

Tortilla chip solutions

Satisfying the craving for feel-good indulgence.

Comfortingly familiar and excitingly on-trend. Dippable, toppable or by the handful. Tortilla chips have been a snacking staple for nearly a century... and they show no signs of slowing down. 83% of consumers say they like or love tortilla chips,[1] and global sales are forecasted to rise by 8.72% CAGR through 2034,[2] fueled by demand for convenient snacking options, better-for-you choices and versatility.

Delicious, purpose-driven snacking

- **Simple, recognizable ingredients** — The fundamental tortilla chip consists of just 4 ingredients: corn, vegetable oil, salt and water.
- **Nutritional enhancements** — Cargill helps you formulate tortilla chips with options like added fiber, protein and reduced sodium while maintaining great taste, crisp texture and satisfying crunch.

Label-friendly

Non-GMO available[3]

Whole-grain options available

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Cargill®

All the ingredients for snacking success.

From core ingredients and functional formulation solutions to topical finishes, Cargill's extensive portfolio offers a single-source solution for tortilla chip innovation. All backed by a collaborative approach to product innovation — including timely insights, technical expertise and an integrated global supply chain that ensures consistent quality and reliable availability.

Cargill products

	Properties	Functional Benefits
Dry Corn Ingredients		
Masa flour *Blended* *White* *Yellow*	Sourced from yellow or white corn Variety of granulations Clean taste (less "limey") Bright color	Adds crispy texture Great flavor Consistent quality Can be customized to specific needs
MaizeWise® whole-grain corn flour / meal / masa	100% whole grain Range of flavors, from neutral to toasted corn Variety of granulations Treated for extended storage stability	Whole grains have been linked to various health benefits Versatile formulation options
Ardent Mills® Flours		
Golden flax (intact)	Pale cream to light-yellow color Inherently gluten-free Mild, nutty, buttery flavor	Excellent source of fiber (per 30g serving)
Golden flax flour	Ground flax Pale cream to light-yellow color Inherently gluten-free Mild, nutty, buttery flavor	Good source of fiber (per 15g serving) Can mimic a corn-like texture & flavor with added benefits
Sorghum flour	Pale, off-white to light-cream color Gluten-free Mild, neutral to subtly sweet flavor	Whole-grain nutrition Firm texture when blended
Yellow lentil flour	Mild, slightly nutty flavor	Supports fiber & protein content
Whole-roasted chickpea flour	Light-gold, tan color Gluten-free	Supports fiber & protein content Aids moisture absorption for tortilla flexibility



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	Properties	Functional Benefits
Fats & Oils		
Clear Valley® high oleic sunflower oil	High oxidative stability Very high monounsaturated fat content (75–90% oleic acid) Available in Non-GMO Project Verified[3] & expeller-pressed options Labels as "Sunflower Oil"	Mild flavor profile Integrated North American supply chain supported by access to global sourcing capabilities for reliable supply & more stable pricing Sunflowers are grown without irrigation, with limited pesticide use & can support pollinators [4, 5]
Clear Valley® high oleic canola oil	High oxidative stability Lowest saturated fat among common cooking oils (6–7%) High in monounsaturated fat Contains Omega-3 fatty acids, including ALA Labels as "Canola Oil"	Clean flavor profile Integrated farmer-to-distribution supply chain for reliable supply & more stable pricing
Corn oil	Good oxidative stability & high smoke point Proven performance in baking & frying Easily blends with other oils & fats	Mild flavor with a sweet note Produces consistently crisp textures & browns evenly Available alone or in oil blends
Salt		
Alberger® salts	Unique, hollow pyramid crystal shape Compared to granulated salt, offer lower bulk density, faster dissolution & greater adherence Kosher & Halal certified Available in a range of granulations, from coarse to flour Support sodium reduction Available additive-free or with flow agents	Rapid dissolution[6] improves flavor delivery with a salty burst in topical applications Improved adherence[6] helps minimize waste & deliver consistent flavor in topical applications Lower bulk density & consistent particle size[6] helps ingredients blend more efficiently & remain uniformly distributed over time Reduce sodium by using less salt in product formulation, while delivering same great flavor
Alberger® Ultra Blend	Pre-blended sodium reduction solution Same salty impact & functionality of Alberger® flour salt Optimized micro-cut system enables adhesion & consistent flavor distribution through fine particle structure & high surface area	Supports ~30% less sodium in the blend vs. salt alone Ideal intermediate solution for brands progressing on a sodium-reduction journey With fine particle size, low bulk density & strong adherence, supports efficient flavor delivery across applications
Sea salt	Available in a range of granulations Available additive-free or with flow agents Non-GMO[3] & Kosher	Sea salt produced from a living sea Versatile functionality across a range of applications Domestically sourced Label-friendly, sea salt claim
Microsized® salts	Our smallest & finest granulations offer exceptional blendability & solubility Provide smooth, even consistency & undetected presence Certified Kosher Contains TCP additive for free flowing	Ideal for applications that demand rapid dissolution & uniform distribution Well-suited for topical applications May support sodium reduction strategies, depending on formulation & application needs
Potassium Pro® potassium salts	Offer salty flavor in topical applications Salt-like functionality: modify proteins & enhance texture Supports sodium reduction: Salt alternatives used as replacement or blend Available in granulated & ultra-fine cuts Ultra-fine potassium salt's unique cut enhances performance & unlocks functional benefits like faster dissolution, better adherence and smoother mouthfeel (compared to granulated potassium salt)	Reduce sodium while maintaining the taste & functionality of salt

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	Properties	Functional Benefits
Salt *(continued)*		
FlakeSelect® salts	Compacted flakes offer enhanced functionality, including improved adherence in topical applications[6] Increased solubility enables faster flavor release[6] Improved blendability & lower bulk density support consistent flavor distribution[6] Available in single-salt (100% potassium salt or 100% sea salt) or dual-salt (potassium salt with granulated salt or sea salt) flakes	Can be used as salt or salt alternatives Sodium reduction solutions: Single-salt potassium salt flakes; dual-salt flakes with potassium salt & granulated or sea salt Sea salt flakes support label-friendly claim
Proteins & Fibers		
PURIS® pea protein	Minimum 80% protein content Non-GMO,[3] certified organic High viscosity Excellent water-holding capacity, emulsifying capability & foaming stability	Source of plant-based protein Creamy, delicious flavor & smooth mouthfeel Ideally suited for extrusions
ActiStar® resistant starch	Contains 80% total dietary fiber content Low water-binding allows high inclusion levels with few formulation changes Highly process tolerant	Source of dietary fiber Versatility in a range of grain-based applications

APPLICATION SPOTLIGHT

Protein tortilla chips featuring PURIS® pea protein

A trendy take on a fan-favorite snack.

- Qualifies for a "good source of protein" claim, with 10g total protein & 8g of complete protein per serving
- PURIS® pea delivers plant-based protein without earthy aftertaste

Interested in collaborating on a project of your own? Contact us!

Applications

Tortilla chips | Taco shells | Tostadas



Corner the thriving market for tortilla chips.

To learn more, contact your Cargill representative or visit cargill.com.

PURIS® Pea Protein is a licensed trademark of World Food Processing, LLC.

[1] Datassential. "Consumer Preferences," YE June 2025.
[2] Fortune Business Insights. "Tortilla Chips Market Size, Share & Industry Analysis, 2026–2034." June 2026.
[3] There is no single definition of "Non-GMO" in the USA. Contact your Cargill sales representative for source and processing information.
[4] OCL Journal. "Sunflower Crop: Environmental-Friendly and Agroecological." May-June 2017.
[5] National Sunflower Association. "Sunflower Sustainability: Substance Behind the Seed." 2020.
[6] Comparison relative to granulated salt.

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