



All the ingredients you need to quench consumers' thirst.

beverage

INGREDIENT PORTFOLIO



Sweeteners

We help you get sweet just right. With an industry-leading selection of sweetener and sugar reduction ingredient solutions, our formulation experts work with you to deliver the taste and label profile you need.

Sugar

Granulated sugar
Powdered sugar
Liquid sucrose
Turbinado sugar
Brown sugar

Tapioca

Tapioca Syrup

Corn Sweeteners

Cleardex® corn syrups
Clearsweet® liquid dextrose corn syrups
IsoClear® high fructose corn syrups
Clearbrew® liquid adjuncts
Satin Sweet® 65% high maltose corn syrup

Stevia

Truvia® stevia leaf extract
ViaTech™ stevia leaf extract
EverSweet® stevia sweetener
EverSweet® stevia sweetener + ClearFlo™ natural sweetener (EC1)

Polyols

Zerose® erythritol
Mannidex™ mannitol
Isomaltidex® isomalt
Sorbidex™ sorbitol

Sucromalt

Xtend™

Texturizers

Just the right texture. Today's food and beverage consumers demand it, so we help you deliver it. From replacing ingredients to new formulations, rely on our technical expertise and complete portfolio of texturizing ingredients.

Starch Native Cook-Up: Corn, Tapioca, Potato

Cargill® Gel™
C*Gel™
C*Cream Gel™
DryGel™
AmyloGel™

Starch Native: Instant

Cargill® Gel Instant™
C*Gel Instant™

Starch Functional Label-Friendly

SimPure™

Starch Modified: Instant

Cargill® Tex™
StabiTex™
PolarTex™
PulpTex™
HiForm®
Cargill® Tex™

Starch Modified: Specialty

EmulTru™
EmCap®
Emulsifying Starch
Starrier R™
CleanSet®

Soluble Rice Flour

SimPure™

Maltodextrin

Cargill® Dry™ MD

Corn Syrup Solids

Cargill® Dry Set™

Dextrin

Cargill® Dry™ GL

Carrageenan

Abygel®
Satiagel®
Satiagum®

Pectin

UniPECTINE®

Xanthan Gum

Satiaxane®

Lecithin Fluid GM & NGM Soy

Topcithin® standard fluid
Metarin® low viscosity
Emulfluid® acetylated or hydroxylated

Lecithin Deoiled GM & NGM Soy, Canola/Rapeseed

Lecigran®
Emulpur™ standard deoiled lecithin
Metarin® infant grade deoiled lecithin
Epikuron™ standard deoiled granules

Lecithin Fractionated GM & NGM Soy

Epikuron™ fractionated fluid and deoiled

Custom Texturing Systems

Accubind® blends
CitriTex® blends
Daritech® blends
Gelogen™ blends
Vitex® blends

Function & Nutrition

Consumers have high expectations for their foods and beverages. They must taste great, and increasingly, satisfy a complex array of goals around health and nutrition, transparency and authenticity.

Plant Protein

Prolia® soy flour
Prosante® textured soy flour
PURIS™ pea protein**

Vital Wheat Gluten

Gluvital® 21020

Plant Sterols

CoroWise®

Dry Corn Ingredients

MaizeWise® whole grain
MaizeWise® corn bran
Cargill® Masa Flour Yellow Corn & White Corn Goods

Soluble Corn Fiber

Soluble Corn Fiber

Vitamin E

Cargill® Vitamin E

Tocopherols

Cargill® Tocopherols

Acidulants

Citric Acid
Liquid Citric
Sodium Citrate
Potassium Citrate

**PURIS™ pea protein is a licensed trademark of puris proteins, a Cargill strategic partner.

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.

Milk Chocolate Coatings

Ambrosia® Epicure-D™
Merckens® Gloria™
Merckens® Marquis®
Peter's® Broc®
Peter's® Vallen™
Peter's® Chatham®
Peter's® Crema
Peter's® Glenmere™
Peter's® Lucienne®
Peter's® Madison®
Peter's® Ultra®
Wilbur® Cashmere®
Wilbur® Cupid®
Wilbur® Guernsey™
Wilbur® H732
Wilbur® Sable™
Wilbur® Windsor® - Non-GMO
Wilbur® W082
Wilbur® Y624

Dark Chocolate Coatings

Ambrosia® Elite
Merckens® Monopol™
Merckens® Yucatan®
Peter's® Burgundy®
Peter's® Cambra™
Peter's® Gibraltar™
Peter's® Lenoir™
Peter's® Newport™
Peter's® Viking®
Wilbur® Bronze Medal®
Wilbur® V993-Non-GMO
Wilbur® Westbrook

Milk Chocolate Chips

Wilbur® M540

Dark Chocolate Chips

Ambrosia® CC-1139 Jay Jays
Ambrosia® CC-6153
Ambrosia® CC-1141 RDL-7
Wilbur® B558
Wilbur® V994 - Non-GMO

Chocolate Confectionery Chips

Ambrosia® HC-1154 KoKo Bits®

Flavored Confectionery Chips

Ambrosia® HC-9356 Butterscotch Flavored
Wilbur® W011 Cinnamon Flavored

Non-Alkalized Cocoa Powders

Gerkens® 10/12 Amber™
Gerkens® 10/12 Bueno™
Gerkens® 10/12 Tano™
Gerkens® 10/12 PON10B2
Gerkens® 10/12 Natural Organic
Gerkens® 22/24 Amber™

Lightly Alkalized Cocoa Powders

Gerkens® 10/12 Russet™
Gerkens® 10/12 Duchess™
Gerkens® 10/12 Mejour™
Gerkens® 10/12 Bia™
Gerkens® 10/12 POD10G5™
Gerkens® 10/12 Alkalized Organic
Gerkens® 22/24 Aristocrat™

Moderately Alkalized Cocoa Powders

Gerkens® 10/12 Russet Plus™
Gerkens® 10/12 Sienna™
Gerkens® 10/12 POR10G9
Gerkens® 10/12 Organic Red
Gerkens® 20/22 Velour™
Gerkens® 22/24 Amsterdam™

Strongly Alkalized Cocoa Powders

Gerkens® 10/12 Garnet™
Gerkens® 10/12 Regent™
Gerkens® 10/12 Excellence™
Gerkens® 10/12 Atobo™
Gerkens® 10/12 Marquise™
Gerkens® 10/12 Gerkens Luxe™
Gerkens® 10/12 Gatsby
Gerkens® 10/12 GT50
Gerkens® 22/24 Garnet™

Heavily Alkalized Cocoa Powders

Gerkens® 10/12 Midnight™





**For practical answers
or a helping hand**

Contact us today at
[Cargill.com/LetsConnect](https://www.cargill.com/LetsConnect)

Fats & Oils

Cargill's comprehensive portfolio of fats and oils delivers excellent frying performance and flavor profiles. Whatever your application, tap into our technical know-how to discover the perfect solution for your product needs.

Salad & Cooking Oil

Cargill® Soybean Oil
Cargill® Non-GMO Soybean Oil
Cargill® Canola Oil

Shortenings

Advantage® P-100 All-Purpose Shortening*

High Stability Oils

Advantage® P-75 Palm Olein*
Cargill® Mid-Oleic Sunflower Oil
Cargill® Mid-Oleic Sunflower Oil
Expeller Pressed
Clear Valley® High Oleic Sunflower Oil
Clear Valley® High Oleic Sunflower Oil
Expeller Pressed
Clear Valley® Organic High Oleic Sunflower Oil

Specialty Fats

Cargill® Coconut Oil 76

*Available as RSPO-certified Mass Balance or Segregated



Cargill's ingredients and application experts are your winning formula to create breakout beverages.

Beverage industry's most comprehensive ingredient portfolio

Industry-leading marketing insights to help you create all types of inventive beverage products

Responsive R&D beverage experts to help in applications, product development, and regulatory

Reliable global supply chain to help you *thrive*



Get connected with Cargill at
[Cargill.com/LetsConnect](https://www.cargill.com/LetsConnect)

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

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