



**WavePure®**  
Seaweed powder

**SimPure®**  
Label-friendly starches

# Vanilla creamy 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 (%)	
Skimmed Milk	Up to 100%
Sugar	10.00
Cream 35%	8.20
<b>SimPure® 99905 tapioca starch</b>	<b>3.50</b>
Skimmed milk powder	2.00
<b>WavePure® ADF 8360 (Red) Gracilaria Seaweed (powder)</b>	<b>0.15</b>
Vanilla flavor	0.12
Beta-Carotene	0.02

## Nutrition facts

Amount per 100g	
Energy (kcal)	112
Fats	2.9
of which saturated	1.9
Carbohydrates	18.0
of which sugars	15.0
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® 99905** provides clean taste and creamy texture in processes that have moderate to high shear.



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.

© 2023 Cargill, Incorporated. All rights reserved.

**Cargill®** Helping  
the world  
thrive



## 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**