



SimPure[®]

Label-friendly starches



Label-friendly starches for your culinary success

**Discover the endless possibilities
with new inspirational culinary recipes**

Discover the new SimPure[®] 99480 for your culinary applications

Conscious of customers' manufacturing challenges in culinary, we developed a new agglomerated functional starch. SimPure[®] 99480 is a waxy maize instant starch, that provides viscosity in culinary products.

SimPure[®] 99480 is suitable for use in food processes that undergo moderate heating after cold preparation, such as pie fillings, ready meals, dips and sauces.

Cargill's SimPure[®] family of label-friendly starch solutions truly offers you both simplicity and functionality.



Easy to formulate



Easy to use — superior dispersibility



Good shelf life stability



Bake stable



Quick viscosity development



Luxurious texture creation



Low-fat houmous

Our low-fat houmous is a chickpea-based dip renowned for its natural ingredients and no-cook convenience. SimPure® 99480 ensures the label-friendliness and a premium quality of this low-fat houmous while achieving the desired texture and flavor intensity.

Ingredients

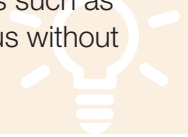
Ingredients (%)	
Cooked chickpeas	67.0
Water	9.9
Sunflower oil	8.0
Tahini	10.1
Lemon juice fresh	2.4
SimPure® 99480 Corn Starch	1.5
Salt	1.5
Garlic powder	0.7
Salt	0.4

Nutrition facts

Amount per serving (100g)	
Energy (kcal)	227
Fats %	15.9
<i>of which saturated</i>	1.9
Carbohydrates %	10.7
<i>of which sugars</i>	0.6
Proteins %	7.4
Fibers %	3.4
Salt %	1.0

Ingredient spotlight

SimPure® 99480 offers exceptional dispersibility in liquids, ensuring a lump-free consistency when incorporated in this recipe. Its thickening properties and good shelf-life stability makes it ideal for ambient and chilled neutral products such as houmous. Moreover, SimPure® 99480 enables fat reduction in houmous without compromising on taste or texture.



Initiate your label-friendly culinary transition

Vegan mayonnaise

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Our mayonnaise recipe brings a great vegan twist with natural ingredients. SimPure® 99480 will ensure that the desired viscosity, creaminess, glossy appearance, and delightful flavor are maintained. The synergy of SimPure® 99480 for viscosity, RadiPure® S (pea protein) for emulsification, and CitriPure® FA101 (citrus fiber) for stabilization delivers a premium vegan mayonnaise.

Ingredients

Ingredients (%)	
Water	50.50
Cargill Rapeseed Oil	30.00
Vinegar 8°	6.00
SimPure® 99480 Corn Starch	5.00
Sugar	3.00
Mustard	3.00
RadiPure® S Pea Protein	1.00
Salt	1.00
CitriPure® FA 1501 Citrus Fiber	0.50

Nutrition facts

Amount per serving (100g)	
Energy (kcal)	311
Fats %	30
<i>of which saturated</i>	2.3
Carbohydrates %	8.3
<i>of which sugars</i>	3.05
Proteins %	1.0
Fibers %	0.41
Salt %	1.1

Ingredient spotlight

SimPure® 99480 offers a seamless dispersion in cold water, ensuring lump-free integration. It imparts a luxurious, creamy texture and thickening properties while offering moderate acid and shear resistance.



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Vegan Béchamel

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Our cashew-nut based béchamel is a great vegan alternative to the traditional béchamel sauce. SimPure® 99480 will ensure that the right texture is achieved, from the desired viscosity to the creaminess of the béchamel all while delivering a delightful mouthfeel and flavor profile.

Ingredients

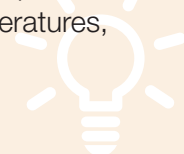
Ingredients (%)	
Water	78.50
Sunflower oil	5.0
Cashew Nuts	10.0
SimPure® 99480 Corn Starch	6.0
Salt	0.50

Nutrition facts

Amount per serving (100g)	
Energy (kcal)	129
Fats %	9.9
<i>of which saturated</i>	1.4
Carbohydrates %	7.7
<i>of which sugars</i>	0.5
Proteins %	2.1
Salt %	0.49

Ingredient spotlight

SimPure® 99480 offers rapid viscosity development when added directly to water without premixing, with no lumps in neutral sauces like béchamel. It helps to retain shape during baking and exhibit suitability for storage at various temperatures, accompanied by a clean flavor profile and glossy appearance.





Discover what SimPure[®] 99480 can do for your culinary products

Find out more about how SimPure[®] 99480 can help you address your manufacturing challenges while giving a label-friendly twist to your culinary product at www.cargill.com or contact your account manager today.