

Food & beverage

INGREDIENT PORTFOLIO





Ideas, ingredients & expertise to fuel your next inspiration.

Cargill's industry-leading portfolio of ingredients, category-specific expertise and reliable global supply chain help you deliver on-trend, great-tasting products that delight consumers.



COMPLETE INGREDIENT PORTFOLIO

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Comprehensive solutions for:



Beverages



Bakery



Confectionery



Convenience



Culinary



Dairy / Dairy Alternatives



Jams & Jellies



Meat / Meat Alternatives



Soups & Sauces



Snacks & Cereals



Sports Nutrition



Supplements

Salt

The right salt can enhance flavor, texture, stability, aesthetic appeal and more. Count on Cargill's unmatched portfolio of salts, sodium reduction ingredients and technical expertise to find the optimal solution for your application.

GRANULATED SALT

CMF® Flo-Ever salt	• Our most popular & versatile salts for use in a wide range of functional applications
CMF® granulated salt	
Fine blending salt	• Offered in a wide selection of grades & screen sizes; variety of anti-caking & conditioning agents
Hi-Grade blending salt	
Hi-Grade granulated salt	
Hi-Tex® granulated salt	
Top-Flo® granulated salt	

PREMIER™

Premier™ fine flake salt	• Our technology creates compacted flakes for varied functional benefits: flavor profiles, solubility, adherence, blendability
Premier™ fine flour salt	
Premier™ select coarse flake salt	
Premier™ extra-coarse topping flake salt	• Offer unique topical & koshering applications
Premier™ topping flake salt	

SEA SALT

Sea salt topping	• One of the broadest lines of sea salt products available, Made Naturally with Sun, Wind & Time®
Sea salt — Extra-coarse topping	
Purified sea salt — Blending	• Consumers perceive sea salt as a premium product*
Purified sea salt — Untreated	
Purified sea salt w/magnesium carbonate	
Purified sea salt w/Yellow Prussiate of Soda	
Purified sea salt fine	
Purified sea salt flour	
Purified sea salt powder	

ALBERGER® FLAKE SALT

Alberger® fine flake salt	• The only high-purity, food-grade flake salt. Unique, hollow, pyramidal shape, increased surface area & low bulk density offer measurable advantages in blendability, adherence, solubility & absorption
Alberger® fine flake improved salt	
Alberger® fine flake prepared salt	
Alberger® fine flake supreme salt	• Wide range of grades & screen sizes, with or without anti-caking / flow agents or other additives
Alberger® flake salt	
Alberger® fine prepared flour salt	
Alberger® Shur-Flo® fine flake salt	
Alberger® Shur-Flo® fine flour salt	
Alberger® coarse topping flake salt	
Alberger® special flake salt	

FLAKESELECT® SALT & POTASSIUM CHLORIDE**

FlakeSelect® sea salt	• Innovative line leverages patent-pending compacting technology to combine & agglomerate ingredients
FlakeSelect® potassium salt	
FlakeSelect® potassium salt / Sea Salt blend	• Homogeneous particles are low in bulk density, highly soluble & provide superior adherence for topical applications
FlakeSelect® potassium salt / sodium chloride blend	

POTASSIUM SALTS

Potassium Pro® potassium salt w/magnesium carbonate	• Go-to solution for developing reduced-sodium food products while maintaining the functional benefits & flavors of salt
Potassium Pro® potassium salt w/tricalcium phosphate	
Potassium Pro® ultra-fine potassium salt	• Available with a variety of free-flowing & anti-caking agents, various blends; soon to be available in a range of granulations

FLOUR SALT

Microsized® fine salt	• Our smallest & finest salt granulations
Microsized® 95 extra-fine salt	
	• Pulverized, fine-powdered salt offers increased solubility & blendability
	• Provides a smooth, even texture in every bite

PRETZEL SALT

Pretzel Salt I (Medium particle grade)	• High-purity, food-grade salts recommended for use as a topping for pretzel / bagel topping
Pretzel Salt M (Coarse particle grade)	
	• Contain no additives

PINK HIMALAYAN SALT

Pink Himalayan salt — Extra coarse, untreated	• 100% natural, unrefined rock salt from the famous Khewra Salt Mines of Pakistan
Pink Himalayan salt — Untreated	
Pink Himalayan salt flour — Untreated	• Free from added chemicals, additives & anti-caking agents

* Cargill proprietary research.

** Products available in extra-coarse, coarse, fine & flour granulations.

Sweeteners

Sweeteners not only appeal to one of the most satisfying sensory experiences; they play important functional roles in food systems. From traditional sweeteners to zero-calorie sweeteners for sugar reduction, Cargill has the ingredients and expertise to give your products the right amount of sweetness and the great taste consumers expect.

SUGAR

Granulated sugar	• Bulk sweetener
Liquid sucrose	• Body / texture / mouthfeel
Brown sugar	• Viscosity, overrun
Powdered sugar	

TAPIOCA

Tapioca syrup	• Bulk sweetener
	• Body / texture / mouthfeel
	• Viscosity, overrun

CORN SWEETENERS

Cleardex® corn syrups	• Bulk sweetener
Clearsweet® liquid dextrose corn syrups	• Body / texture / mouthfeel
	• Viscosity, overrun
IsoClear® high-fructose corn syrups	
Satin Sweet® 65% high-maltose corn syrup	

STEVIA

Truvia® stevia leaf extract	• Sugar & calorie reduction, no-sugar-added sweetener
ViaTech® stevia leaf extract	
EverSweet® stevia sweetener	• Flavor modulator, tailoring sweet / sour balance, characterizing flavors
EverSweet® stevia sweetener + ClearFlo® natural flavor (EC1)	

POLYOLS

Zerose® erythritol	• Sugar & calorie reduction, no-sugar-added sweetener
Maltidex® maltitol	• Adds mouthfeel / body, bulk solids
Mannidex™ mannitol	
Isomaltidex® isomalt	• Flavor modulator, tailoring sweet / sour balance, characterizing flavors
Sorbidex™ sorbitol	

SUCROMALT

Xtend® sucromalt	• Adds sweetness & body with low glycemic impact
	• Good binding properties

RARE SUGARS

Cargill® allulose	• 70% as sweet as sugar, with 90% fewer calories
	• Supports bulking, browning, freezing-point depression
	• Offers functional synergies with other sweeteners



Texturizers

Second only to taste is sensory enjoyment. Palate-pleasing texture delivers the crisp bite, the creamy finish, the smooth blend and the moist density that keeps your customers coming back for more.

NATIVE STARCH – COOK-UP (Corn, Tapioca, Potato)

Cargill® Gel™	• Label-friendly texturizing & thickening
C*Gel™	• Good gelling, moisture retention & anti-staling
C*Cream Gel™	
DryGel™	
AmyloGel™	

NATIVE STARCH – INSTANT

Cargill® Gel Instant™	• Label-friendly texturizing & thickening
C*Gel Instant™	• Viscosity without need for heat

FUNCTIONAL NATIVE STARCH

SimPure® functional native starch	• Label-friendly texturizing & thickening • Superior viscosity • Neutral flavor profile; good mouthfeel & texture • Options for a range of processing tolerances
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MODIFIED STARCH – INSTANT

Cargill® Tex™	• Viscosity without need for heat
StabiTex™	• Excellent emulsification
PolarTex™	• Short texture
PulpTex™	• Extends shelf life
PulpTex™	• Good cold storage
HiForm®	• Water-binding

MODIFIED STARCH – SPECIALTY

EmulTru™	• Adds viscosity & texture
EmCap®	• Support binding, thickening, gelling & stabilization
Emulsifying starch	
Starrier R™	
CleanSet®	

SOLUBLE RICE FLOUR

SimPure® soluble rice flour	• Label-friendly alternative to maltodextrin • Similar appearance, texture, flavor profile as 10 DE maltodextrin • Enhances creamy mouthfeel (in some applications)
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MALTODEXTRIN

Cargill® Dry™ MD	• Body, mouthfeel, bulking agent • Low relative sweetness • Mild flavor
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CORN SYRUP SOLIDS

Cargill® Dry™ GL	• Aids browning, hygroscopicity, sweetness • Improves moisture retention • Controls crystallization • Good dispersibility & binding
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DEXTRIN

Cargill® Dry Set™	• Film-forming aid • Improves adhesion & browning • Improves crispiness & heat-lamp stability
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CARRAGEENAN

Aubygel®	• Supports thickening & gelling
Satiagel®	• Suspension
Satiagum®	• Emulsion stabilization • Improves mouthfeel • Aids in freeze / thaw stability

PECTIN

UniPECTINE®	• Supports thickening & gelling • Suspension • Stabilizes proteins • Improves mouthfeel
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XANTHAN GUM

Satiaxane®	• Supports thickening & gelling • Suspension • Emulsion stabilization • Improves mouthfeel • Aids in freeze/thaw stability
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Texturizers (cont'd.)

LECITHIN – FLUID GM & NGM* Soy

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|---------------------------------------|--|
| Topcithin® standard fluid | • Promotes even blending & stable emulsion |
| Metarin® low viscosity | • Improves texture & mouthfeel |
| Emulfluid® acetylated or hydroxylated | • Increases shelf life |
| | • Reduces surface tension |
| | • Label-friendly emulsifier |
| | • Non-GMO* available |

LECITHIN – DEOILED GM & NGM* Soy, Canola / Rapeseed, Sunflower

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|--|--|
| Lecigran® | • Promotes even blending & stable emulsion |
| Emulpur™ standard deoiled lecithin | • Improves texture & mouthfeel |
| Metarin® infant-grade deoiled lecithin | • Increases shelf life |
| | • Reduces surface tension |
| | • Label-friendly emulsifier |
| | • Non-GMO* available |
| Epikuron™ standard deoiled granules | |

LECITHIN-FRACTIONATED GM & NGM* Soy

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|---|----------------------------|
| Epikuron™ fractionated lecithin (fluid & deoiled) | • High phosphatidylcholine |
| | • Pharma grade |
| | • Non-GMO* available |

CUSTOM TEXTURIZING SYSTEMS

- | | |
|------------------|---|
| Accubind® blends | • Tailored, optimized formulation solutions |
| CitriTex® blends | • Improves viscosity, body, stability & texture |
| Daritech® blends | • Increases label-friendly appeal |
| Gelogen™ blends | • Drop-in solutions manage risk & control costs |
| Vitex® blends | |



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

Function & Nutrition

Modern-day consumers have high expectations for their foods and beverages. Not only must they taste great; increasingly, shoppers look to satisfy a complex array of goals around health and nutrition, transparency and authenticity. Cargill can help you deliver.

PLANT PROTEIN

- | | |
|------------------------------|--|
| Prolia® soy flour | • High-quality protein content |
| Prosante® textured soy flour | • Economical cost-in-use |
| PURIS® pea protein** | • Enhances texture & binding |
| | • Non-GMO* & certified organic options available |
| | • Label-friendly proteins |

PLANT STEROLS

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|-----------|--|
| CoroWise® | • Clinically proven to lower cholesterol |
| | • Supported by FDA health claim |
| | • Great taste |

FIBER

- | | |
|----------------------|---|
| MaizeWise® corn bran | • Label-friendly |
| | • Clean, authentic flavor |
| | • Adds nutritional benefits, with whole grain & dietary fiber |
| | • Gluten-free |
| | • Non-GMO* options available |

- | | |
|-----------------------------|--|
| Cargill® soluble corn fiber | • Excellent source of fiber |
| | • Label-friendly bulking agent |
| | • Supports sugar & calorie reduction; half the calories of sugar |

VITAMIN E

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|--------------------|-----------------------------------|
| Cargill® Vitamin E | • Essential, fat-soluble nutrient |
| | • Heart- & skin-health support |

TOCOPHEROLS

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|----------------------|--|
| Cargill® tocopherols | • Protects fats & oils from oxidation |
| | • Extends shelf life & preserves taste |

ACIDULANTS

- | | |
|---------------------------------|---|
| Citric acid — Liquid, anhydrous | • Improves stability & shelf life |
| Sodium citrate | • Acts as a buffering agent |
| Potassium citrate | • Emulsifies ingredients |
| | • Aids in low-sodium formulation |
| | • Modifies sweetness & enhances flavors; odorless |



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** PURIS® pea protein is a licensed trademark of PURIS Proteins, a Cargill strategic partner.

Fats & Oils

Fats and oils are integral to achieving rich mouthfeel, irresistible texture, optimal frying performance and desired nutritional profile in a wide range of products. Rely on Cargill's broad portfolio of edible oils and proven formulation expertise to find the ideal solution for your goals.

SALAD & COOKING OILS

Cargill® peanut oil

- Excellent frying performance & flavor profile
- Imparts a desirable “nutty” flavor in deep-fry applications, such as french fries, seafood & poultry
- Protects against flavor transfer & provides a longer fry life than most commodity oils

Cargill® corn oil

- Quality oil; great for a range of frying applications
- Can impart a golden color to certain fried foods

Cargill® cottonseed oil

- Cost-efficient oil provides high stability and increased fry life for pan frying, shallow frying & deep frying

Cargill® soybean oil

- Versatile & cost-efficient oil
- Suitable for a wide range of applications
- Familiar flavor

Cargill® soybean oil – Non-GMO*

- Versatile & cost-efficient oil
- Suitable for a wide range of applications
- Non-GMO Project Verified*

Cargill® sunflower oil

- Slight amber color & high smoke point
- Distinct, but not too pronounced, flavor profile offers versatility in culinary & frying applications

Cargill® canola oil

- Versatile & cost-efficient oil can be used in variety of applications
- Mild flavor & light color allows foods' intrinsic flavor to shine through

Master Chef® creamy frying oil

- Cost-efficient, soybean-oil-based frying solution
- Offers high stability & longer fry life

ANIMAL FATS

Cargill® beef tallow

- Offers excellent fry life, thanks to its naturally solid characteristics
- Deodorized for neutral flavor / odor

Renaissance® lard – deodorized

- Deodorized & refined pork fat
- Offers versatility in a wide range of applications, including Latin entrees, bakery & frying corn tortillas, taco shells and taquitos

Renaissance® A/V shortening

- Versatile, cost-effective frying shortening
- High stability & excellent fry life
- Ideal for a variety of frying & traditional cooking applications; provides flavor, functionality & mouthfeel

SHORTENINGS

Regal™ all-purpose shortening

- Non-palm formulation with neutral taste that allows foods' flavors to shine

Regal™ 127 all-purpose shortening

- Offers consistent performance with a broad working range, exceptional plasticity, excellent creaming properties & uniform fat crystals

Regal™ donut fry shortening†

- High-performing solution specially formulated for donut frying
- Provides cleaner flavor & faster set time than standard palm-based shortenings

Regal™ cake & icing shortening

- Non-palm formulation offers a broad working range, excellent plasticity & workability
- Ensures clean flavor over the finished product's shelf life

Regal™ 118 icing shortening

- Non-palm formulations deliver exceptional plasticity & broad temperature working range, including enhanced icing spreadability at low temperatures

Regal™ 124 icing shortening

- Neutral taste profile

PalmAgility® 213 donut fry shortening‡

- Sets up faster on the donut surface
- Offers reduced oil weeping over 24 hours

PalmAgility® 217 donut fry shortening‡

- Maintains toppings & glazes, contributing to visual appeal

PalmAgility® 204 all-purpose shortening‡

- Works well in a variety of bakery applications
- Smooth, creamy texture can improve mix time & ingredient blending

PalmAgility® 509 all-purpose shortening‡

- Works well in a variety of bakery applications
- Ideal for frying fresh donuts; more appealing mouthfeel than most palm-based shortenings

Clear Valley® all-purpose shortening

- Canola / cottonseed blend provides similar functionality to palm-based shortenings

Continued

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

†Available as RSPO-certified Mass Balance or Segregated.

‡Available as RSPO-certified Mass Balance.

Fats & Oils (cont'd.)

SHORTENINGS (CONT'D.)

Advantage® P-100 all-purpose shortening†	<ul style="list-style-type: none"> 100% palm formulation imparts excellent texture, structure & body in a range of applications
Advantage® P-115 all-purpose shortening†	<ul style="list-style-type: none"> Wide range of plasticity simplifies workability
Advantage® P-118 all-purpose shortening†	
Advantage® PS-102 all-purpose shortening†	
Advantage® PN-110 all-purpose shortening†	
Advantage® PN-108 cookie shortening†	<ul style="list-style-type: none"> Made from 100% palm oil; provides great texture, structure and body to a variety of applications
Advantage® PS-115 cookie shortening†	<ul style="list-style-type: none"> Wide range of plasticity simplifies workability Specially formulated for cookie applications
Advantage® P-107 icing shortening†	<ul style="list-style-type: none"> Palm-based, economical solution with good creaming properties, optimal aeration & excellent stability in emulsions
Advantage® PNC-111 icing shortening†	<ul style="list-style-type: none"> A palm oil blend that delivers good creaming properties, optimal aeration, excellent emulsion stability & clean flavor release

FLAKES

Advantage® Stable Flake S	<ul style="list-style-type: none"> Improve crust character & mouthfeel in pizza, biscuits, etc.; can also be used to stabilize icings
Advantage® Stable Flake C	<ul style="list-style-type: none"> Flakes help ensure even distribution of fat throughout dough matrix
Advantage® Stable Flake P†	<ul style="list-style-type: none"> Made from 100% hydrogenated soybean oil
Advantage® P-130 Stable Flakes†	
Advantage® P-140 Stable Flakes†	

HIGH-STABILITY OILS

Clear Valley® high oleic canola oil	<ul style="list-style-type: none"> Provides high stability through longer shelf life, clean flavor & low saturated fat
Odyssey® 95 high stability canola oil	<ul style="list-style-type: none"> Versatile applications include frying, roasting, dressings, sauces, spray oils, binders, coatings & more Can perform as flavor carrier or anti-dusting agent in seasonings Rosemary extract added as an antioxidant
Clear Valley® high oleic sunflower oil	<ul style="list-style-type: none"> Provides superior frying performance & neutral flavor Low in saturated fat; specially developed for shelf-stable applications
Advantage® P-75 palm olein†	<ul style="list-style-type: none"> A cost-efficient & highly stable oil

SPECIALTY FATS

Cargill® PK-100 coating fat†	<ul style="list-style-type: none"> Specially formulated from palm kernel oil base
Cargill® PK-102 coating fat†	<ul style="list-style-type: none"> Helps achieve desired melting profiles in confectionery & non-dairy applications
Cargill® PK-106 coating fat†	
Cargill® PK-1000 coating fat†	
Cargill® specialty shortening center fat†	<ul style="list-style-type: none"> Specially formulated for confectionery fillings Helps enrobed centers stay firm & stable during storage / distribution Provides a smooth & creamy eating experience
Cargill® HB-95 coating fat†	<ul style="list-style-type: none"> Specially formulated from palm kernel oil base
Cargill® HB-102 coating fat†	<ul style="list-style-type: none"> Helps achieve desired melting profiles in confectionery & non-dairy applications
Cargill® HB-106 coating fat†	
Cargill® HB-112 coating fat†	
Cargill® HB-112 L flakes†	<ul style="list-style-type: none"> Promotes oil entrapment; prevents bloom & fat migration Specially formulated from palm kernel oil base Helps achieve desired melting profiles specific to confectionery & non-dairy applications
Cargill® coconut oil 76	<ul style="list-style-type: none"> Quick-melting fat Aids in mouthfeel & overall eating experience
Cargill® coconut oil 92	<ul style="list-style-type: none"> Melts similar to butterfat Influences chewiness, firmness & flavor release
Cargill® coconut oil 110	<ul style="list-style-type: none"> A firm fat that supports mouthfeel
PalmAgility® 6000 series confectionery fats†	<ul style="list-style-type: none"> Line of premium, non-hydrogenated confectionery fats specially formulated for compound coatings Appealing mouthfeel: A more stable melting profile that melts in the mouth while maintaining structure through shelf life Firm bite: Snaps similar to real chocolate for a more decadent eating experience Enticing appearance: Testing shows a significant delay in bloom & gloss retention compared to control

†Available as RSPO-certified Mass Balance or Segregated.

‡Available as RSPO-certified Mass Balance.

Cocoa & Chocolate

From bean to bar, traditional to artisanal, Cargill's global portfolio of quality cocoa and chocolate ingredients, rich knowledge and commitment to sustainability help you create delicious foods and beverages consumers crave.

CHOCOLATE COATINGS

MILK CHOCOLATE COATINGS

Merkens® Epicure-D	<ul style="list-style-type: none"> A strong milk chocolate with bright, fruity notes & milky flavor
Merckens® Gloria™	<ul style="list-style-type: none"> Smooth, rich & creamy milk chocolate mellowed with vanilla Similar in flavor to Marquis, but made with additional cocoa butter for a thinner viscosity for hollow molding applications
Merckens® Marquis®	<ul style="list-style-type: none"> The crown jewel of our Merckens line, as well as one of our most popular milk coatings Smooth, rich, & creamy milk chocolate mellowed with vanilla
Peter's® Brenay®	<ul style="list-style-type: none"> Similar to Ultra, with a distinct light color & balanced chocolate flavor with notes of cream & toasted caramel
Peter's® Broc®	<ul style="list-style-type: none"> One of our most popular milk chocolates made from our original Swiss formula Predominant milk flavor; less sweetness
Peter's® Chatham®	<ul style="list-style-type: none"> Lends the most intense chocolate flavor of all our milk chocolates
Peter's® Crema	<ul style="list-style-type: none"> Swiss-styled milk chocolate with a medium-strength chocolate flavor Frequently paired with peanut-flavored centers
Peter's® Glenmere™	<ul style="list-style-type: none"> Sweet & somewhat darker milk chocolate designed for enrobing, especially complements nut confections
Peter's® Lucienne®	<ul style="list-style-type: none"> A pure-vanilla version of our popular Ultra recipe, with the same distinct flavor from uniquely flavored beans & recognizable light color 31% cocoa content
Peter's® Madison®	<ul style="list-style-type: none"> A fine flavor balance of milk chocolate makes this product ideal for chocolate-covered pretzels
Peter's® Ultra®	<ul style="list-style-type: none"> Our lightest colored milk chocolate, with a distinct flavor resulting from uniquely flavored beans
Peter's® Vallen™	<ul style="list-style-type: none"> Our original Swiss formula, with a predominant milk flavor and a subtle infusion of vanilla, perfect for enrobed confections Made with real vanilla
Wilbur® Cashmere®	<ul style="list-style-type: none"> Our most-popular milk chocolate, with a well-balanced flavor profile
Wilbur® Cupid®	<ul style="list-style-type: none"> A medium-viscosity milk chocolate with vanilla & whole milk flavors
Wilbur® Guernsey™	<ul style="list-style-type: none"> Lends intense chocolate impact Made with vanilla
Wilbur® H732	<ul style="list-style-type: none"> Economical milk chocolate with a pleasant milk flavor, made with vanilla

Wilbur® Sable™	<ul style="list-style-type: none"> Offers the same balanced flavor profile of Cashmere,® with a thinner viscosity
Wilbur® Windsor® — Non-GMO*	<ul style="list-style-type: none"> Silky-smooth milk chocolate with a slightly caramelized note, made with vanilla
Wilbur® W082	<ul style="list-style-type: none"> A medium milk chocolate showcasing vanilla & whole milk flavors, with a touch of sweetness
Wilbur® Y624	<ul style="list-style-type: none"> A classic, chocolate-forward milk chocolate made with natural vanilla flavor

DARK CHOCOLATE COATINGS

Ambrosia® Elite	<ul style="list-style-type: none"> A smooth chocolate, with complex hints of toasted coconut, raisin, spice notes & floral bouquet
Cargill® DC-6966	<ul style="list-style-type: none"> A value-forward version of our high-chocolate-impact Bronze Medal®
Merckens® Monopol™	<ul style="list-style-type: none"> Dutch-processed, yet not overpowering in flavor
Merckens® Yucatan®	<ul style="list-style-type: none"> A robust, complicated semisweet chocolate with fudge flavor notes, enhanced by a buttery melting profile & vanilla flavor
Peter's® Burgundy®	<ul style="list-style-type: none"> Semisweet chocolate, with a reddish cast & fruity, wine flavor note
Peter's® Cambra™	<ul style="list-style-type: none"> Bittersweet chocolate blended with European-style, low-roast liquor and aged to produce a mellow, hinted fruity flavor Made with vanilla
Peter's® Gibraltar™	<ul style="list-style-type: none"> A bittersweet chocolate with a deep toasted chocolate flavor, balanced with brownie & bright hints of fruit
Peter's® Lenoir™	<ul style="list-style-type: none"> Robust, semisweet chocolate with fudgy & fruity flavor notes Made with pure vanilla
Peter's® Newport™	<ul style="list-style-type: none"> Made with specially roasted beans to provide a strong chocolate flavor
Peter's® Viking®	<ul style="list-style-type: none"> Full-roast chocolate, used when a mild semisweet flavor is desired
Wilbur® Bronze Medal®	<ul style="list-style-type: none"> A strong chocolate impact with added milkfat to inhibit bloom Made with vanilla
Wilbur® V993 — Non-GMO*	<ul style="list-style-type: none"> Non-GMO* version of Bronze Medal®
Wilbur® Velvet™	<ul style="list-style-type: none"> Semisweet chocolate with strong Dutch characteristics & added milkfat to inhibit bloom
Wilbur® Westbrook	<ul style="list-style-type: none"> Rich, fudgy semisweet chocolate with a hint of bitterness Made with vanilla & added milkfat to enhance taste & inhibit bloom

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Cocoa & Chocolate (cont'd.)

WHITE CHOCOLATE COATINGS

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|------------------------------|--|
| Merckens® Ivory® | <ul style="list-style-type: none"> • The original white chocolate • Cocoa butter base, creamy color & taste, balanced by a pleasing vanilla flavor |
| Peter's® Original™ White | <ul style="list-style-type: none"> • Rich, cream-colored / cocoa butter-based wafers • Whole milk coating with a delicate chocolate aroma & flavor |
| Wilbur® Platinum® — Non-GMO* | <ul style="list-style-type: none"> • Premium, smooth white chocolate with rich & creamy milk flavor notes • Made with pure vanilla |

CONFECTIONERY COATINGS

MILK CONFECTIONERY COATINGS

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|-------------------------------|---|
| Ambrosia® CF-1046 Landmark | <ul style="list-style-type: none"> • Well-rounded, chocolatey flavor, with milk & vanilla-flavored notes |
| Merckens® Cocoa Lite® | <ul style="list-style-type: none"> • Smooth, milk chocolate-flavored coating with strong milk notes |
| Peter's® Westchester® Icecap® | <ul style="list-style-type: none"> • Milk chocolate-flavored confectionery coating • Rich dairy flavor & subtle cocoa notes, finished with a smooth mouthfeel |
| Wilbur® H449 | <ul style="list-style-type: none"> • Traditional milk chocolate-like confectionery coating made with a European cocoa powder |

DARK CONFECTIONERY COATINGS

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|-------------------------------|--|
| Merckens® Cocoa Dark | <ul style="list-style-type: none"> • Dark chocolate-flavored confectionery coating with a medium dark color & rich, alkalized cocoa notes |
| Peter's® Eastchester® Icecap® | <ul style="list-style-type: none"> • Semisweet, chocolatey flavored, medium-dark coating • Offers versatility in a wide variety of bakery applications |
| Wilbur® #37 Darkcoat | <ul style="list-style-type: none"> • Dark confectionery coating made with a high-melt palm kernel oil • A popular choice for bakery use |
| Wilbur® S856 | <ul style="list-style-type: none"> • Traditional rich, dark confectionery coating with a pleasant flavor reminiscent of sweet chocolate |
| Wilbur® W755 | <ul style="list-style-type: none"> • Confectionery coating made without hydrogenated fats • Heavier cocoa impact is ideal for baking applications |

WHITE CONFECTIONERY COATINGS

- | | |
|-------------------------------|--|
| Merckens® Rainbow™ Superwhite | <ul style="list-style-type: none"> • White confectionery coating with a rich & creamy vanilla-like flavor, silky texture & a distinct, bright-white color |
| Merckens® Rainbow™ White | <ul style="list-style-type: none"> • White confectionery coating rich in creamy, vanilla-like flavor & silky-smooth texture |
| Peter's® White Icecap® | <ul style="list-style-type: none"> • White coating with a creamy mouthfeel • Can be used as-is, colored and / or flavored with oil-based products |
| Wilbur® S586 | <ul style="list-style-type: none"> • Traditional creamy white confectionery coating with a pleasant balance of milk & sweetness |
| Wilbur® S632 | <ul style="list-style-type: none"> • White confectionery coating with pleasant vanilla notes & clean, cooked-milk flavor |
| Wilbur® S753 | <ul style="list-style-type: none"> • Confectionery coating made with vanilla; no hydrogenated fats |

FLAVORED CONFECTIONERY COATINGS

- | | |
|------------------------------|---|
| Wilbur® W796 Peanut Flavored | <ul style="list-style-type: none"> • A very popular confectionery coating flavored with real peanut butter |
|------------------------------|---|

COLORED CONFECTIONERY COATINGS

- | | |
|---|---|
| Merckens® Rainbow™ Colors: <i>Dark Green, Blue, Orange, Orchid, Green, Yellow, Royal Blue, Red, Pink, Black</i> | <ul style="list-style-type: none"> • All Rainbow™ colored coatings showcase a vibrant appearance, offer a pronounced milk taste & rounded vanilla flavor |
|---|---|

CHOCOLATE CHIPS & CHUNKS

MILK CHOCOLATE CHIPS

- | | |
|------------------|--|
| Cargill® CC-3334 | <ul style="list-style-type: none"> • Mild-tasting chocolate chips, with a subtle milk flavor & a touch of vanilla |
| Cargill® CC-5797 | |
| Cargill® CC-1390 | |
| Wilbur® M540 | <ul style="list-style-type: none"> • Robust chocolate impact made with vanilla |

MILK CHOCOLATE CHUNKS

- | | |
|---------------------------|---|
| Ambrosia® CK-1170 Harley™ | <ul style="list-style-type: none"> • Made with a special bean blend for a slightly caramelized flavor |
| Wilbur® M540 | <ul style="list-style-type: none"> • Premium milk chocolate chunks, available in a rectangular chunk or a thin, square chunk |



Cocoa & Chocolate (cont'd.)

DARK CHOCOLATE DROPS

Cargill® Arrow vegan CC-1151 bittersweet chocolate drops	<ul style="list-style-type: none"> • Kosher-Pareve, bittersweet chip • Certified vegan by The Vegan Society
Cargill® CC-1488	<ul style="list-style-type: none"> • Sweet chocolate chip made with butterfat to encourage a melted, stringy finish after baking for the perfect “goeey” cookie
Cargill® CC-4040	<ul style="list-style-type: none"> • Bittersweet chip made with identity-preserved soy lecithin
Cargill® CC-4108	
Cargill® CC-4488	<ul style="list-style-type: none"> • High-cacao profile for a deep-chocolate flavor, specifically designed for visual appeal in finished baked goods, desserts & snacks
Cargill® CC-5772	
Cargill® CC-6153	<ul style="list-style-type: none"> • Buttery roasted chocolate with a hint of vanilla & an indulgently soft, stringy after-bake
Cargill® CC-6608	
Cargill® Jay Jays CC-1139	<ul style="list-style-type: none"> • High liquor content brings a strong chocolate impact • Morsel maintains shape through baking
Cargill® RDL-1	
Cargill® RDL-7 CC-1141	<ul style="list-style-type: none"> • Elevated chocolate liquor content provides a deep chocolate flavor • Morsel maintains shape through baking
Cargill® RDL-7 vegan CC-1141	<ul style="list-style-type: none"> • Sweet chocolate / cocoa flavor with a taste profile evoking vanilla & marshmallow notes • Morsel maintains shape through baking
Cargill® Regal™ CC-1138	<ul style="list-style-type: none"> • Bittersweet chip with a strong chocolate flavor profile, highlighted by an impactful vanilla-flavored finish
Cargill® Spartan™ vegan CC-7130	<ul style="list-style-type: none"> • Bittersweet chocolate with subtle impact & touch of artificial vanilla • Certified vegan by The Vegan Society
Cargill® vegan CC-7207 oat chocolate drop	<ul style="list-style-type: none"> • Imparts a rich chocolate / cocoa flavor with a sweet taste profile evoking vanilla, coconut & woody notes • Larger drop size adds visual effect • Certified vegan by The Vegan Society
Peter's® Gourmet — Non-GMO*	<ul style="list-style-type: none"> • Gourmet, non-GMO* chips provide premium semisweet chocolate formulated to perform consistently under various baking conditions
Wilbur® B558	<ul style="list-style-type: none"> • Well-rounded, rich flavor for upscale cookies • Made with vanilla
Wilbur® S833	
Wilbur® T110	
Wilbur® T157	
Wilbur® T559	

Wilbur® V994 — Non-GMO*	<ul style="list-style-type: none"> • Same well-rounded, rich flavor profile as our Wilbur® B558, but made with non-GMO* chocolate
Wilbur® Y851	
Wilbur® #95 — Non-GMO*	
Wilbur® DC-6990 — 72% cacao	<ul style="list-style-type: none"> • High-cocoa drop with roasted cocoa aroma & robust cocoa flavor • Showcases moderate red fruit & bitter notes, highlighted by a delicate touch of brown spice
Wilbur® organic semisweet	<ul style="list-style-type: none"> • Slightly sweet chip is made with pure chocolate liquor combined with sugar, cocoa butter & flavors • The premier choice for discerning bakers creating traditional chocolate chip recipes

DARK CHOCOLATE CHUNKS

Cargill® CK-6095 Non-GMO*	
Cargill® Eden™ CK-7117	<ul style="list-style-type: none"> • Offers toasted chocolate notes, complemented by a balanced, vanilla flavor
Peter's® Gibraltar™	<ul style="list-style-type: none"> • Bittersweet chocolate with a deep toasted flavor, balanced with brownie & bright hints of fruit
Peter's® Lenoir™	<ul style="list-style-type: none"> • Robust, semisweet chocolate with fudgy & fruity flavor notes • Made with vanilla
Wilbur® K895	<ul style="list-style-type: none"> • Delivers a strong chocolate base in a thin, irregular chunk
Wilbur® S836	<ul style="list-style-type: none"> • Thick, square chunk with a well-balanced flavor profile • Made with vanilla
Wilbur® T157	
Wilbur® V995 Brandywine® — Non-GMO*	<ul style="list-style-type: none"> • Velvety & robust chocolate impact with high liquor content in random chunk form

WHITE CHOCOLATE CHIPS

Ambrosia® CW-2053	<ul style="list-style-type: none"> • A creamy, milky-tasting chip with notes of vanilla bean & velvety-smooth mouthfeel • Often used in upscale baking applications
Wilbur® S843	<ul style="list-style-type: none"> • Premium white cocoa butter chip providing a clean milk taste & smooth impact • Made with vanilla

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

Cocoa & Chocolate (cont'd.)

CONFECTIONERY CHIPS & CHUNKS

CHOCOLATE CONFECTIONERY CHIPS

Ambrosia® HC-1154 KoKo Bits®	<ul style="list-style-type: none"> • A pronounced, rich fudge taste with a striking midnight-black color • Morsel maintains shape through baking
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WHITE CHOCOLATE CONFECTIONERY CHIPS

Ambrosia® HC-4052	<ul style="list-style-type: none"> • White baking chip with a smooth, milky flavor • Made with palm kernel oil
Wilbur® S843 cocoa butter — Non-GMO*	<ul style="list-style-type: none"> • Premium, white cocoa butter chip with a clean milk taste & smooth impact • Made with vanilla

WHITE COMPOUND CONFECTIONERY CHUNKS

CF-2555

FLAVORED CONFECTIONERY CHIPS

Ambrosia® HC-8072 Prema peanut-flavored chips	<ul style="list-style-type: none"> • A classic, creamy & nutty taste, with a blend of salty & sweet notes
Ambrosia® HC-9356 butterscotch flavored chips	<ul style="list-style-type: none"> • Adds mouth-watering, smooth & sweet, buttery taste
Wilbur® HC-7201 cinnamon chips	
Wilbur® W011 cinnamon-flavored chips	<ul style="list-style-type: none"> • Baking chip made with cinnamon & non-hydrogenated oil
Wilbur® Y219 butterscotch drops	<ul style="list-style-type: none"> • Baking chip made with natural flavors & non-hydrogenated oil

COCOA POWDER

NON-ALKALIZED COCOA POWDERS

Gerken's® 10/12 Amber™	<ul style="list-style-type: none"> • A smooth, milk chocolate-flavored cocoa with strong milk notes
Gerken's® 10/12 Bueno™	<ul style="list-style-type: none"> • Fruity, fresh cocoa flavor with African accents
Gerken's® 10/12 natural organic	<ul style="list-style-type: none"> • Rich cocoa flavor made from organic-certified cocoa beans
Gerken's® 10/12 NF	<ul style="list-style-type: none"> • A natural powder with a mild flavor & subtle cocoa notes
Gerken's® 10/12 PON10B2	<ul style="list-style-type: none"> • Light with a crisp, clean finish
Gerken's® 10/12 Tano™	<ul style="list-style-type: none"> • Mild & fruity cocoa flavor, with African accents
Gerken's® 22/24 Amber™	<ul style="list-style-type: none"> • Rich fruity, well-rounded flavor in a high-fat option

LIGHTLY ALKALIZED COCOA POWDERS

Gerken's® 10/12 alkalized organic	<ul style="list-style-type: none"> • Smooth, full-bodied & balanced cocoa notes • Made from organic-certified cocoa beans
Gerken's® 10/12 Bia™	<ul style="list-style-type: none"> • Mild & well-rounded cocoa notes

Gerken's® 10/12 Duchess™	<ul style="list-style-type: none"> • A unique, rounded chocolate taste with rich mouthfeel • A result of the perfect blend of cocoa building blocks
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Gerken's® 10/12 Mejor™	<ul style="list-style-type: none"> • Mild-flavored cocoa powder with African accents
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Gerken's® 10/12 POD10G5™	<ul style="list-style-type: none"> • Subtly flavored cocoa powder with medium color
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Gerken's® 10/12 Russet™	<ul style="list-style-type: none"> • Lightly alkalinized cocoa powder provides full-bodied & well-rounded flavor
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Gerken's® 22/24 Aristocrat™	<ul style="list-style-type: none"> • Lightly alkalinized cocoa powder exhibits fantastic chocolate flavor, mellowed by a higher level of cocoa butter
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MODERATELY ALKALIZED COCOA POWDERS

Gerken's® 10/12 organic red	<ul style="list-style-type: none"> • Full-bodied cocoa powder with robust chocolate notes
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Gerken's® 10/12 POR10G9	<ul style="list-style-type: none"> • Full-bodied cocoa powder with deep chocolate impact
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Gerken's® 10/12 Russet Plus™	<ul style="list-style-type: none"> • Moderately alkalinized cocoa powder imparts a European bittersweet flavor
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Gerken's® 10/12 Sienna™	<ul style="list-style-type: none"> • Moderately alkalinized cocoa powder captures rich, fudgy notes in a dark, red-brown cocoa
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Gerken's® 20/22 Velour™	<ul style="list-style-type: none"> • Rich in flavor & texture, this cocoa powder delivers intense chocolate notes & velvety mouthfeel
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Gerken's® 22/24 Amsterdam™	<ul style="list-style-type: none"> • A European bittersweet cocoa powder in a high-fat option
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STRONGLY ALKALIZED COCOA POWDERS

Gerken's® 10/12 Atobo™	<ul style="list-style-type: none"> • Pronounced, well-rounded chocolate flavor
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Gerken's® 10/12 Excellente™	<ul style="list-style-type: none"> • Hearty cocoa powder with flavor from African cocoa beans
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Gerken's® 10/12 Garnet™	<ul style="list-style-type: none"> • Strongly alkalinized cocoa powder conveys intense cocoa flavor in a dark-red powder
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Gerken's® 10/12 Gatsby	<ul style="list-style-type: none"> • Intense cocoa powder with a pleasant cocoa flavor
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Gerken's® 10/12 GT50	<ul style="list-style-type: none"> • Intensely flavored cocoa powder in a dark-red color
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Gerken's® 10/12 Gerken's Luxe™	<ul style="list-style-type: none"> • Delicate chocolate taste profile with unique, dark-red color
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Gerken's® 10/12 Marquise™	<ul style="list-style-type: none"> • Imparts robust cocoa intensity
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Gerken's® 10/12 Regent	<ul style="list-style-type: none"> • One of our most-balanced powders in color & flavor
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Gerken's® 22/24 Garnet™	<ul style="list-style-type: none"> • Strongly alkalinized cocoa powder conveys intense cocoa flavor in a high-fat, dark-red powder
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HEAVILY ALKALIZED COCOA POWDERS

Gerken's® 10/12 Midnight™	<ul style="list-style-type: none"> • Heavily alkalinized, Brazilian cocoa powder with a deep-black color
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*There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

Cocoa & Chocolate (cont'd.)

CHOCOLATE LIQUOR

- Peter's® Broken Orinoco™
 - Dutch-processed liquor with an intense color & flavor
- Peter's® No. 23™
 - Medium-roast liquor popular with confectioners, bakers & fudge makers
- Wilbur® H365 Reo™
 - High-roast, non-alkalized African liquor

SPECIALTY PRODUCTS

FLAKES

- Ambrosia® CK-3444
- Ambrosia® CK-7393
 - Chocolate-flavored, thin, irregular-shaped flakes ideal for frozen topping applications or decorative effect
- Wilbur® #95 semisweet — Non-GMO*
 - Strong, dark chocolate flavor in a thin, irregular flake

CARAMEL

- Merckens® vanilla caramel
 - Adds warm milk flavor with a hint of vanilla
 - Used for centers, lollipops or caramel apples
- Peter's® caramel loaf
 - Traditional caramel with a generous buttery taste at the forefront & touch of toasted sweetness
- Peter's® liquid caramel
 - Smooth-flowing caramel
 - Ideal for “one-shot” depositing, shell-molded confections, toppings & centers

PEANUT BUTTER MELT

- Wilbur® WC peanut butter melt™
 - Originally developed for automatic molding applications, smooth & creamy product is ideal for “one-shot” depositors or a ready-to-use center in confections

CHOCOLATE DUET™

- Wilbur® Duet™ — Fruit Notes
 - Unique blend of cocoa powder & cocoa liquor
 - Chocolate impact with strong fruity flavor
 - Made with natural cocoa powder
- Wilbur® Duet™ — Chocolate Notes
 - Unique blend of cocoa powder & cocoa liquor
 - Strong chocolate impact made with natural cocoa powder
- Wilbur® Duet™ — Fudge Notes
 - Unique blend of cocoa powder & cocoa liquor
 - Nice fudgy flavor due to lightly alkalinized cocoa powder

CHOCOLATE BUDS

- Wilbur® Semisweet Chocolate Buds®
 - Rich, silky-smooth chocolate molded in the form of a flower bud
- Wilbur® Milk Chocolate Buds®

COCOA BUTTER

- Peter's® Y1237 cocoa butter
 - Lends body, smoothness & flavor to chocolate
 - Adds a delicate chocolate aroma



Protein / Breakfast

Tap into our broad portfolio of meats, plant-based meat alternatives and prepared eggs to achieve the taste and nutritional profile your customers are hungry for. From label-friendly options to extended shelf life, put our ingredients and expertise to work for you.

PRECOOKED BURGERS, SAUSAGE PATTIES & LOAVES

Traditional cooked burgers	• Choose from multiple protein sources, plus blends, in a range of sizes
Breakfast sausage patties	
Mini-burgers	• Custom shapes, flavor options & appearances available
Meatloaf	
Salisbury steak	• Can help achieve targeted nutritional profiles
Slider patties	• Label-friendly options

CRUMBLES

Beef & pork topping crumbles	Choose from multiple protein sources, plus blends, in a range of sizes
Breakfast sausage crumbles	• Custom shapes, flavor options & appearances available
Chorizo crumbles	
Italian sausage crumbles	• Can help achieve targeted nutritional profiles
Turkey & chicken crumbles	• Label-friendly options

DICED, SLICED & SHREDDED MEATS

Diced meats	• Choose from multiple protein sources
Full logs	
Julienne strips	• Range of dice or log sizes
Sliced meats	• Can help achieve targeted nutritional profiles
	• Label-friendly options
	• Can be sliced to custom thickness
	• Flavor options: Inclusions, topical seasonings, smoked
	• Sliced packaging options: Singled, stacked, stagger-stacked, folded

PLANT-BASED MEAT ALTERNATIVES

Burgers — Fresh & IQF	• Variety of flavors, sizes & packaging available
Grinds	
Meatballs	• Colors sourced from fruits & vegetables
Sausage links	• No artificial flavors
	• Enable shorter ingredient decks than branded competitors
	• Available claims: Gluten-free, Kosher, certified plant-based

EGGS

Bites	• Choose from a variety of egg types: Whole, whites, yolks, blends; cage-free
Diced	
Liquid	• Extended shelf life
Omelets & frittatas	• Label-friendly options
Patties	• Range of inclusions & sizes
Scrambled / Precooked	• Individual wrapping capabilities

FRENCH TOAST

Slices — Scored	• Choose from a variety of breads & flavors
Slices — Whole	
Sticks	• Custom glazes & flavors
	• Stick-cut or perforated options



Flours, Grains, Mixes & Blends

Choose from the broadest range of premium multi-use flours, whole grains, mixes and custom multi-grain blends that perform time and time again, brought to you by our partners at Ardent Mills.®

TRADITIONAL FLOURS

Kyrol® premium high-gluten flour	<ul style="list-style-type: none"> • Premium-quality flours that deliver consistent performance • Excellent fermentation tolerance, machinability & absorption • Flours tailored for a variety of applications
Hummer® premium high-gluten flour	
Producer® high-gluten flour	
Magnifico Special® premium patent bakers' flour	
Sunny Texas® premium patent bakers' flour	
Spring King® premium patent bakers' flour	
King Midas Special® premium bakers' flour	
Occident® short patent flour	
Minnesota Girl® bakers' flour	
Buccaneer® bakers' flour	
Hotel & Restaurant (H&R) — All-purpose, self-rising flours	
Powerful® premium clear flour	
White Spray® pastry flour	
American Beauty® high ratio cake flour	
Whole wheat flour (<i>Fine, medium, coarse, crushed, cracked, rolled</i>)	

WORLD FLOURS

Rye (<i>Ramsay® medium / dark / white rye, chops, flakes, meal pumpernickel flours</i>)	<ul style="list-style-type: none"> • Globally inspired flour portfolio for today's consumers • Deliver authentic taste, appearance, texture & functionality
Primo Mulino® Neopolitan-Style pizza flour	
Cuatro Cosechas® tortilla flour	
Asian noodle flour	
Durum flour	
Yoshon flour	
Atta flour	
Semolina flour	
Farina flour	

ULTRAGRAIN® (WHITE WHOLE WHEAT FLOUR)

UltraGrain® whole wheat flour (<i>Hard, soft</i>)	<ul style="list-style-type: none"> • Unique white whole wheat flours & blends milled to the granulation of white flour • Milled from select white wheat varieties with a milder, sweeter flavor • Offers the taste, texture & appearance of white flour with whole-grain nutrition
UltraGrain® T-2 all-purpose flour	
UltraGrain® high performance whole wheat flour	
UltraGrain® organic whole wheat flour (<i>Hard</i>)	

ORGANIC FLOURS

Organic all-purpose flour	<ul style="list-style-type: none"> • Certified organic wheat flours deliver high-quality, consistent performance • Milled with nothing added (no bleach or bromate) • Suitable for a wide variety of baking applications
Organic bread flour	
Organic pastry flour	
Organic premium bakers' flour	
Organic whole wheat flour	
Organic UltraGrain® hard white whole wheat flour	

FOOD SAFETY SOLUTIONS

SafeGuard™ treatment & delivery system	<ul style="list-style-type: none"> • Up to a five-log, validated pathogen reduction process that creates a safe, heat-treated flour that can be used for ready-to-eat applications • Offerings include traditional wheat flours & alternative grains
BakeSafer® treatments	
	<ul style="list-style-type: none"> • Can lower pathogen levels in flour, reducing the risk of foodborne illness by a minimum of 90% (observed up to 99.9%) • Offering for traditional wheat

PRIVATE LABEL RETAIL FLOURS

BakeHaven™ standard flours & mixes	<ul style="list-style-type: none"> • Private-label retail flours offering a volume that fits your business needs
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CORN FLOURS (GLUTEN-FREE**)

Whole-grain corn flour	<ul style="list-style-type: none"> • Label-friendly • Clean, authentic flavor • Offer nutritional benefits, whole grain & dietary fiber content • Gluten-free** • Non-GMO* options available
White corn flour	
Yellow corn flour	
Pre-gelatinized corn flour	
Masa flour	
MaizeWise® corn bran	

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

**Gluten-free pursuant to 21 CFR 101.91.

Flours, Grains, Mixes & Blends (cont'd.)

BARLEY

Sustagrain® high-fiber barley (Flakes, flour, steel-cut, kernels)	<ul style="list-style-type: none"> Proprietary variety containing the highest fiber content — including soluble beta-glucan — of any commercially available whole grain
Malted barley flour	<ul style="list-style-type: none"> Used to adjust enzymatic activity, which helps relax dough, shorten mix times & create browning characteristics Also adds yeast & sugar flavor
Pearled barley	<ul style="list-style-type: none"> Our lightly pearled barley adds unique flavor, nutrition, & appearance to soups, salads, snacks, side dishes and many pet foods

PULSES

Chickpeas (Flour, splits, whole [7–10mm])	<ul style="list-style-type: none"> On-trend & in-demand for both grain & grain-free applications Source of plant-based protein & fiber
Lentils (Whole & Flour)	<ul style="list-style-type: none"> Chickpea flour delivers a slight bean- & nut-like flavor Certified gluten-free available

ALTERNATIVE GRAINS (GLUTEN-FREE**)

Amaranth	<ul style="list-style-type: none"> Conventional, organic & certified gluten-free options
Buckwheat (Dark, light, groats)	<ul style="list-style-type: none"> Available in a variety of formats (depending on grain type), including flour, cracked, whole, crisps, flakes, organic
Millet	
Oats	<ul style="list-style-type: none"> Suitable for a variety of applications
Potato	
Quinoa flour	
Rice	
Sorghum	
Teff (Brown, ivory)	

HERITAGE WHEATS

Farro (Spelt, Einkorn, Emmer)	<ul style="list-style-type: none"> Conventional, organic & certified gluten-free options
Khorasan flour	<ul style="list-style-type: none"> Available in a variety of formats (depending on grain type), including flour, cracked, whole, crisps, flakes, organic
Wheat berries	<ul style="list-style-type: none"> Suitable for a variety of applications

WHEAT-BASED BLENDS & REPLACERS (CONTAIN GLUTEN)

Grain & seed blends	<ul style="list-style-type: none"> Simplifies operations
Keto-friendly flour blend	<ul style="list-style-type: none"> Helps standardize products across locations for consistent results
Custom mixes & blends	<ul style="list-style-type: none"> Organic options available
Cocoa Replacer	<ul style="list-style-type: none"> Customizable to specific applications

GLUTEN-FREE** BLENDS & REPLACERS

Gluten-free all-purpose 1-to-1 flour	<ul style="list-style-type: none"> Certified gluten-free Organic options available
Gluten-free pizza flour blend	<ul style="list-style-type: none"> Meets the needs of gluten-free consumers while delivering whole-grain nutrition
Gluten-free flour blend	
Gluten-free grain blend	
Pulse flour blends	
Ardent Mills® Egg Replace	



Ardent Mills is an independent joint venture of Cargill.

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** Gluten-free pursuant to 21 CFR 101.91.

A collaborative partner, from concept to launch.

Choose the confidence that comes with Cargill.



Unmatched ingredient portfolio, from core staples to specialty inclusions



Insights-led innovation, including category & consumer insights



Technical expertise, including R&D labs, application centers & category experts



Strategic formulation to achieve desired product attributes



Global supply chain for consistent quality & predictable availability



Contact your Cargill representative or visit cargill.com/food-beverage.

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.