Nutritional boost:** Fiber enrichment thanks to its intrinsic balanced mix of 40% soluble fiber and 60% insoluble fiber, enabling Nutri-score improvement.
- **No chemical modification:** Simply fully dried peel produced with only water and energy. The natural components of the citrus peel are not materially impacted.



[Cargill.com/food-beverage/emea/texturizers/citrus-fiber](https://www.cargill.com/food-beverage/emea/texturizers/citrus-fiber)

PRODUCT TYPE/ NAME	FEATURES & BENEFITS
Citrus Fiber <i>CitriPure®</i>	Supports fiber enrichment thanks to its intrinsic balanced mix of 40% soluble fiber and 60% insoluble fiber, enabling Nutri-score improvement No chemical modification
Soluble corn and wheat fiber <i>Cargill™ soluble fiber</i>	Supports fiber enrichment due to high fiber content, enabling sugar reduction and/or Nutri-Score improvement Made using exclusively licensed micro-reactor technology developed in partnership with Germany's Karlsruhe Institute for Technology Low color and off-taste Can offer improved stability, easy handling, and scalability Available in both powder and liquid forms
Pectin <i>UniPECTINE®</i>	Label-friendly thickening and gelling agent Stabilizes proteins in acidic conditions Pectin is used to provide a viscous thick texture in the sauce & ripple Stable under acid conditions, even at high temperatures



Decorations & Inclusions

Consumers are looking for elevated experiences that go beyond taste alone and which engage all the senses.

To help you deliver to their wishes for novelty and experimentation, Cargill offers a broad, expertly crafted portfolio of decorations and inclusions to create a distinctive visual and textural allure for your products. In this way we are helping to set the stage for what lies ahead for your consumers: an extraordinary sensorial experience. Discover the transformative power of Decorations and Inclusions!



[Cargill.com/coatings-and-fillings](https://www.cargill.com/coatings-and-fillings)

PRODUCT TYPE/ NAME	FEATURES & BENEFITS
Chocolate	Chocolate decorations enhance the visual, taste and texture of ice cream, adding a rich and indulgent layer of flavor to each scoop
Compound	Cost-effective alternative to chocolate with a wide range of textures & formats i.e. soft chunks Chocolate claim possible
Sugar, sugar paste and marzipan	Provide taste variety and appeal Add a distinct texture to the ice cream Long shelf life Handmade, enabling intricate design Provide colorful possibilities Can be tailor-made to demand
Azyme (wafer from cornstarch)	Cost-effective Sugar and gluten-free Short ingredients list Long shelf life Resistant to breakage
Others: nuts, cocoa nibs, jelly, ...	Healthy consumer perception Provide taste variety and appeal Provide textural variety: meringue, marshmallows, nuts, ... Colorful possibilities
Customized solutions	With our selection of tailored decorations, we invite you to embark on a journey that not only make you stand out from the crowd, but which also showcases the essence of your brand

Ice cream cone & wafer

When it comes to the production of your ice cream cones, wafers or any other bakery part of your ice cream product, you have a very different set of technical requirements. Fortunately, our bakery expertise, ingredients and solutions are there to take your ice cream product to the next level. Below is a look into our portfolio to support your wafers & cones needs.

PRODUCTS	FUNCTION
Oils & Fats Blends	Coconut, palm & palm kernel fats or blends to be used for a crispy texture and neutral taste.
Cocoa	Chocolate flavored cones & wafers in a range of color and flavor intensities Label-friendly options
Sweeteners High intensity sweeteners, no/low calorie sweeteners, full calorie bulk sweeteners	Sugar reduction Texture improvement Cost optimization
Texturizers Starch (native/modified)	General purpose thickener Crispness Label-friendly options
Dried Glucose & Maltodextrin	Provides cost effective bulking Can support low sugar formulation Gives mouthfeel enhancement
Emulsifiers Lecithin	Provides good emulsifying and stabilizing properties Plant-based & label-friendly emulsifier



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