

Culinary solutions

Culinary Solutions
Europe



Cargill is your partner for co-creating growth in culinary applications

Leverage our passionate culinary experts with deep ingredient, application, and category knowledge. We are here to support you by developing and testing fully integrated solutions that deliver consumer-pleasing culinary solutions. Our broad range of plant-based ingredients in our culinary portfolio is designed to inspire delicious soups, sauces & meals.

Our secrets to your culinary 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

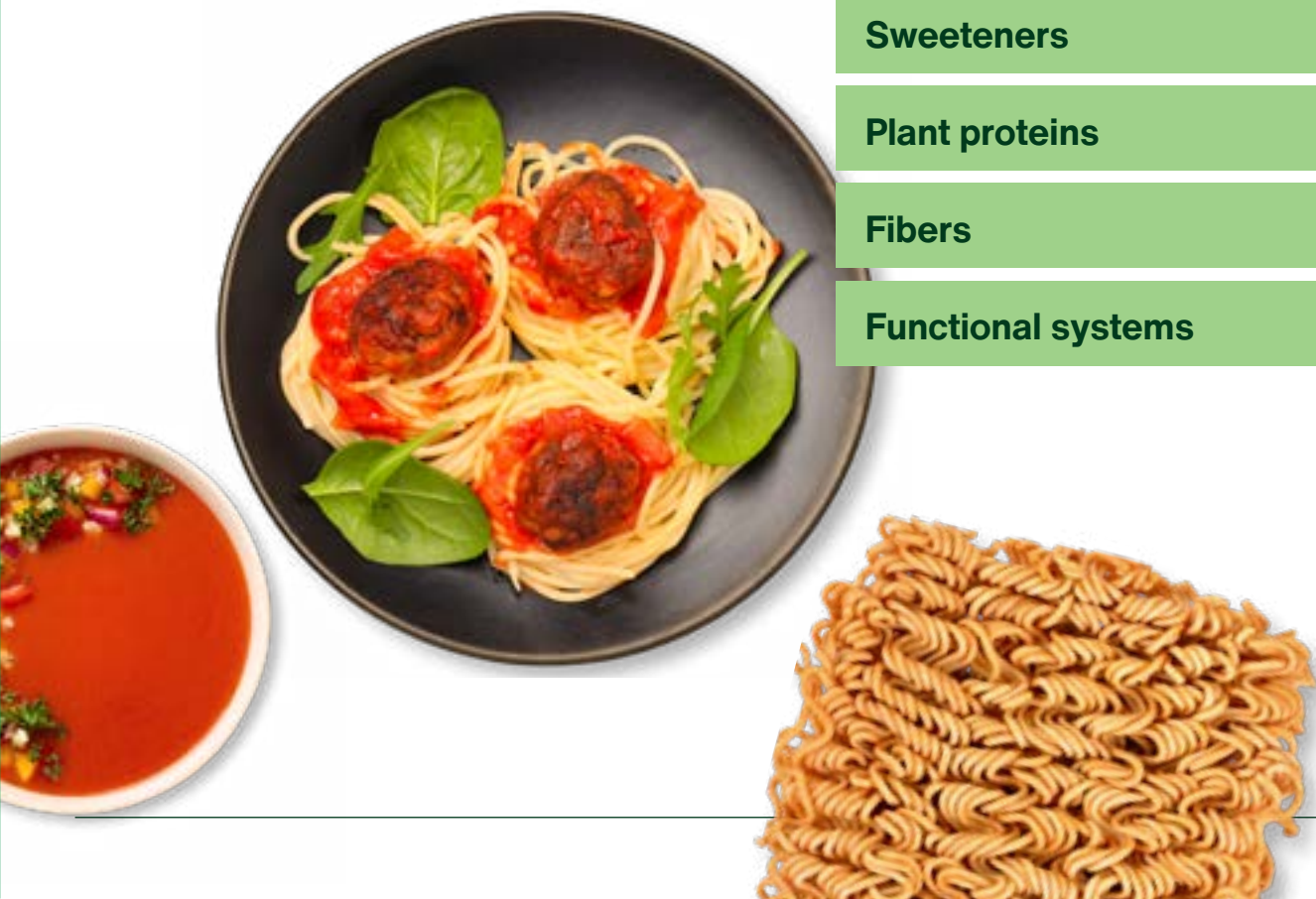


Trusted supplier:

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

We can help you find solutions for:

- Ready meals
- Sauces, dressing & condiments
- Soups
- Rice, pasta & noodles



Ingredients in this document:

Texturizers



Edible oils & fats



Sweeteners



Plant proteins



Fibers



Functional systems





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 culinary success.

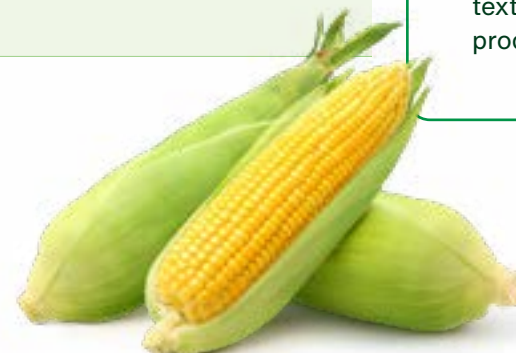
PRODUCT TYPE/NAME	FEATURES & BENEFITS
Starch	
Functional Label- Friendly Starch Waxy Maize, Tapioca <i>SimPure® & SimPure® Bright</i>	Helps bring body and mouthfeel Great cold storage stability Smooth texture and neutral flavor profile Fast and instant viscosity development Available in instant & cook up versions
Native Cook-Up Starch Maize, Waxy Maize, Wheat, Tapioca <i>C★Gel®, C★CreamGel™</i>	Label-friendly Viscosity in immediately consumed products
Native Instant Starch Maize, Waxy Maize <i>C★Gel® Instant, C★HiForm®</i>	Label-friendly Viscosity in cold process

SimPure®

Label-friendly starches

Introducing our new SimPure® Bright* designed to enhance your culinary formulations.

- **Color neutral:** ensures your product retains the authentic color of your ingredients.
- **Label-Friendly:** Simply labelled as starch, easy to incorporate into ingredient lists, meeting consumer demands for transparency.
- **Broad Functionality:** Versatile across various applications, providing stability, texture, and more, keeping your products appealing over shelf life.
- **Body and mouthfeel:** Improves the sensory experience for your consumer, with a rich and satisfying texture for everyday and treat products.



Cargill.com/emea/simpure

* Authorization for market commercialization in UK and EU is expected March 2025

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Starch (continued)	
Modified Cook-Up Starch Maize, Waxy Maize, Tapioca <i>C★Tex[®], C★PolarTex[®], C★CreamTex[®], C★BatterCrisp[®], C★DeliTex[®]</i>	Viscosity in hot process Wide range of textures Shelf life stability Water-binding Acid, heat & shear tolerance
<i>C★EmTex[®], C★EmCap[®]</i>	Emulsification properties Encapsulation
Modified Instant Starch Maize, Waxy Maize, Tapioca <i>C★Tex[®] Instant, C★PolarTex[®] Instant, C★HiForm[®], C★PulpTex[®]</i>	Viscosity in cold process Wide range of textures Shelf life stability Water-binding Acid, heat & shear tolerance Thin-thick profile in UHT processes
<i>C★EmTex[®], C★EmCap[®]</i>	Emulsification properties Encapsulation by spray drying
Dried Glucose & Maltodextrin	
Dried Glucose & Maltodextrin <i>C★Dry[®] MD, C★Dry[®] A, C★Dry[®] Light, C★Dry[®] GL</i>	Body, mouthfeel, bulking agent Low relative sweetness Neutral taste
Pectin, Xanthan Gum	
Pectin <i>UniPECTINE[®]</i>	Label-friendly thickening and gelling agent Stabilizes proteins
Xanthan Gum <i>Satiaxane[®]</i>	Thickening, suspension and stabilizing agent Can be applied effectively at very low dosage Stability in acid conditions and under heat treatment

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Lecithin	
Fluid Lecithin Soy, Sunflower, Organic Soy <i>Topcithin[®], Leciprime[®], Metarin[®], Emulfluid[®]</i>	Label-friendly emulsifier Promotes even blending Improves texture & mouthfeel Increases shelf life Reduces surface tension Not a major allergen Non GMO* and GMO available Available in different quality grades (Organic, FQ-MaxX infant, FQ-MaxX, Premium, Standard)
Deoiled Lecithin Soy, Sunflower and Rapeseed <i>Metarin[®], Emulpur[®], Emultop[®]</i>	

*There is no single definition of 'non-GMO'. Contact Cargill for source and processing information.

UniPECTINE[®]
 Uniquely perfected for you

A broad range of high-quality pectin solutions, designed to meet texture and functional needs in your target application.

- 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



Edible oils & fats

Rely on us to help you create quality beverages 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 culinary solutions 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.

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Oils	
Edible oils	Our base oils are rapeseed, (HO) sunflower as well as specialized oils e.g. linseed, groundnut, coconut and palm kernel oil and blends
Fats	
Filling fats <i>CremoFLEX®</i>	This customizable range of premium filling fats can be tailored to suit different specific formulation needs, including the use of RSPO certified palm solutions Can be used in several snacking applications





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 are 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
High-intensity sweeteners¹	
0 kcal/g, Enables sugar and calorie reduction/ replacement	
Steviol glycosides from stevia	
<i>Truvia®</i>	Can be used in synergy with bulking agents such as soluble fibers which can help to bring back bulk and mouthfeel when sugar is reduced High Purity Reb A Cost-effective sugar reduction Clean, sweet taste Typically used in sugar-reduced sauces
<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-notes
Steviol glycosides from fermentation	
<i>EverSweet®</i> ²	Advanced fermentation techniques bring to life stevia's sweetest elements – steviol glycosides Reb M and Reb D Sugar reduction up to 8% SEV, with further reduction possible in combination with flavor modulators or other flavor enhancers like erythritol

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®²



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

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.

PRODUCT TYPE/NAME	FEATURES & BENEFITS
No-calorie sweeteners¹ 0 kcal/g, Enables sugar and calorie reduction, Sweetness adjustment	
Erythritol <i>Zerose®</i>	Sweetness and taste profile close to sucrose Synergistic with high-intensity sweeteners, masks off-flavors Adds smoothness and body Good digestive tolerance
Full-calorie sweeteners 4 kcal/g, Bulk sweeteners	
Glucose syrup <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 Controlled browning & freezing point depression
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 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)





Plant proteins

Modern-day consumers have lofty expectations for their food. Not only must it 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 foods.

PRODUCT TYPE/NAME	FEATURES & BENEFITS
Plant proteins	
Wheat Protein Vital wheat gluten & Hydrolyzed wheat protein <i>Gluvital[®], Prowliz[®]</i>	Minimum 75% protein content Protein enrichment Unique texturizing properties Mild taste profile SAI FSA silver level Provides firmness and cooking stability (in noodles) Offers film-forming and adhesive properties (in batters and breading) Binds water and contributes to texture (in meat analogues)
Pea Protein Isolates & Hydrolysates <i>PURIST[™] pea protein*, RadiPure[®]</i>	Minimum 80% protein content Protein enrichment Great functionality Superior taste profile

* Licensed Trademark of Puris Proteins

Pea Protein

Versatile, functional, irresistible

Pea protein isolates are a high source of protein, produced from label-friendly yellow peas, which need no allergen declaration in Europe. Their nutritional value pairs well with broad functionalities:

- **Great solubility** in neutral and acidic formulations
- Great water holding **capacity**

Cargill's extensive portfolio, deep application knowledge and technical expertise enables us to support food manufacturers in answering various plant-based formulation challenges.



[Cargill.com/emea/pea-proteins](https://www.cargill.com/emea/pea-proteins)





Fibers

Many consumers struggle to reach the daily recommended 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
Fibers	
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 viscosity and suspension in sauces Label-friendly: Nature-derived, simple and familiar ingredient based on citrus peel No chemical modification: Simply fully dried peel (nothing added, nothing taken away) produced with only water and energy; all the natural components of the citrus peel are kept intact Nutritional boost: Fiber enrichment thanks to its intrinsic balanced mix of 40% soluble and 60% insoluble fiber; enables Nutri-Score improvement in ketchup and mayo Texture enhancement: Versatile functionality (thickening, texturizing, binding, bulking & emulsification boosting); thickness, stability and body in sugar-reduced ketchup; emulsification booster and viscosity and stability in fat-reduced mayonnaise
Soluble corn and wheat fiber <i>Cargill™ soluble fiber</i>	Supports fiber enrichment thanks to its high fiber content, enabling sugar & calorie reduction and/or Nutri-Score improvement Low color and off-taste Can offer improved stability, easy handling, and scalability

CitriPure®

Citrus fibers

CitriPure® — a label-friendly citrus fiber obtained without chemical modification, providing nutritional properties and great texture enhancement.

- **Label-friendly:** Nature-derived, simple and familiar ingredient based on citrus peel
- **Nutritional boost:** Fiber enrichment thanks to its intrinsic balanced mix of 40% soluble fiber and 60% insoluble fiber, enabling Nutri-Score improvement
- **No chemical modification:** Simply fully dried peel (nothing added, nothing taken away) produced with only water and energy. Natural components are not materially impacted



[Cargill.com/emea/citrus-fiber](https://www.cargill.com/emea/citrus-fiber)





INFUSE by Cargill®

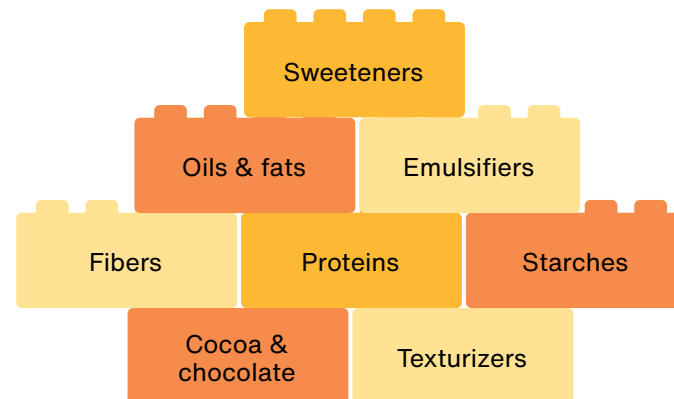
Functional Systems

Blended ingredient solutions for winning on-trend products

Under our INFUSE by Cargill® systems 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/jemea/infuse-by-cargill



PRODUCT TYPE/NAME	FEATURES & BENEFITS
Functional plant-based ingredient solutions	
Egg replacement blend <i>Trilisse® KCT 300</i>	Ingredient blend consisting of starch, pea protein and citrus fiber Plant-based ingredient blend, suitable for vegan, vegetarian and allergen-free formulations Good emulsifying, thickening and stabilizing properties Provides a smooth, creamy texture and indulgent mouthfeel Good process tolerance and stability
Protein enrichment blend <i>Trilisse® MM 500</i>	Ingredient blend consisting of pea and wheat proteins Provides a plant-based protein source Can enable a source of/ high in protein claim
Cheese alternative blend <i>ACH 875 DF</i>	Ingredient blend consisting of potato starch and modified corn starch Stabilizes the emulsion Nice melt & remelt properties Brings sufficient viscosity during processing Absorbs water phase, helps to avoid oiling out and syneresis Creates a strong network



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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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