

Let's co-create sweet success

Sugar Confectionery, Europe



Cargill is your partner for co-creating growth in sugar confectionery

Leverage our passionate sugar confectionery experts with deep ingredient, application and category knowledge. We're here to support you by developing and testing fully integrated solutions that deliver consumer-pleasing treats.

Our secrets to your sugar confectionery success:



Insights-driven innovation:

Complement your insights with our research into market trends and consumer needs to develop consumer-pleasing products



Broad solutions portfolio:

Leverage our broad Cargill ingredient portfolio and our partnership to deliver fully integrated solutions



Enhanced expertise:

Tap into reliable, knowledgeable and highly skilled bakery experts and state-of-the-art facilities that are close at hand



Accelerated sustainability:

Advance your sustainability goals by leveraging our sustainability actions and commitments across the supply chain



Trusted supplier:

Scale, grow and thrive thanks to global supply chains and alternative solutions to help manage your costs

Sweet solutions for your on-trend success

Cargill Food is your partner for co-creating growth in Sugar Confectionery.

Sugar reduction solutions

- Meet changing regulatory requirements.
- Overcome reformulation challenges with no compromise on taste and texture.
- Deliver products that align with health-conscious trends.

Plant-based solutions

- Replace gelatin without losing the chewy texture consumers love.
- Expand your portfolio with innovative plant-based options that resonate with consumers' lifestyle choices.
- Differentiate your brand in a fast-growing market segment.

Health-promoting solutions

- Deliver enrichment through fiber and protein solutions.
- Contributes immune, gut health functions and overall well-being functions* through postbiotic.
- Incorporate active health ingredients without sensory compromise.

Cost-efficient solutions

- Optimize formulations without compromising quality.
- Navigate price volatility with reliable sourcing and global supply chain strength.
- Reduce procurement stress and deliver value to your business.

*Substantiated by over a dozen published studies

We deliver comprehensive solutions through a customer-driven, channel led and category expertise approach...



Gummies, jellies and chews



Functional Gummies



Chewing gums



Medicated confectionery



Marshmallows



Licorice



Mints



Lollipops



Toffees, caramels and nougat



Boiled sweets

...backed by a broad portfolio of high-quality ingredients:

Sweeteners



Texturizers



Plant proteins



Fibers



Health-promoting solutions



Functional systems



Cocoa and chocolate



Decorations and inclusions



Fats & oils



Sweeteners

Cargill offers one of the broadest sweetness portfolios, ranging from full- to no-calorie options, and high intensity sweeteners to offer choice to customers and consumers. Whether you're creating a new, full-sugar product or (re-) formulating for balanced nutrition, we offer a complete toolbox of solutions for sweet success.

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Full-calorie sweeteners 4 kcal/g, Bulk sweeteners	
Glucose syrups <i>C★Sweet®</i>	Low to moderate relative sweetness Medium to high viscosity, body and mouthfeel Helps to adjust sugar recrystallization
Glucose-fructose syrup <i>C★TruSweet®</i>	Moderate to high relative sweetness Cost-effective sugar replacement Non crystallizing at ambient temperature
Dextrose <i>C★Dex®</i>	High relative sweetness, typical sweet taste Flavor enhancement Monohydrate or anhydrous powder, variety of particle size distributions Quick energy release Good solubility

¹ Silver level applicable to Europe only. FSA is a standardized reference developed by SAI Platform, a food-industry organization dedicated to advancing sustainable agriculture in the food chain. It's designed to help producers assess their sustainable practices and support manufacturers in sourcing sustainably grown products. ISO/TS 19657:2017 (<https://www.iso.org/news/ref2254.html>)

C★Sweet® & C★TruSweet®

Glucose-, fructose and glucose-fructose syrups

Cargill offers an extensive range of high-quality, full-calorie sweeteners based on a unique blending concept. Our flexible processes enable us to produce tailor-made glucose syrups and glucose-fructose blends, with functional and sweetness properties customized to suit individual customer needs. Our syrups are ready to use, can help regulate texture along shelf life and can offer cost-competitive sucrose replacement opportunities.

Cargill can offer sweeteners produced from sustainably sourced corn and wheat, benchmarked at Silver level.¹



PRODUCT TYPE/NAME	FEATURES & BENEFITS
Low- and no-calorie sweeteners¹ 2.4 to 0 kcal/g, Bulk sweeteners, Sugar and calorie reduction, Tooth-friendly	
Isomalt <i>IsoMaltidex®</i>	Mild relative sweetness Clean, sucrose-like taste profile Reduced stickiness – unique for use in unwrapped candy
<i>IsoMaltidex® blends</i>	Reduced stickiness, Higher sweetness and stability
Maltitol <i>Maltidex®</i>	Similar sweetness, cooling effect and behavior to sucrose Boosts fruity flavors Good humidity and crystallization control Higher viscosity leading to better processability
Mannitol <i>C★Mannidex®</i>	Milder relative sweetness Clean, cool and refreshing taste Reduces stickiness in candy Improves elasticity
Sorbitol <i>C★Sorbitidex®</i>	Milder relative sweetness Cost-effective Good humidity and moisture control properties Balances and stabilizes plasticity and mouthfeel
Erythritol <i>Zerose®</i>	Zero calories Sweetness and taste profile close to sucrose Synergistic with high-intensity sweeteners, masks off-flavors Strong cooling effect and fast crystallization Adds smoothness and body

PRODUCT TYPE/NAME	FEATURES & BENEFITS
High-intensity sweeteners¹ 0 kcal/g, Enables sugar and calorie reduction/ replacement Steviol glycosides from stevia	
<i>Truvia®</i>	High Purity Reb A Cost-effective sugar reduction Clean, sweet taste
<i>ViaTech®</i>	Proprietary, synergistic blends of Steviol Glycosides designed for optimal taste and sweetness Clean taste allows for deeper sugar reduction Reduces bitterness and licorice off-note
Steviol glycosides from fermentation	
<i>EverSweet®²</i>	Advanced fermentation techniques bring to life stevia's sweetest elements – steviol glycosides Reb M and Reb D

Stevia



[Cargill.com/sustainability/sustainable-stevia](https://www.cargill.com/sustainability/sustainable-stevia)

Cargill's agricultural stevia program has been benchmarked at Silver level by Farm Sustainability Assessment (FSA) 3.0³ – becoming the first stevia producer in the industry with our entire grower network evaluated that achieved this distinction.



A life cycle assessment (LCA) shows that EverSweet® advanced fermentation techniques result in improved environmental performance in key metrics such as carbon footprint, water use and land use impact compared to production from leaf or bioconversion, or traditional sugar.⁴

EverSweet®



[Cargill.com/food-beverage/emea/sweeteners/everweet](https://www.cargill.com/food-beverage/emea/sweeteners/everweet)

¹ Steviol glycosides and polyols are permitted in most energy or sugars reduced foods under "quantum satis" or under conditions of use. Foods with over 10% polyol content must carry a label "Excessive consumption may cause laxative effects" (EU Reg. 1333/2008 on food additives)

² Product of Avansya, a joint venture between Cargill and dsm-firmenich. EverSweet® is already authorized for sale in the UK. It has also received a positive safety opinion from EFSA. Authorization for placing it on the market in the EU is expected at the beginning of 2025.

³ FSA is a standardized reference developed by SAI Platform, a food-industry organization dedicated to advancing sustainable agriculture in the food chain. It's designed to help producers assess their sustainable practices and support manufacturers in sourcing sustainably grown products. ISO/TS 19657:2017 (<https://www.iso.org/news/ref2254.html>)

⁴ LCA results have undergone a ISO14040/44 panel review, underlying report available upon request.



Texturizers

Second only to taste is sensory enjoyment. At Cargill, we couple our texture and emulsification solutions with our in-depth application and technical expertise, to help address your most challenging formulation needs. Whether you're rebuilding body and mouthfeel while reducing sugars or designing palate-pleasing textures, we offer a complete toolbox of solutions for sweet success.

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Starch	
Moulding Starches Corn <i>C★CleanSet™</i>	Enables clean release from depositing moulds Enhances tray printing by reducing starch adhesion to the mould Ensures that shape is retained prior to depositing Premium and stabilized quality, mogul line manufacturer reliable
Starches and Modified Gelling Starches Corn, Tapioca <i>C★Set®</i> , <i>C★ClearSet®</i> , <i>C★AraSet™</i> , <i>C★Stretch®</i>	Creates opaque gels, with a variety of textures from soft/flexible to hard, depending on the dosage rate and the exact starch Easy to deposit – low hot viscosity Low setting temperature
Modified Coating Starch Tapioca <i>C★AraSet™</i>	Specifically designed for replacing gum Arabic when used as a pre-coating agent or in fat-based fillings before coating or also as Gum Arabic replacer for Gum Arabic pastilles Facilitates cooking and depositing of confectionery jellies and gums: easy dispersion, neutral taste, lower viscosity, high clarity Supports the creation of a wide range of textures (i.e., from strong to soft) Sugar-free compatible

Moulding starches

Cargill is uniquely positioned to help you optimize your starch gum production:

- Make use of our moulding starch service analysis for our customers and industrial partners, to help you understand different starch structures and behaviors and help detect and prevent problems
- Be advised on the suitable grade of moulding starch to be used as processing aid

The Cargill CleanSet™ series is a premium-quality moulding processing aid with superior performance compared to native corn starch which helps to develop the different shapes and sizes of the confectionery products according to your requirements.





PRODUCT TYPE/ NAME	FEATURES & BENEFITS
Pectin	
Pectin <i>UniPECTINE®</i>	Label-friendly, familiar thickening and gelling agent, sourced from citrus peels or apple pomace Can be used as an alternative to gelatin, to formulate plant-based solutions Characteristic short bite and clean flavor release Higher melting point helps prevent them from sticking or melting Supports sugar reduction by adding back the mouthfeel and richness that are lost when sugar is removed
Carrageenan <i>Satiagel®</i>	Water soluble polysaccharides extracted from red seaweeds with thickening, stabilizing and gelling properties Variety of textures can be created, from very soft and elastic to firm and brittle Fast gelling as soon as the temperature decreases
Lecithin	
Fluid Lecithin Soy Rapeseed (GM/NGM) and Sunflower <i>Topcithin®</i> <i>Leciprime®</i> <i>Emulfluid®</i>	Label-friendly emulsifier Provides excellent emulsifying properties Reduces surface tension Promotes even blending Improves texture & mouthfeel Reduces stickiness Improves chewability

The Red Seaweed Promise™ Program



[Cargill.com/sustainability/sustainable-seaweed](https://www.cargill.com/sustainability/sustainable-seaweed)

UniPECTINE®

Cargill's broad range of high-quality pectin solutions is designed to meet texture and functional needs in your target applications. Our solutions include options that offer functionality in both acid and neutral environments, lower and higher sugar concentrations, as well as high-temperature processing. Our technical experts are right there with you to unlock the optimal level of gel strength and viscosity needed to deliver creative confectionery products.

- The right pectin to meet your specific needs — a one-stop pectin shop for formulation success
- Consistent product quality and full controllability for the targeted (sub)application, giving you peace of mind
- Reliable pectin supply allowing you to expand and plan for the future
- Dedicated application and technical experts to help you unlock the best out of pectin's possibilities
- Wide ingredient offer and formulation knowledge beyond pectin to take your final product even further



[Cargill.com/emea/pectin](https://www.cargill.com/emea/pectin)

- Addressing key sustainability challenges in the red seaweed growing regions
- Identified opportunity areas with criteria and measurement for a region specific improvement plan
- Leverages the strong partnership between Cargill, producers and suppliers.

Plant proteins

Modern-day consumers have high expectations for sugar confectionery. Not only must these products taste great; increasingly, shoppers look to satisfy a complex array of goals around health and nutrition. Proteins are an important nutritional source supplying the body with essential amino acids that it cannot synthesize on its own. Beyond nutrition, these affordable, plant-sourced proteins provide many functional benefits, while their neutral taste profile makes them easy to incorporate in a variety of protein-enriched offers.

PRODUCT TYPE/ NAME	FEATURES & BENEFITS
Plant proteins	
Pea Protein Isolates & Hydrolysates	80% protein content Can enable source of/ high in protein claims Can support plant-based formulation Sustainability benefits





Fibers

Many consumers struggle to reach the daily recommend fiber intake levels. That is why Cargill is offering fortification options that can help support consumers to close the fiber gap, but that can also offer functional benefits on top.

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Soluble fiber	
Soluble corn and wheat fiber <i>Cargill™ soluble fiber</i>	Supports fiber enrichment thanks to its high fiber content, enabling sugar and calorie reduction and/or Nutri-Score improvement Low color and off-taste Can offer improved stability, easy handling, and scalability
Functional fiber	
Citrus fiber <i>CitriPure®</i>	Supports fiber enrichment thanks to its intrinsic balanced mix of 40% soluble fiber and 60% insoluble fiber, enabling Nutri-Score improvement Can help with texture enhancement: thickening, texturizing, binding, bulking & emulsification boosting



Health promoting solutions

The European supplements market is booming, fueled by consumers who expect convenient, indulgent formats that deliver real health benefits. Gummies lead the way as a preferred choice, but creating plant-based gummies with proven functionality and great taste is a challenge. Taste and texture matter—85% of supplement users say these factors influence repeat purchase (FMCG Gurus, 2024). Our prototype gummy demonstrates that active health with an indulgent edge is possible—bringing together science-backed ingredients like EpiCor® postbiotic with immune, gut health functions and overall well being functions substantiated by over a dozen published studies** in a format consumers love.

PRODUCT TYPE/ NAME	FEATURES & BENEFITS
EpiCor® Postbiotic	Trusted by leading supplement brands, EpiCor® is the most widely used postbiotic* in dietary supplements, supported by 15 published clinical studies.** It may contribute to maintaining immune function and to reducing occasional cold & flu symptoms.** It may contribute to easing occasional nasal symptoms related to seasonal challenges.** It may contribute to relieving nasal stuffiness or congestion associated with seasonal allergies.** It may contribute to supporting intestinal/gastrointestinal health and to reducing occasional mild bloating or fullness.** It may provide antioxidants that contribute to supporting overall health**

*According to the Innova New Products Database, published by Innova Market Insights, October 2023.

**This statement is designed to provide professionals within the food industry with an overview of the immunity and gut health attributes of Cargill's EpiCor® dried yeast fermentate produced by *Saccharomyces cerevisiae* and provide the current state of the research and studies which back this up. The contents of these document is NOT intended to serve as the basis for any claims that professionals within the food industry may choose to consider on consumer food products for European jurisdictions, noting that currently no health claims for this product have been submitted nor approved under the EU Health & Nutrition Claims Regulation N° 1924/2006 and any claim that a product is intended for the prevention, curing or treatment of disease in humans would qualify the product as a medicine

INFUSE by Cargill®

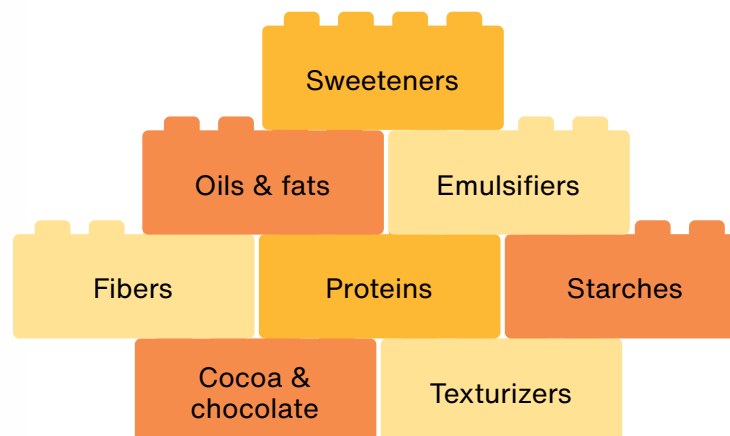
Functional Systems

Blended ingredient solutions for winning on-trend products

Under our INFUSE by Cargill® service offering we provide blended solutions to help fast forward your product development. We bring together Cargill's extensive ingredient portfolio and our 50+ years' experience in blending functional solutions. We can tailor the exact solution to your needs. Explore some of our building blocks for your product development:



cargill.com/food-beverage/emea/infuse-by-cargill



PRODUCT TYPE/NAME	FEATURES & BENEFITS
Gelatin replacement blend	
<i>Gelogen® PG 352</i>	Ingredient blend consisting of carrageenan and dextrose Plant-based solution for gelatin replacement Helps to deliver chewy, elastic texture with a strong first bite Cost-friendly solution
<i>Flanogen® PG 463</i>	Ingredient blend consisting of corn starch and carrageenan Plant-based solution for gelatin replacement Helps to deliver soft texture, good bite and elasticity Cost-friendly solution
<i>Lygomme® PM 600</i>	Ingredient blend consisting of pectin and pea protein Plant-based solution for gelatin replacement Delivers excellent fruity flavor release Helps to deliver soft and chewy texture, with especially a softer first bite Helps to deliver on production efficiencies — no drying step needed

Cocoa & chocolate

Cargill's global portfolio of quality cocoa and chocolate ingredients can help you create delicious confectionery solutions

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Cocoa powder	
Gerken's® range of cocoa powders	High-quality cocoa powders for consistently vivid color and delicious taste
Chocolate	
A variety of standard and specialty chocolates for sensory excitement and on-trend claims	Standard- milk, dark and white Caramel selection ExtraVeganZa vegan chocolate Bright® White chocolate Organic chocolate Sugar-reduced chocolate Single origin dark chocolates Inclusions: toppings and decorations
Cost-effective delights alternatives to "100% chocolate" delivering cost-efficiency without compromise	Standard Coating Cargill CBE-based super coating NextCoa™ Confectionery Alternative to Chocolate Chocolate <5% Cargill CBE





Decorations and inclusions

Confectionery lovers are actively seeking enriched experiences that captivate all their senses, starting with the visual appeal and subsequently delight their palates. We offer a broad expertly crafted portfolio of decorations and inclusions to create a distinctive visual and textural allure for your products and to set the stage of what is lying ahead: an extraordinary sensorial experience.



Fats & oils

Rely on us to help you create quality confectionery products with our broad range of liquid oils, tropical fat oils and extensive refining, blending and modifying facilities across Europe. Helping with flavor enhancement, texture and structure development, our fats and oils make your confectionery products enticing to consumers.

We have the broadest portfolio of oils and fats around the globe. Our global sourcing capabilities and in-depth control of the supply chain allow us to source high-quality raw materials tailored to the specifications of all our customers.

Our base oils typically used for sugar confectionery include coconut and palm kernel oil.



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The labeling, substantiation and decision making of all claims for your products is your own responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making labeling claims decisions for your products.

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