



Go!Drop[®] Smart Fat Solution

Create better-for-you ice cream
without sacrificing taste



Traditional dairy and animal fats produce a creamy, rich texture that is key to a great ice cream experience. This can be difficult to achieve in a vegan ice cream. Adding fat brings a desirable flavor and mouthfeel for an indulgent experience.

Go!Drop[®] Smart Fat Solution is our innovative fat technology that helps mimic the creamy and rich, but firm texture of dairy ice cream better than traditional fat solutions. It's ideal for adding functionality and an appealing sensory profile to your plant-based ice cream:



- **Improved taste and texture of the finished vegan ice cream**
- **Can reduce saturated fats, total fats and calories**
- **Vegetable oil based, can replace all or a portion of tropical oils**



Innovative technology



Enhanced texture



Improved nutrition

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 milk fat attributes in plant-based ice cream.

How is Go!Drop® Smart Fat Solution innovative?		
Key benefits	Key properties	Functional benefits
Improves taste and texture of plant-based ice cream	Delivers a desirable creaminess and texture similar to a control product, made with coconut oil	<ul style="list-style-type: none"> Enables a 30% overrun (amount of air incorporated into the ice cream mixture) to achieve a soft structure/texture. The product is less cold to the palate Neutral flavor profile that doesn't interfere with product flavorings
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	A proprietary smart fat technology made of liquid vegetable oil structured with plant-based ingredients	Made from plant-based oil and vegan ingredients, the structured emulsion mimics the attributes of solid fats with semi-solid structure

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

*Comparison is based on a prototype that is representative of non-dairy ice cream market leaders. Results may vary based on formulation and inclusion rates.



~40% reduction
in total calories

~75% reduction
in total fat

~100% reduction
in saturated fat

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.