



## INGREDIENT PORTFOLIO

A world of ingredients and expertise to help you *thrive*.





## Ingredient Portfolio

#### ACIDULANTS

Citric Acid Potassium Citrate Sodium Citrate

#### COCOA & CHOCOLATE

CHOCOLATE Milk, Dark & White Coatings & Inclusions

COMPOUNDS Colored & Flavored Coatings & Inclusions

#### FUNCTIONAL PRODUCTS

Designed to address specific customer needs (i.e. Non-GMO, No Sugar Added, Protein, and more)

COCOA POWDER Non-Alkalized & Alkalized High & Medium Fat

CARAMEL Loaf & Liquid

ICE CREAM Coatings & Inclusions

#### SPECIALTY

Chocolate Liquor Cocoa Butter Panned Chocolate & Compound Decorettes Fountain Chocolate Peanut Butter Melt Wilbur<sup>®</sup> Chocolate Duet<sup>™</sup>

#### DRY MILLED CORN INGREDIENTS

#### MAIZEWISE® CORN BRAN

MAIZEWISE® WHOLE GRAIN CORN PRODUCTS Flour, Meal, Masa

#### MASA FLOUR

YELLOW GOODS Corn Flour, Corn Meal, Grits

#### HEALTH PROMOTING INGREDIENTS

CoroWise<sup>®</sup> Plant Sterols Oliggo-Fiber<sup>®</sup> Chicory Root Fiber

#### **TEXTURIZERS AND EMULSIFIERS**

AmyloGel® Native Starches BatterCrisp® Modified Starches Cargill® Gel® Native Starches Cargill® Set® Modified Starches Cargill® Tex®/StabiTex® PolarTex®/Salioca®/CreamTex™ Modified Starches Cream Gel® Native Tapioca Starch EmCap®/EmTex® Modified Starches EZ Fill® Modified Starches

#### DEXTRIN

Cargill® Dry Set® Dextrins

#### **EMULSIFIERS**

Lecigran<sup>®</sup> Deoiled Lecithin Metarin<sup>®</sup> Selected/Fractionated Deoiled Lecithin Modified Lecithins Tailored Fluid Lecithin Topcithin<sup>®</sup>/Lecisoy<sup>®</sup> Lecithin

#### FUNCTIONAL SYSTEMS

Accubind<sup>®</sup> Blends CitriTex<sup>®</sup> Blends Daritech<sup>®</sup> Blends Gelogen<sup>™</sup> Blends Vitex<sup>®</sup> Blends

#### **HYDROCOLLOIDS**

Actigum Scleroglucan (for non-food/industrial applications) Satiaxane<sup>®</sup> Xanthan Gum Satiagel<sup>®</sup>/Satiagum<sup>®</sup>/Aubygel<sup>®</sup> Carrageenan Unipectine<sup>®</sup> Pectin

#### **INSTANT/PREGEL STARCHES**

Cargill<sup>®</sup> Tex-Instant<sup>®</sup>/StabiTex-Instant<sup>®</sup>/ Polar Tex-Instant<sup>®</sup>/PulpTex<sup>™</sup> Modified Starches EmCap<sup>®</sup> Instant Modified Starches EmulTru<sup>™</sup> Modified Starches HiForm<sup>®</sup> Instant Modified Starches

#### LABEL-FRIENDLY STARCHES

Native Starches Pre-Gelatinized Starches SimPure<sup>™</sup> Functional Native Starches Specialty Starches

#### MALTODEXTRINS AND CORN SYRUP SOLIDS

Cargill<sup>®</sup> Dry GL<sup>®</sup> Corn Syrup Solids Cargill<sup>®</sup> Dry MD<sup>®</sup> Maltodextrin Cargill<sup>®</sup> LMD<sup>™</sup> (liquid maltodextrins)

**RESISTANT STARCHES** 

ActiStar® Resistant Starch

#### VEGETABLE PROTEIN

Prolia<sup>®</sup> Soy Flour Prosante<sup>®</sup> Textured Soy Flour PURIS<sup>™</sup> Pea Protein\*\*

#### **OILS & SHORTENINGS**

#### ALL PURPOSE SHORTENINGS

Regal<sup>™</sup> All-Purpose Shortening TransAdvantage® P-100NH, P-115NH, P-118NH, PS-102NH. PN-110NH

#### **CAKE & ICING (EMULSIFIED) SHORTENINGS**

Regal<sup>™</sup> Icing Shortening NH Regal<sup>™</sup> Cake & Icing Shortening TransAdvantage® P-112NH & P-119NH Icing Shortenings

#### DONUT FRYING SHORTENINGS

Regal<sup>™</sup> Donut Frying Shortening TransAdvantage® P-100 NH, P-115 NH, & P-118 NH

#### FRYING SHORTENINGS

Master Chef® Creamy Frying Oil Renaissance<sup>®</sup> A/V Shortening TransAdvantage® P-100NH, P-115NH

#### HIGH STABILITY OILS

Clear Valley® 65 High Oleic Canola Oil Clear Valley<sup>®</sup> High Oleic Sunflower Oil Mid Oleic Sunflower Oil Odyssey<sup>™</sup> 95 High Stability Canola Oil

#### NON-GMO\* & ORGANIC FATS & OILS

Clear Valley® High Oleic Sunflower Oil Expeller Pressed Clear Valley® High Oleic Sunflower Oil Clear Valley® Organic High Oleic Sunflower Oil Mid-Oleic Sunflower Oil Mid-Oleic Sunflower Oil Expeller Pressed Non-GMO Canola Oil\* Non-GMO Canola Oil Expeller Pressed\* Non-GMO Clear Valley® High Oleic Canola Oil\* Non-GMO Clear Valley® High Oleic Canola Oil **Expeller Pressed\*** Non-GMO Soybean Oil\* Organic Soybean Oil Sunflower Oil

#### SALAD & COOKING OILS

Cargill<sup>®</sup> Canola Oil Cargill<sup>®</sup> Corn Oil Cargill<sup>®</sup> Cottonseed Oil Cargill<sup>®</sup> Olive Oil Cargill<sup>®</sup> Peanut Oil Cargill<sup>®</sup> Soybean Oil Cargill<sup>®</sup> Sunflower Oil

### For more information visit Cargill.com/food-beverage

#### **OILS & SHORTENINGS CONTINUED**

#### **TORTILLA SHORTENINGS**

Cargill<sup>®</sup> Flour Tortilla Shortening Regal<sup>™</sup> All-Purpose Shortening Regal<sup>™</sup> Cake & Icing Shortening

#### **CONFECTIONERY & SPECIALTY FATS**

Cargill<sup>®</sup> Coconut Oils Cargill<sup>®</sup> Hydrogenated Palm Kernel Oil Cargill<sup>®</sup> PK-100 Cargill® Specialty Shortening Center Fat TransAdvantage® P-100 NH

#### FLAKES

Cargill<sup>®</sup> Flake C (Cottonseed) Cargill<sup>®</sup> Flake P (Palm) Cargill<sup>®</sup> Flake S (Soybean) TransAdvantage<sup>®</sup> Flakes

#### **SWEETENERS**

#### HIGH INTENSITY SWEETENERS

EverSweet<sup>™</sup> Sweetener, Reb M & Reb D made from fermentation Truvia® Stevia Leaf Extract (RA50, RA80, RA95)\*\*\* ViaTech<sup>®</sup> Stevia Leaf Extract (TS300+, TS400+, TS900, TS1200, TS1600)

#### POLYOLS

Isomaltidex<sup>™</sup> Isomalt<sup>1</sup> Zerose<sup>®</sup> Erythritol

#### **SWEETENERS**

Cane Sugar, Granulated/Liquid Sugar Cleardex<sup>®</sup> Corn Syrups (25/42, 28/42, 36/43) Clearsweet<sup>®</sup> Corn Syrups (43/43, 63/63, 63/44) Clearsweet<sup>®</sup> 95% Refined Liquid Dextrose Corn Syrup Clearsweet<sup>®</sup> 99% Refined Liquid Dextrose Corn Syrup Golden Brown Sugar Non-GMO Crystalline Dextrose Monohydrate\*1 Non-GMO Heriloom Corn Syrup\* 28/42, 43/43, 63/43 Non-GMO Tapioca Syrup\*1 Organic Tapioca Syrup Turbinado Sugar



\*\*PURIS is manufactured by PURIS, LLC and PURIS is a licensed trademark of PURIS, LLC \*\*Truvia® is a trademark of the Truvia Company LLC

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.

<sup>&</sup>quot;Non-GMO - there is no worldwide definition of the term "non-GMO." The definition of "non-GMO" varies widely from country to country. Some countries have no regulatory definition of "non-GMO," and some countries consider a product to be "non-GMO" if it is exempt from mandatory GMO-labeling in that country. Requirements for mandatory GMO-labeling also vary widely from country to country. Various private standards groups and certifying agencies have also developed their own definitions of and standards for non-GMO.

# A single point of contact: Your secret ingredient for success.

One point of contact to access deep ingredient and industry knowledge.

Global supply, quality and expertise to feed your business so you can *thrive*. Innovative solutions designed to help you save time and money.

The food industry's most comprehensive ingredient portfolio.

Get connected to your personal Cargill service representative now at <u>cargill.com/secret-ingredient</u>

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