



# Go!Drop<sup>®</sup> Smart Fat Solution

Build a better plant-based burger

In a meat patty, slow-melting animal fats create the juiciness and delicious aroma consumers love. When creating a plant-based burger, a great eating experience is essential. Adding fat brings flavor and mouthfeel.

**Go!Drop<sup>®</sup> Smart Fat Solution** is our innovative fat technology that helps mimic the taste of a meat-based burger. It's ideal for adding functionality and a more appealing sensory profile to your plant-based food products:



- Improved taste and texture of the finished burger
- Can reduce total fats, saturated fat, and calories
- A non-tropical oil, semi-solid fat without hydrogenation



**Better texture**



**Improved nutrition**



**No hydrogenation**

## The smartest plant-based fat solution

Developed in partnership with CUBIQ FOODS—a company that specializes in fat technology for plant-based food and beverages—Go!Drop Smart Fat Solution, a proprietary smart fat technology, is a structured emulsion of plant-based oil stabilized with vegan ingredients that can mimic animal fat attributes in plant-based burgers.

How is Go!Drop® Smart Fat Solution innovative?		
Key benefits	Key properties	Functional benefits
Improves taste and texture of plant-based burgers	Better juiciness and texture compared to a control group, made with coconut oil	<ul style="list-style-type: none"> <li>Serves as an aroma and flavor carrier (emulsion can carry oil or water-based flavor or aroma solutions.) Blends with other dry ingredients</li> <li>Neutral flavor profile that doesn't interfere with product flavorings</li> </ul>
Improves nutritional profile	Vegetable-oil based (sunflower) that can replace all or a portion of tropical oils	Results in lower saturated fats, calories and total fat (depending on formulation)
Non-tropical oil, semi-solid fat without hydrogenation	A proprietary smart fat technology made of liquid vegetable oil structured with plant-based ingredients	Made from vegetable oil, the structured emulsion mimics the attributes of solid fats with semi-solid structure and high melt point. Available with and without hydrocolloids

**Go!Drop®  
compared  
to traditional  
fat solutions\***



~50% reduction  
in total fat

~30% reduction  
in total calories

~30% reduction  
in saturated fat

\*Comparison is based on a prototype that is representative of market leaders and includes 98% Go!Drop smart fat solution and 2% coconut oil. Results may vary based on formulation and inclusion rates.

## Plant-based resources from Cargill

We can help you create on-trend, next-generation, plant-based products from providing texturizers, and fats and oils, to offering expertise in the plant-based category.

## Who is CUBIQ FOODS?

A startup company based in Spain, CUBIQ FOODS specializes in fat technologies for plant-based products. In 2022, Cargill and CUBIQ FOODS became strategic partners, aiming to accelerate wide-scale commercialization of Go!Drop and other potential fat technologies.

We're taking plant-based products to the next level with tech-led innovation. Let us help you accelerate your new product development.

**Contact your Cargill representative for more information.**