



WavePure®
Seaweed powder

SimPure®
Label-friendly starches

Plant-based chocolate dessert

CHALLENGE: Dairy & plant-based alternatives to dairy producers are looking for nature-derived, familiar and simple ingredients which provide shelf-life stability and indulgent body & mouthfeel.

Ingredients

Ingredients (%)	
Water	75.50
Sucrose	12.00
Gerkens™ Cocoa powder 10-12% GS 150	4.00
PURIST™* Pea Protein 870	3.00
Fully refined coconut oil	2.30
SimPure® 99405 Corn starch	1.60
Dark chocolate buttons HC5027AA00	1.50
WavePure® ADF 8360 (Red) Gracilaria Seaweed (powder)	0.05
Kitchen salt	0.04

Nutrition facts

Amount per 100g	
Energy (kcal)	106
Fats	3.4
<i>of which saturated</i>	2.4
Carbohydrates	15.0
<i>of which sugars</i>	12.74
Proteins	3.5



Cargill solution

WavePure® ADF 8360 offers versatile texture design, from rich creaminess and thick texture to flowable texture. It brings great body and a consistent mouthfeel without compromising taste in creamy desserts both in dairy & plant-based alternatives to dairy.

SimPure® 99405 provides clean taste and creamy texture in processes that have moderate shear or more intense process e.g. UHT.



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We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for your products.

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WavePure®

Seaweed powder

Simplicity inspired by the seas

Seaweed has a long history of being used as food in various parts of the world. In recent years, consumers' favorable perception of seaweed has been reinforced. It's being hailed as a highly nutritious food thanks to the many healthy nutrients it contains.

WavePure® is a seaweed powder range based on native seaweed obtained without any chemical modification. It's a unique ingredient with texturizing properties while maintaining stability in gelled dairy desserts and imparting a neutral taste. Since it can be labeled with a reference to the familiar seaweed source, WavePure® is fully in line with growing consumer demand for label-friendly options.

BENEFITS



Label-friendly



Nutritional boost



No chemical modification

APPLICATIONS



Dairy / Plant-based alternatives to dairy



SimPure®

Label-friendly starches

Simple, yet powerful

An increasing number of consumers scrutinize labels when purchasing food and beverages. Their preferences have shifted toward simpler labels and ingredients that they are familiar with while giving food manufacturers the challenge of providing appealing products that respond to this trend.

SimPure® starches help address the ever-growing consumer desire for simplicity and familiarity. Simultaneously, they give manufacturers greater process tolerance, increased shelf life and storage stability. SimPure® leverages the unique properties of a variety of botanical sources such as corn and tapioca to address some of today's most important texturizing challenges.

BENEFITS



Label-friendly



Broad functionality



Body and mouthfeel

APPLICATIONS



Dairy / Plant-based alternatives to dairy