



All the
ingredients
you need
to *thrive*.

food & beverage

INGREDIENT PORTFOLIO





THERE IS NO SINGLE DEFINITION FOR NON-GMO IN THE USA. ALL LABELING AND CLAIMS, INCLUDING NON-GMO, ARE YOUR RESPONSIBILITY. WE RECOMMEND CONSULTING YOUR REGULATORY AND LEGAL ADVISORS REGARDING FORMULATION AND NON-GMO CLAIMS PRIOR TO MAKING ANY FORMULATION, LABELING OR CLAIMS DECISIONS. CONTACT CARGILL FOR SOURCE AND PROCESSING INFORMATION.

THE INFORMATION CONTAINED HEREIN IS BELIEVED TO BE TRUE AND CORRECT UNDER US LAW. ALL STATEMENTS, RECOMMENDATIONS OR SUGGESTIONS ARE MADE WITHOUT GUARANTEE, EXPRESS OR IMPLIED, AND ARE SUBJECT TO CHANGE WITHOUT NOTICE. WE DISCLAIM ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND FREEDOM FROM INFRINGEMENT AND DISCLAIM ALL LIABILITY IN CONNECTION WITH THE USE OF THE PRODUCTS OR INFORMATION CONTAINED HEREIN.

Salt

Cargill's unmatched portfolio of salt and sodium reduction ingredients assures you'll have the right solution for every product need. Tap into our expertise. We're ready to help with a wide range of applications.

Granulated Salt

CMF® Flo-Ever Salt
CMF® Granulated Salt
Fine Blending Salt
Hi-Grade Blending Salt
Hi-Grade Granulated Salt
Hi-Tex® Granulated Salt
Top-Flo® Granulated Salt

Our most popular and versatile salts for use in a wide range of functional applications

Offered in a wide selection of grades and screen sizes; with a variety of anticaking and conditioning agents

Premier™

Premier™ Fine Flake Salt
Premier™ Fine Flour Salt
Premier™ Select Coarse Flake
Premier™ Extra Coarse Topping Flake Salt
Premier™ Topping Flake Salt

Manipulating granulated salts to create compacted flakes to get different functionality: flavor profiles, solubility, adherence, blendability

Offers unique topical and koshering applications

Sea Salt

Sea Salt Topping
Sea Salt Extra Coarse Topping
Purified Sea Salt Blending
Purified Sea Salt Untreated
Purified Sea Salt w/Mag Carb
Purified Sea Salt w/YPS
Purified Sea Salt Fine
Purified Sea Salt Flour
Purified Sea Salt Powder

One of the broadest lines of sea salt products available Made Naturally with Sun, Wind, and Time®

Based on internal research, consumers perceive sea salt as having positive health-related attributes compared to standard granulated salt

Alberger® Flake Salt

Alberger® Fine Flake Salt
Alberger® Fine Flake Improved Salt
Alberger® Fine Flake Prepared Salt
Alberger® Fine Flake Supreme Salt
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

The only high-purity, food grade flake salt. Its unique, hollow pyramid shape, increased surface area, and low bulk density combine to offer a measurable advantage in terms of blendability, adherence, solubility and absorption

Available in a wide range of grades and screen sizes, and with or without a variety of anti-caking or flow agents, or other additives

FlakeSelect® Salt and Potassium Chloride

FlakeSelect® Sea Salt
FlakeSelect® Potassium Salt
FlakeSelect® Potassium Salt/Sea Salt
FlakeSelect® Potassium Salt/Sodium Chloride

Innovative product line leverages Cargill's patent-pending compacting technology to combine and agglomerate ingredients

The resulting particles are homogeneous, low in bulk density, highly soluble, and provide superior adherence for topical applications as compared to dry blended or granulated products

Products available in Extra Coarse, Coarse, Fine & Flour

Potassium Salts

Potassium Pro® Potassium Salt w/Mag Carb
Potassium Pro® Potassium Salt w/TCP
Potassium Pro® Ultra Fine Potassium Salt

Go-to solution for developing reduced-sodium food products while maintaining the functional benefits and flavors of salt

Available with a variety of free-flowing and anti-caking agents, various blend combinations, and soon to be available in various granule sizes

Flour Salt

Microsized® Fine Salt
Microsized® 95 Extra Fine Salt

The smallest and finest granulations of salt

Pulverized, fine-powdered salt for increased solubility and blendability

Provides a smooth, even texture in every bite

Pretzel Salt

Pretzel Salt I
Pretzel Salt M

Pretzel I (medium particle size) and Pretzel M (coarse grade) salts are both high-purity, food-grade salts recommended for use as a topping for pretzels and bagels. Both contain no additives.



Function and 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	Economical cost-in-use
Prosante® textured soy flour	Non-GMO* & certified organic options available
PURIS™ pea protein**	Label-friendly proteins

Vital Wheat Gluten

Gluvital® 21020	Improves dough texture & elasticity Provides consistency in flour Contributes to crumb structure & bread volume Improves yields and extends shelf life
------------------------	---

Plant Sterols

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

Dry Corn Ingredients

MaizeWise® whole grain	Label-friendly Clean, true flavor
MaizeWise® corn bran	Nutritional benefits, whole grain & dietary fiber content
Cargill® Masa Flour	Gluten-free
Yellow Corn & White Corn Goods	Non-GMO* options available

Soluble Corn Fiber

Soluble Corn Fiber	Enables “high in fiber” claim Displaces caloric carbohydrates, replaces bulk Supports reduced-sugar formulation without impacting taste or texture
---------------------------	--

Vitamin E

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

Tocopherols

Cargill® Tocopherols	Protects fats & oils from oxidation Extends shelf life & preserves taste
-----------------------------	---

Acidulants

Citric Acid	Improves stability & shelf life
Liquid Citric	Acts as a buffering agent
Sodium Citrate	Emulsifies ingredients
Potassium Citrate	Aids in low-sodium formulation Modifies sweetness and enhances flavors; odorless

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

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	Bulk sweetener
Powdered sugar	Body/texture/mouthfeel
Liquid sucrose	Viscosity, overrun
Turbinado sugar	
Brown 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
IsoClear® high fructose corn syrups	Viscosity, overrun
Satin Sweet® 65% high maltose corn syrup	

Stevia

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

Polyols

Zerose® erythritol	Sugar and calorie reduction, no-sugar-added sweetener
Mannidex™ mannitol	Mouthfeel/body, bulk solids
Isomaltidex® isomalt	Flavor modulator, tailoring sweet and sour balance, characterizing flavors
Sorbidex™ sorbitol	

Sucromalt

Xtend™	Adds sweetness & body with low glycemic impact Good binding properties
---------------	---

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™	Texturizing and thickening capabilities, label-friendly
C*Gel™	Good gelling, moisture retention and anti-staling
C*Cream Gel™	
DryGel™	
AmyloGel™	

Starch Native: Instant

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

Starch Functional Label-Friendly

SimPure™	Label-friendly texturizing and thickening
	Superior viscosity
	Neutral flavor profile
	Good mouthfeel and texture

Starch Modified: Instant

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

Starch Modified: Specialty

EmulTru™	Viscosity & texture
EmCap®	Binding, thickening, gelling & stabilizing
Emulsifying Starch	
Starrier R™	
CleanSet®	

Soluble Rice Flour

SimPure™	Label-friendly
	Similar appearance, texture, flavor profile as 10 DE maltodextrin
	Enhances creamy mouthfeel (in some applications)

Maltodextrin

Cargill® Dry™ MD	Body, mouthfeel, bulking agent
	Low relative sweetness
	Mild flavor

Corn Syrup Solids

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

Dextrin

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

Carrageenan

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

Pectin

Unipeptine®	Stabilizes proteins
-------------	---------------------

Xanthan Gum

Satiaxane®	Thickening & gelling
	Suspension
	Emulsion stabilization
	Improves mouthfeel
	Aids in freeze/thaw stability

Lecithin Fluid GM & NGM Soy

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

Lecithin Deoiled GM & NGM Soy, Canola/Rapeseed

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

Lecithin Fractionated GM & NGM Soy

Epikuron™ fractionated fluid and deoiled	Non-GMO*
	High Phosphatidylcholine
	Pharma grade

Custom Texturing Systems

Accubind® blends	Tailored, optimized formulation solutions
CitriTex® blends	Improves viscosity, body, stability & texture
Daritech® blends	Label-friendly blend
Gelogen™ blends	Drop-in solutions manage risk control costs
Vitex® blends	



Fats and 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® Peanut Oil	Excellent frying performance and flavor profile It imparts a “nutty” flavor desired in deep fry applications, such as French fries, seafood and poultry This oil provides protection against flavor transfer and provides a longer fry life than most commodity oils
Cargill® Corn Oil	Quality corn oil that is great for many frying applications Can provide a golden color to certain fried foods
Cargill® Cottonseed Oil	Cost-efficient oil that provides high stability and increased fry life for pan frying, shallow frying and deep frying
Cargill® Soybean Oil	Versatile and cost-efficient oil
Cargill® Non-GMO Soybean Oil	Non-GMO Project Verified Versatile and cost-efficient oil
Cargill® Sunflower Oil	Has a slight amber color and a high smoke point It has a distinct flavor profile, but not too pronounced, so it is suitable for sauces and salad dressings, as well as for frying
Cargill® Canola Oil	Versatile and cost-efficient oil that can be used in variety of applications It has a mild flavor and light color that doesn't interfere with finished food, making it a great option for applications like cooking, salad dressings, sauces, baking, light frying and more
Filippo Berio Culinary Selection® Extra Virgin Olive Oil	From the first pressing of the olive It has a green, fruity flavor that enhances dressings and sauces
Filippo Berio Culinary Selection® Olive Oil	Versatile oil that is more cost effective than extra virgin olive oil, while providing the same functional and health attributes Can be used in higher heat applications
Filippo Berio Culinary Selection® Refined Olive Oil	Has a more neutral flavor and a higher smoke point than an extra virgin olive oil, making it suitable for a variety of food applications
Master Chef® Creamy Frying Oil	Soybean oil based frying solution that is cost efficient as well as provides high stability and increased fry life for pan frying, shallow frying and deep frying

Animal Fats

Cargill® Beef Tallow	Provides excellent fry life due to its naturally solid characteristics Deodorized to remove unpleasant flavors or odors
Renaissance® Lard Deodorized	Deodorized and refined pork fat Can be used in a wide range of applications including flour tortillas, tamales, cookies, pies and frying corn tortillas, taco shells and Taquitos
Renaissance® A/V Shortening	A cost effective frying shortening that is great for a variety of applications. It is highly stable and provides an excellent fry life. Great for a variety of frying and traditional cooking applications due the flavor, functionality, texture, and mouthfeel it provides

Shortenings

Regal™ All-Purpose Shortening	The neutral taste allows all your own flavoring to come through You can count on consistent performance with a broad working range, exceptional plasticity, excellent creaming properties and fat crystal uniformity
Regal™ Donut Fry Shortening*	High-performing solution that is specially formulated for donut frying It provides cleaner flavor and faster set time than standard palm-based shortenings
Regal™ Cake & Icing Shortening	Non-palm oil formulation that provides a broad working range and excellent plasticity for ease of workability and clean flavor over the shelf life of the finished product
Regal® 118 Icing Shortening	A non-palm oil formulation that delivers a broad temperature working range, exception plasticity and a bland taste profile. This shortening also provides enhanced spreadability of icings at low temperatures.
PalmAgility® 213 Donut Fry Shortening* PalmAgility® 217 Donut Fry Shortening*	Faster set up on the donut surface Reduced oil weeping over 24 hours Maintains toppings and glazes well, contributing to the visual appeal
PalmAgility® 204 All-Purpose Shortening*	Works well in a variety of applications including cookies, pies, cakes, etc. Smooth, creamy texture may improve mix time and incorporation of ingredients
PalmAgility® 302 Icing Shortening*	Compared to standard palm-based shortenings, these products have a creamier texture, reduced brittleness and broader plasticity range, which increase ease of use and maintain performance attributes across a wide temperature range.
PalmAgility® 305 All-Purpose Shortening*	Works well in a variety of applications including cookies, pies, cakes, etc. Ideal for frying fresh donuts. Less waxy mouthfeel than most palm-based shortenings
Clear Valley® All-Purpose Shortening Advantage® P-115 All-Purpose Shortening* Advantage® P-118 All-Purpose Shortening* Advantage® PS-102 All-Purpose Shortening* Advantage® PN 110 All-Purpose Shortening* Advantage® P-100 All-Purpose Shortening*	This canola and cottonseed blend provides much of the same functionality as palm-based shortenings Made from 100% palm oil and provide great texture, structure and body to a variety of applications Wide plasticity range makes it easy to handle
Advantage® P-107 Icing Shortening*	A palm-based, economical solution with good creaming properties, optimal aeration and excellent emulsion stability.
Advantage® PNC-111 Icing Shortening*	A palm oil blend that delivers good creaming properties, optimal aeration, excellent emulsion stability and clean flavor release.

Flakes		Specialty Fats	
Advantage® Stable Flake S	Help improve crust character and eating qualities for foods such as pizza and biscuits, but they also can be used as icing stabilizers	Cargill® PK-100 Coating Fat	Specially formulated from a palm kernel oil base to achieve desired melting profiles specific to confectionery and non-dairy applications
Advantage® Stable Flake C		Cargill® PK-102 Coating Fat	
Advantage® Stable Flake P*		Cargill® PK-106 Coating Fat	
Advantage® P-130 Stable Flakes*	Flaked shortenings help ensure even distribution of discrete packets of fat throughout your dough matrix	Cargill® PK-600 Coating Fat	
Advantage® P-140 Stable Flakes*	Made from 100% hydrogenated soybean oil	Cargill® PK-800 Coating Fat	
High Stability Oils		Cargill® PK-1000 Coating Fat*	
Clear Valley® High Oleic Canola Oil	Provides high stability for our customers through longer shelf life, a clean flavor and low levels of saturated fat	Cargill® Specialty Shortening Center Fat	Specially formulated for confectionery fillings Helps enrobed centers stay firm and stable during storage and distribution as well as provides a smooth and creamy eating experience
Odyssey® 95 High Stability Canola Oil	Ideal for frying, roasting, dressings, sauces, spray oils, binders, coatings and more, as well as acting as flavor carriers or anti-dusting agents in seasonings. Rosemary extract is added as an antioxidant	Cargill® HB-95 Coating Fat	Specially formulated from a palm kernel oil base to achieve desired melting profiles specific to confectionery and non-dairy applications
Mid-Oleic Sunflower Oil	Higher stability than generic sunflower oil. It has an excellent nutritional profile and provides longer shelf life and fry life than commodity oils	Cargill® HB-102 Coating Fat	
		Cargill® HB-106 Coating Fat	
Mid-Oleic Sunflower Oil Expeller Pressed	Higher stability than generic sunflower oil Excellent nutritional profile and provides longer shelf life and fry life than commodity oils	Cargill® HB-112 Coating Fat	
Clear Valley® High Oleic Sunflower Oil	Provides superior frying performance and a neutral flavor. Low in saturated fat, this oil has been specially developed for shelf-stable applications	Cargill® HB-112 L Flakes	Promotes oil entrapment and prevents bloom and fat migration
		Cargill® HB-84 Palm Oil	Specially formulated from a palm kernel oil base to achieve desired melting profiles specific to confectionery and non-dairy applications
Clear Valley® Organic High Oleic Sunflower Oil	Provides superior frying performance and a neutral flavor Low in saturated fat, this oil has been specially developed for shelf-stable applications Has been expeller pressed and is USDA organic	Cargill® Coconut Oil 76	Quick melting fat; Aids in mouthfeel and overall eating experience
Advantage® P-75 Palm Olein*	Palm oil is a cost-efficient and high stability oil	Cargill® Coconut Oil 92	Melts similar to butterfat; Influences chewiness, firmness and flavor release
		Cargill® Coconut Oil 110	A firm fat that supports mouthfeel
		Novel Fat Solutions	
		Go!Drop® smart fat solution**	A smart fat solution for plant-based products. It can enhance the eating experience and may reduce saturated fat and total fat and calories, depending on the formulation.

*Available as RSPO-certified Mass Balance or Segregated

**Go!Drop® Licensed Trademark of Cubiq Foods S.L.



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™	A strong milk chocolate with bright, fruity notes and a milky flavor
Merckens® Gloria™	A smooth, rich, and creamy milk chocolate mellowed with vanilla. Same in flavor as Marquis but made with additional cocoa butter for a thinner viscosity to suit hollow molding applications
Merckens® Marquis®	The crown jewel of our Merckens line as well as one of our most popular milk coatings. Smooth, rich, and creamy milk chocolate mellowed with vanilla
Peter's® Broc®	One of our most popular milk chocolates made from our original Swiss formula has a predominant milk flavor and is less sweet
Peter's® Vallen™	Our original Swiss formula with a predominant milk flavor and a subtle infusion of vanilla, perfect for enrobed confections. Made with real vanilla
Peter's® Chatham®	This product has the most intense chocolate flavor of all our milk chocolates
Peter's® Crema	Swiss-styled milk chocolate with a medium strength chocolate flavor, popularly used with peanut flavored centers
Peter's® Glenmere™	Sweet and somewhat darker milk chocolate designed for enrobing, especially compliments nut confections
Peter's® Lucienne®	A pure vanilla version of our popular Ultra recipe, Lucienne brings the same distinct flavor, stemming from uniquely flavored beans and recognizable light color. 31% Cocoa Content.
Peter's® Madison®	A fine flavor balance of milk chocolate makes this product a natural for chocolate covered pretzels
Peter's® Ultra®	Our lightest colored milk chocolate with a distinct flavor resulting from uniquely flavored beans
Wilbur® Cashmere®	Our most popular milk chocolate with a well-balanced flavor profile
Wilbur® Cupid®	Medium viscosity milk chocolate with vanilla and whole milk flavors
Wilbur® Guernsey™	Intense chocolate impact, made with vanilla
Wilbur® H732	Economical milk chocolate with a pleasant milk flavor, made with vanilla
Wilbur® Sable™	The same flavor profile of Cashmere® in a thinner viscosity
Wilbur® Windsor® - Non-GMO	Silky smooth milk chocolate with a slightly caramelized note, made with vanilla
Wilbur® W082	A medium milk chocolate showcasing vanilla and whole milk flavors with a touch of sweetness.
Wilbur® Y624	A classic chocolate-forward milk made with natural vanilla flavor.

Dark Chocolate Coatings

Ambrosia® Elite	A smooth chocolate, with complex hints of toasted coconut, raisin, spice notes and floral bouquet
Merckens® Monopol™	Dutch-processed, yet not overpowering in flavor
Merckens® Yucatan®	A robust, complicated semisweet chocolate with fudge flavor notes, enhanced by a buttery melting profile and vanilla flavor
Peter's® Burgundy®	Semisweet chocolate, with a reddish cast and a fruity, wine flavor note
Peter's® Cambra™	Bittersweet chocolate blended with European-style low roast liquor and aged to produce a mellow, hinted fruity flavor, made with vanilla
Peter's® Gibraltar™	A bittersweet chocolate with a deep toasted chocolate flavor, balanced with brownie and bright hints of fruit
Peter's® Lenoir™	Robust, semisweet chocolate with fudgy and fruity flavor notes, made with pure vanilla
Peter's® Newport™	Made with specially roasted beans to provide a strong chocolate flavor
Peter's® Viking®	Full roast chocolate, used when a mild semisweet flavor is desired
Wilbur® Bronze Medal®	A strong chocolate impact with added milk fat to inhibit bloom, made with vanilla
Wilbur® V993 - Non-GMO	Non-GMO version of Bronze Medal®
Wilbur® V995 Brandywine® - Non-GMO	Velvety and robust chocolate impact with high liquor content in random chunk form
Wilbur® Westbrook	A rich, fudgy semisweet chocolate with a hint of bitterness. Made with vanilla and added milk fat to enhance taste and inhibit bloom.

White Chocolate Coatings

Merckens® Ivory®	The original white chocolate with a cocoa butter base, creamy color and taste balanced by a pleasing vanilla flavor
Peter's® Original™ White	Rich cream colored and cocoa butter-based wafers, whole milk coating with a delicate chocolate aroma and flavor
Wilbur® Platinum® - Non-GMO	Premium smooth white chocolate with rich in creamy milk flavor notes, made with pure vanilla

Milk Confectionery Coatings

Merckens® Cocoa Lite®	A smooth, milk chocolate-flavored coating with strong milk notes
Peter's® Westchester® Icecap®	A milk chocolate-flavored confectionery coating, rich dairy flavor and subtle cocoa notes, finished with a smooth mouthfeel
Ambrosia® CF-1046 Landmark	Well-rounded chocolaty-flavor, with milk and vanilla-flavored notes
Wilbur® H449	Traditional milk chocolate-like confectionery coating made with a European cocoa powder

Dark Confectionery Coatings

Merckens® Cocoa Dark	A dark chocolate-flavored confectionery coating with a medium dark color and rich, alkalized cocoa notes
Peter's® Eastchester® Icecap®	Semisweet chocolatey flavored medium dark coating, used in a wide variety of bakery applications
Wilbur® #37 Darkcoat	This dark confectionery coating is made with a high-melt palm kernel oil, making it a popular choice in bakery use
Wilbur® S856	Traditional rich, dark confectionery coating with a pleasant flavor reminiscent of sweet chocolate
Wilbur® W755	Confectionery coating made without hydrogenated fats. Has a heavier cocoa impact and is ideal for baking applications

White Confectionery Coatings

Merckens® Rainbow™ Superwhite	A confectionery coating with a rich and creamy vanilla-like flavor, silky texture, and a distinct bright white color
Merckens® Rainbow™ White	A white confectionery coating rich in creamy vanilla-like flavor and showcasing a silky smooth texture
Peter's® White Icecap®	A white coating with a creamy mouthfeel that can be used as is, colored and/or flavored with oil-based products
Wilbur® S586	Traditional creamy white confectionery coating with a pleasant balance of milk and sweetness
Wilbur® S632	A white confectionery coating with pleasant vanilla notes and a clean, cooked-milk flavor

Flavored Confectionery Coatings

Wilbur® W796 Peanut Flavored	A very popular confectionery coating flavored with real peanut butter
Merckens® Rainbow™ Black	A deep midnight color coating with a rich cookies and cream flavor

Colored Confectionery Coatings

Merckens® Rainbow™ Colors - Red, Pink, Orange, Yellow, Green, Dark Green, Blue, Royal Blue, Orchid	All Rainbow™ colored coatings showcase a vibrant appearance, offer a pronounced milk taste and rounded with vanilla flavor
---	--

Milk Chocolate Chips

Ambrosia® CC-3334	A mild chocolate, with a subtle milk flavor and a touch of vanilla
Wilbur® M540	Robust chocolate impact made with vanilla

Milk Chocolate Chunks

Ambrosia® CK-1170 Harley™	Made with a special bean blend and a slightly caramelized flavor
----------------------------------	--

Dark Chocolate Chips

Ambrosia® CC-1138 Regal™	A bittersweet chip with a strong chocolate flavor profile highlighted by an impactful vanilla-flavored finish
Ambrosia® CC-1139 Jay Jays	High in liquor content for a strong chocolate impact and a lasting morsel shape after baking
Ambrosia® CC-4488	High-cacao profile for a deep chocolate flavor, specifically designed for visual appeal in finished baked goods, desserts, and snacks
Ambrosia® CC-6153	A buttery roasted chocolate with a hint of vanilla and an indulgently soft, stringy after-bake
Ambrosia® CC-1141 RDL-7	Elevated chocolate liquor content provides a deep chocolate flavor, great for baking applications as it maintains its shape
Peter's® Gourmet - Non-GMO	These gourmet, Non-GMO chips provide bakers with premium semisweet chocolate formulated to consistently perform under various baking conditions
Wilbur® B558	Well-rounded, rich flavor for upscale cookies, made with vanilla
Wilbur® DC-6990 72%	Presenting a roasted cocoa aroma and designed to produce a robust cocoa flavor, this high-cocoa drop showcases moderate red fruit and bitter notes and is highlighted by a delicate brown spice touch
Wilbur® V994 - Non-GMO	Same recipe as B558 but made with Non-GMO chocolate

Dark Chocolate Chunks

Ambrosia® CK-7117 Eden™	Toasted chocolate notes complemented by a balanced, vanilla-flavor
Peter's Gibraltar™	A bittersweet chocolate with a deep toasted flavor, balanced with brownie and bright hints of fruit
Wilbur® K895	Strong chocolate base in a thin, irregular chunk
Wilbur® S836	Thick, square chunk with a well-balanced flavor profile, made with vanilla
Wilbur® V995 Brandywine® - Non-GMO	Velvety and robust chocolate impact with high liquor content in random chunk form



Cocoa & Chocolate (continued)

Chocolate Confectionery Chips

Ambrosia® HC-1154 KoKo Bits®	A pronounced, rich fudge taste with a striking midnight black color and a lasting shape in baking
---------------------------------	---

White Confectionery Chips

Ambrosia® HC-4052	Palm kernel oil based, white baking chip, with a smooth milky flavor
-------------------	--

Wilbur® S843 Cocoa Butter - Non-GMO	Premium white cocoa butter chip providing a clean milk taste and smooth impact, made with vanilla
-------------------------------------	---

Flavored Confectionery Chips

Ambrosia® HC-9356 Butterscotch Flavored	A mouth-watering smooth and sweet buttery taste
--	---

Wilbur® HC-7009 Caramel Flavored	Introduced by a burnt sugar and toffee aroma, this chip carries a traditional caramel flavor profile of sweetness, better, and maple syrup with subtle infusion of vanilla and cooked milk
-------------------------------------	--

Wilbur® V238 Butterscotch Flavored	A popular chip for baking, delivering a distinct butterscotch flavor
---------------------------------------	--

Wilbur® W011 Cinnamon Flavored	Baking chip made with cinnamon and non-hydrogenated oil
-----------------------------------	---

Non-Alkalized Cocoa Powders

Gerkens® 10/12 Amber™	A smooth, milk chocolate-flavored coating with strong milk note
-----------------------	---

Gerkens® 10/12 Bueno™	Fruity, fresh with African accents
-----------------------	------------------------------------

Gerkens® 10/12 Tano™	Mild and fruity with African accents
----------------------	--------------------------------------

Gerkens® 10/12 PON10B2	Light with a crisp, clean finish
---------------------------	----------------------------------

Gerkens® 10/12 Natural Organic	Rich cocoa flavor made from organic certified cocoa beans
-----------------------------------	---

Gerkens® 22/24 Amber™	Rich fruity, well-rounded flavor in a high fat option
-----------------------	---

Lightly Alkalized Cocoa Powders

Gerkens® 10/12 Russet™	A lightly alkalized cocoa powder which provides a full-bodied and well-rounded flavor
---------------------------	---

Gerkens® 10/12 Duchess™	A unique, round chocolate taste with a nice mouthfeel, resulting from the perfect blend of different cocoa building blocks
----------------------------	--

Gerkens® 10/12 Mejor™	Mild cocoa flavor with African accents
-----------------------	--

Gerkens® 10/12 Bia™	Mild and well-rounded cocoa notes
---------------------	-----------------------------------

Gerkens® 10/12 POD10G5™	A subtle cocoa flavor with medium color
----------------------------	---

Gerkens® 10/12 Alkalized Organic	Smooth, full-bodied and balanced cocoa notes made from organic certified cocoa beans
-------------------------------------	--

Gerkens® 22/24 Aristocrat™	A lightly alkalized cocoa powder that exhibits a fantastic chocolate flavor, mellowed by the higher cocoa butter level
-------------------------------	--

Moderately Alkalized Cocoa Powders

Gerkens® 10/12 Russet Plus™	A moderately alkalized cocoa powder which imparts a European bittersweet flavor
--------------------------------	---

Gerkens® 10/12 Sienna™	A moderately alkalized cocoa powder which captures a rich, fudge note in a dark red-brown cocoa
------------------------	---

Gerkens® 10/12 POR10G9	Full-bodied with deep chocolate notes
---------------------------	---------------------------------------

Gerkens® 10/12 Organic Red	Full-bodied with robust chocolate notes
-------------------------------	---

Gerkens® 20/22 Velour™	Rich in both flavor and texture, this cocoa powder delivers intense chocolate notes and a velvety mouthfeel
------------------------	---

Gerkens® 22/24 Amsterdam™	A European bittersweet flavor in a high fat option
------------------------------	--

Strongly Alkalized Cocoa Powders

Gerkens® 10/12 Garnet™	A strongly alkalized cocoa powder that conveys an intense cocoa flavor in a dark red powder
------------------------	---

Gerkens® 10/12 Regent™	One of our most balance powders in color and flavor
------------------------	---

Gerkens® 10/12 Excellente™	Hearty African cocoa bean flavor
-------------------------------	----------------------------------

Gerkens® 10/12 Atobo™	Pronounced, well-rounded chocolate flavor
-----------------------	---

Gerkens® 10/12 Marquise™	Robust cocoa intensity
-----------------------------	------------------------

Gerkens® 10/12 Gerkens Luxe™	A unique dark red color with delicate chocolate taste profile
---------------------------------	---

Gerkens® 10/12 Gatsby	Intense powder with a pleasant cocoa flavor
-----------------------	---

Gerkens® 10/12 GT50	An intense cocoa flavor in a dark red color
---------------------	---

Gerkens® 22/24 Garnet™	A strongly alkalized cocoa powder that conveys an intense cocoa flavor in a high fat dark red powder
------------------------	--

Heavily Alkalized Cocoa Powders

Gerkens® 10/12 Midnight™	A heavily alkalized cocoa powder from Brazil with a deep black color that rounds out the Gerkens line
-----------------------------	---

Chocolate Liquor

Peter's® Broken Orinoco™	Dutch-processed liquor with an intense color and flavor
-----------------------------	---

Peter's® No. 23™	Medium roast liquor popular with confectioners, bakers and fudge makers
------------------	---

Wilbur® H365 Reo™	High roast, non-alkalized African liquor
-------------------	--

Ice Cream Products

Ambrosia® CK-7393	Chocolate flavored thin irregular-shaped flake effective in frozen topping applications or as a decoration for visual effect
-------------------	--

Wilbur® T245 Liquid Chip	Made with ice cream manufacturers in mind, designed to trigger a "shatter" effect when injected into cold applications, resulting artisan flake pieces.
-----------------------------	---

Wilbur® #95 Semisweet - Non-GMO	Strong dark chocolate flavor in a thin, irregular flake
------------------------------------	---

Caramel

Merckens® Vanilla Caramel	Warm milk flavor with a hint of vanilla used for centers, suckers, or caramel apples
------------------------------	--

Peter's® Caramel Loaf	A traditional caramel with a generous buttery taste at the forefront and a touch of toasted sweetness
-----------------------	---

Peter's® Liquid Caramel	Smooth-flowing caramel ideal for "one-shot" or shell molded confections and as a topping or center
-------------------------	--

Peanut Butter Melt

Wilbur® WC Peanut Butter Melt™	Originally developed for use in automatic molding applications, this smooth and creamy product is the ideal choice for one shot depositors or as a ready-to-use center for any creative confection
-----------------------------------	--

Chocolate Duet™

Wilbur® Duet™ Fruit Notes	Chocolate impact with strong fruity flavor made with natural 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	A delicate chocolate aroma, and is used to give body, smoothness, and flavor to chocolate
--------------------------------	---





Animal Protein

Tap into our broad portfolio of meats 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.

Cooked Burgers, Sausage Patties & Loaves

Traditional cooked burgers	Multiple protein sources plus blends
Breakfast sausage patties	available range of sizes available
Slider patties	Custom shapes, look, and flavor options
Mini burgers	Targeted nutritional profiles
Meatloaf	Label-friendly options
Salisbury steak	

Crumbles

Italian sausage crumbles	Multiple protein sources plus blends
Beef & pork topping crumbles	available range of sizes available
Breakfast sausage crumbles	Custom shapes, look, and flavor options
Chorizo crumbles	Targeted nutritional profiles
Turkey & chicken crumbles	Label-friendly options

Diced, Sliced & Shredded Meats

Diced meats	Multiple protein sources
Julienne strips	Various dice or log dimensions
Sliced meats	Targeted nutritional profiles
Full logs	Label-friendly options
	Sliced to custom thickness
	Packaging options for sliced - singled, stacked, stagger stacked, folded
	Flavor options - inclusions, topical seasoning, or smoked

Pepperoni

Sliced pepperoni	Multiple protein sources plus blends
Diced pepperoni	available
Pepperoni sticks (whole or cut)	Customizeable styles and flavors
Pepperoni julienne strips	Label-friendly options
	Frozen or fresh, gas-flushed packaging

Plant-Based Proteins

Grind & patty	Variety of formats available
Balls, sausage links, sausage patties	High-quality protein
Breaded nuggets & strips	Uses only expeller-pressed oils and colors from fruits and vegetables
Bulk & sliced deli	Shorter ingredient decks
Crumbles	
Pepperoni	

Eggs

Prepared egg patties	Multiple egg types - whole, whites, yolks, blends
Omelets and frittatas	Extended shelf life
Prepared egg wraps	Label-friendly options
Pre-cooked scrambled eggs	Variety of inclusions
Liquid eggs	Cage-free options

French Toast

Whole slices	Variety of breads and flavors
Scored slices	Custom glazes and flavors
Sticks	Bulk packed or individually wrapped



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 Ardent Mills.

Traditional flours

Hummer® Premium High Gluten Flour	Premium quality flours that deliver consistent performance
Kyrol® Premium High Gluten Flour	
Producer® High Gluten Flour	Excellent fermentation tolerance, machinability and absorption
Magnifico Special® Premium Patent Bakers Flour	Flours tailored for a variety of applications
King Midas Special® Premium Bakers Flour	
Occident® Short Patent Flour	
Minnesota Girl® Bakers Flour	
Buccaneer® Bakers Flour	
Hotel & Restaurant (All Purpose, Self-Rising Flour)	
Powerful™ Premium Clear Flour	
White Spray® Pastry Flour	
American Beauty® High Ratio Cake Flour	
Whole Wheat Flour (Fine, Medium, Course, Crushed, Cracked, Rolled)	

World Flours

Rye (Ramsay® Medium Rye, Dark Flour, White Flour, Chops, Flakes, Meal Pumpnickel Flours)	Globally inspired portfolio of flour for today's consumers
Primo Mulino® Neopolitan-Style Pizza Flour	Consistently meet the requirements for authentic foods in terms of taste, appearance, texture and functionality
Mumbai Gold® Atta Flour	
Cuatro Cosechas™ Tortilla Flour	
Asian Noodle Flour	
Durum	
Semolina	
Farina	

Ultragrain (White Whole Wheat Flour)

Ultragrain® Whole Wheat Flour (Hard, Soft)	Unique white whole wheat flours and blends milled to the granulation of white flour
Ultragrain® T-2 All Purpose Flour	
Ultragrain® High Performance Whole Wheat Flour	Milled from select white wheat varieties with a milder, sweeter flavor
	Offers the taste, texture and appearance of white flour with whole grain nutrition

Organic Flours

All Purpose, Bread, Durum, Pastry, Whole Wheat, Premium Bakers Flour	Certified organic wheat flours that deliver high quality, consistent performance
	Milled and nothing added, no bleach or bromate
	Suitable for a wide variety of baking applications

Barley

Sustagrain® High-Fiber Barley (Flakes, Flour, Steel-Cut, Kernels)	Proprietary variety containing the highest fiber content—including soluble beta-glucan—of any commercially available whole grain
Malted Barley Flour	Used to adjust enzymatic activity, which helps bakers by relaxing dough, shortening mix times and creating browning characteristics. It also adds yeast and sugar flavor

Pulses

Chickpea (Flour, Splits, Whole (7mm-10mm))	On-trend and in-demand for both grain and grain-free applications
Lentils (Whole and Flour)	Source of plant-based protein and fiber
	Chickpea flour - delivers a slight bean- and nut-like flavor
	Certified gluten-free available

Ancient Grains & Flours (Gluten-free)

Colorado Quinoa (White, Multi-color)	Conventional, organic and certified gluten-free options
South American Quinoa (White, Red, Black, Tri-color)	Available in a variety of formats depending on the grain, including flour, cracked, whole, crisps, flakes, organic
Amaranth	
Buckwheat (Dark, Light, Groats)	Suitable for a variety of applications
Millet	
Sorghum	
Teff (Brown, Ivory)	

Ancient and Heirloom Wheat Grains & Flours

Farro (Spelt, Einkorn, Emmer)	Conventional, organic and certified gluten-free options
White Sonora Wheat	Available in a variety of formats depending on the grain, including flour, cracked, whole, crisps, flakes, organic
Triticale	Suitable for a variety of applications

Mixes & Blends

Grain & Seed Blends	Simplifies customers' operations
Net Carb Flour Blend	Helps standardize products across locations for consistent results
Savory Bakery Mixes	
Pizza Flour Mixes	Organic options available
Custom Mixes & Blends	Customizable for your specific application
Organic Mixes & Blends	

Gluten-Free Blends

Gluten-free All-Purpose 1-to-1 Flour	Certified gluten-free
Gluten-free Pizza Flour Blend	Organic options available
5-Grain Blend (Amaranth, Quinoa, Millet, Sorghum and Teff)	Meets the needs of gluten-free consumers while still delivering whole grain nutrition
Organic 4-Grain Blend (Amaranth, Quinoa, Millet and Sorghum)	

Ardent Mills is an independent joint venture of Cargill.

* Hummer®, Kyrol®, Producer®, Magnifico Special®, King Midas Special®, Occident®, Minnesota Girl®, Buccaneer®, Powerful™, White Spray®, American Beauty®, Ramsay®, Primo Mulino®, Mumbai Gold®, Cuatro Cosechas™, Ultragrain®, Sustagrain®, are trademarks of Ardent Mills, LLC.

Seeking heat-treated options for ready-to-eat applications? **Ardent Mills' Safeguard® Treatment & Delivery System** is a proprietary, comprehensive, integrated supplier solution that extends flour safety assurance from our plant to yours, assisting in protecting your brands and your business.



Cargill's unrivaled ingredients portfolio,
technical expertise and supply chain help you
deliver on-trend, great tasting products.

World's most comprehensive
portfolio of quality ingredients

R&D partners
with expertise
in regulatory,
applications
and product
development

Marketing
insights and
fresh ideas
to help you
innovate

Global supply
chain that you
can depend on
to deliver



**Get connected with Cargill at
Cargill.com/LetsConnect**

Cargill.com/food-beverage

THERE IS NO SINGLE DEFINITION FOR NON-GMO IN THE USA. ALL LABELING AND CLAIMS, INCLUDING NON-GMO, ARE YOUR RESPONSIBILITY. WE RECOMMEND CONSULTING YOUR REGULATORY AND LEGAL ADVISORS REGARDING FORMULATION AND NON-GMO CLAIMS PRIOR TO MAKING ANY FORMULATION, LABELING OR CLAIMS DECISIONS.

THE INFORMATION CONTAINED HEREIN IS BELIEVED TO BE TRUE AND CORRECT UNDER US LAW. ALL STATEMENTS, RECOMMENDATIONS OR SUGGESTIONS ARE MADE WITHOUT GUARANTEE, EXPRESS OR IMPLIED, AND ARE SUBJECT TO CHANGE WITHOUT NOTICE. WE DISCLAIM ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND FREEDOM FROM INFRINGEMENT AND DISCLAIM ALL LIABILITY IN CONNECTION WITH THE USE OF THE PRODUCTS OR INFORMATION CONTAINED HEREIN.

© 2023, CARGILL, INCORPORATED. ALL RIGHTS RESERVED.