

# Dairy Alternatives Solutions for success

Europe

Delightful  
with purpose

Cargill®



# Cargill's Dairy Alternatives

We are your  
**co-creation partner**  
for **success** through ...



## Dedicated category expertise

Rely on our **global category** team, with **application expertise** and **market-driven insights**, to help you with solutions rooted in customer and consumer needs.



## Broad portfolio of solutions

With Cargill's broad, **industry leading portfolio**, we are uniquely designed to provide solutions for **enticing taste and texture with improved nutritional value** to delight consumers.



## Innovating to new heights

Our advanced **R&D capabilities** and **innovative eco-system** anticipate and scale up new technologies for us to co-create your next delighting, "better for me" **winning dairy alternatives together**.



## Differentiating through sustainability

Like you, we are committed to creating new solutions that will **feed the world more safely, responsibly and sustainably**, helping our customers to differentiate with sustainability.



## Anchored by connections

With **Cargill's global presence**, we can offer a powerful supply chain position and strategic partnerships to **harness reliable sourcing at scale** in favor of your business goals.



# Cargill's solution toolbox will overcome your consumers' purchase hurdles to unlock growth opportunities



Sensory delight



Nutrition and health



Sustainable solutions



Value conscious

## Consumer top 3 reasons to buy plant-based alternatives\*

- **Healthier**
- **Brings variety to my diet**
- **Better for the environment**

## Consumer top 3 reasons NOT to buy plant-based alternatives\*

- **Price/value for money**
- **Taste and texture**
- **Health concerns, poor nutritional value/ingredient quality**

\*Source: Innova Trends Survey 2024-Global

# We can help you find solutions for:

## Plant based alternatives to:

- ✓ Butter
- ✓ Cheese
- ✓ Cream
- ✓ Dairy drink
- ✓ Yogurt

## Plant based:

- ✓ Creamer
- ✓ Dessert
- ✓ Ice cream
- ✓ Spread

# Ingredients in this document:

**Plant proteins**



**Texturizers & emulsifiers**



**Oils & fats**



**Sweeteners**



**Cocoa and chocolate**



**Fibers**



**Functional systems**



# Plant proteins

In food, 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 functional benefits makes them easy to incorporate into a variety of food and beverage products. We can help food & beverage manufacturers match protein choices to brand goals, resulting in a new generation of products that meet the diverse needs and desires of today's more discerning consumer.

Product Type	Features & Benefits	Applications
<b>Pea Protein</b> Isolates & Hydrolysates <i>Puris™ Pea*</i> , <i>RadiPure®</i>	<ul style="list-style-type: none"><li>• Min. 80% protein content</li><li>• Great functionality</li><li>• Superior taste profiles</li></ul>	Plant-based alternative to yogurts, cheeses, creams, plant-based flavored and cocoa drinks, ice cream
<b>Wheat Protein</b> Hydrolyzed wheat protein <i>Prowliz®</i>	<ul style="list-style-type: none"><li>• Good source of energy (4 kcal/g)</li><li>• Highly digestible</li><li>• Robust protein content (Protein (Nx5.7) on dry basis: 76.5% min.)</li><li>• Low viscosity</li><li>• Good solubility</li></ul>	

\* Licensed trademark of PURIS Proteins - Not for use in France



# Texturizers & emulsifiers (1/2)

Texture is a vital part of product delivery as it determines how we experience a product: its flavor, appearance, texture, and mouthfeel. At Cargill, we couple our texture and emulsification solutions with our in-depth application and technical expertise, to address your most challenging formulation needs, and to deliver the palate-pleasing textures that keeps your customers coming back for more.



Product Type	Features & Benefits	Applications
<b>STARCH</b>		
<b>Functional Label-Friendly Starch:</b> Waxy Maize, Tapioca <i>SimPure®</i>	<ul style="list-style-type: none"> <li>Label-friendly</li> <li>Smooth, non-gelling texture bringing body and mouthfeel</li> <li>Great cold storage stability</li> </ul>	Plant-based alternative to yogurts and cheeses, plant-based desserts
<b>Native Cook-Up Starch:</b> Maize, Waxy Maize, Wheat, Tapioca <i>C☆Gel®</i>	<ul style="list-style-type: none"> <li>Label-friendly</li> <li>Good gelling</li> <li>Provides firm texture</li> <li>Prevents stickiness after grating / slicing</li> </ul>	Plant-based alternatives to cheeses, plant-based gelled desserts
<b>Native Instant Starch:</b> Maize, Waxy Maize <i>C☆Gel® Instant</i> <i>C☆HiForm®</i>	<ul style="list-style-type: none"> <li>Label-friendly</li> <li>Viscosity in cold process</li> </ul>	
<b>Modified Cook-Up Starch:</b> Maize, Waxy Maize, Tapioca <i>C☆Tex®</i> , <i>C☆PolarTex®</i> , <i>C☆CreamTex®</i>	<ul style="list-style-type: none"> <li>Wide range of textures</li> <li>Shelf-life stability</li> <li>Water-binding</li> <li>Acid, heat &amp; shear tolerance</li> </ul>	Plant-based alternative to yogurts and cheeses, plant-based desserts
<i>C☆Set®</i> , <i>C☆Stretch®</i>	<ul style="list-style-type: none"> <li>Excellent gelling properties</li> </ul>	
<b>Modified Instant Starch:</b> Maize, Waxy Maize, Tapioca <i>C☆Tex® Instant</i> , <i>C☆PolarTex® Instant</i> , <i>C☆HiForm®</i>	<ul style="list-style-type: none"> <li>Viscosity in cold process</li> <li>Wide range of textures</li> <li>Shelf-life stability</li> <li>Water-binding</li> <li>Acid, heat &amp; shear tolerance</li> </ul>	Plant-based alternative to yogurts and cheeses, plant-based desserts



# Texturizers & emulsifiers (2/2)



Product Type	Features & Benefits	Applications
<b>DRIED GLUCOSE &amp; MALTODEXTRIN</b>		
<b>Dried glucose &amp; Maltodextrin</b> <i>C★Dry® MD, C★Dry® Light, C★Dry® GL, C★NutriDry</i>	<ul style="list-style-type: none"> <li>• Body, mouthfeel, bulking agent</li> <li>• Low relative sweetness</li> <li>• Neutral taste</li> </ul>	Plant-based frozen desserts, flavored and cocoa drinks, plant-based alternatives to yogurts, cheeses and creams
<b>PECTIN, CARRAGEENAN, XANTHAN GUM</b>		
<b>Pectin</b> <i>UniPECTINE®</i>	<ul style="list-style-type: none"> <li>• Label-friendly thickening and gelling agent</li> <li>• Stabilizes proteins in acidic conditions</li> </ul>	Plant-based alternatives to yogurts, fermented creams, plant-based acid drinks
<b>Carrageenan</b> <i>Satiage® , Satiagum®, Aubygel®</i>	<ul style="list-style-type: none"> <li>• Acts as a thickening and gelling agent</li> <li>• Suspends and stabilizes fat, protein and cocoa particles</li> <li>• Improves mouthfeel</li> </ul>	Plant-based desserts, soft serve ice cream mix and drinks, plant-based alternatives to cheeses
<b>Xanthan Gum</b> <i>Satiaxane®</i>	<ul style="list-style-type: none"> <li>• Thickening, suspension and stabilizing agent</li> <li>• Can be applied effectively at very low dosage</li> <li>• Stability in acid conditions and under heat treatment</li> </ul>	Plant-based desserts, plant-based alternative to cheeses
<b>SEAWEED POWDER</b>		
<b>Seaweed Powder</b> <i>WavePure®</i>	<ul style="list-style-type: none"> <li>• Label-friendly</li> <li>• Very limited color and flavor deviation, formulation and process versatility</li> <li>• Helps to maintain stability</li> <li>• Brings great body and mouthfeel</li> </ul>	Plant-based desserts and drinks
<b>LECITHIN</b>		
<b>Fluid Lecithin</b> Soy, Sunflower, Organic Soy <i>Topcithin®, Leciprime®, Metarin®</i>	<ul style="list-style-type: none"> <li>• Label-friendly emulsifier</li> <li>• Stabilizes emulsions and foams</li> <li>• Reduces surface tension</li> <li>• Non-GMO* and GMO available</li> <li>• Not a major allergen</li> <li>• Available in different quality grades (Organic, FQ-MaxX infant, FQ-MaxX, Premium, Standard)</li> </ul>	Plant-based drinks and plant-based alternatives to cheeses
<b>Deoiled Lecithin</b> Soy, Sunflower and Rapeseed <i>Metarin®, Emulpur®, Emultop®</i>		

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

# Oils & fats

Vegetable oils & fats are essential in the creation of plant-based dairy alternatives that deliver on sensory appeal. Finding the optimal mix is key to enabling an optimal texture and organoleptic properties, and an improved nutritional profile. Our oils & fats portfolio for plant-based dairy alternatives is in line with key trends around health, sustainability, label-friendliness, without compromising on sensorial properties that consumers expect.



Product Type	Features & Benefits	Applications
<b>Liquid</b> Sunflower, Rapeseed, Linseed, Corn, Soy	<ul style="list-style-type: none"> <li>Low in saturated and high in mono- and polyunsaturated fatty acids</li> <li>Bring excellent sensorial properties</li> <li>Solutions for various nutritional profile</li> </ul>	Plant-based drinks and desserts, plant-based alternative to creams
<b>Lauric</b> Coconut, Palm kernel	<ul style="list-style-type: none"> <li>Fully hydrogenated available</li> <li>Ensure high oxidative stability for long shelf life</li> <li>Bring excellent sensorial properties and flavor release</li> <li>For extra white colour experience</li> </ul>	Plant based alternative to cheeses, creams, plant-based desserts, flavored and cocoa drinks, ice cream
<b>Fats</b> Palm-based solutions Fat-based milk powders	<ul style="list-style-type: none"> <li>Provide excellent structural properties</li> <li>Deliver the desired texture and mouthfeel</li> <li>Ensure high oxidative stability for long shelf life</li> </ul>	
<b>Blends</b> Palm alternatives based on cocoa butter and/or liquid oils	<ul style="list-style-type: none"> <li>Provide excellent structural properties</li> <li>Achieve desired texture and mouthfeel</li> <li>Reduced saturated fatty acids</li> </ul>	





# Sweeteners

Cargill offers one of the broadest sweetness portfolios, ranging from full to no calorie options, to offer choice to customers and consumers. Whether you're creating an entirely new product or formulating for balanced nutrition, Cargill's broad range of nature-derived sweetness solutions can help you for sweet success.



Product Type	Features & Benefits	Applications
HIGH INTENSITY SWEETENERS <sup>1</sup> (0 kcal/g, Sugar and calorie reduction, Sweetness adjustment)		
Steviol glycosides from stevia		
Truvia®	<ul style="list-style-type: none"><li>High Purity Reb A</li><li>Cost-effective sugar reduction up to 3% SEV</li><li>Clean, sweet taste</li></ul>	Plant-based frozen, neutral and fermented desserts, flavored and cocoa drinks
ViaTech®	<ul style="list-style-type: none"><li>Proprietary, synergistic blends of Steviol Glycosides designed for optimal taste and sweetness</li><li>Sugar reduction up to 6% SEV</li><li>Reduces bitterness and licorice off-notes</li></ul>	
Steviol glycosides from fermentation		
EverSweet® <sup>2</sup>	<ul style="list-style-type: none"><li>Advanced fermentation techniques bring to life stevia's sweetest elements – steviol glycosides Reb M and Reb D</li><li>Sugar reduction up to 8% SEV, with further reduction possible in combination with flavor modulators or other flavor enhancers like erythritol</li></ul>	Plant-based alternative to fruit based yogurt and drinks
LOW/NO-calorie sweeteners <sup>1</sup> (2.4 kcal/g- 0 kcal/g, Bulk sweeteners, Sugar and calorie reduction, Tooth-friendly)		
Maltitol Maltidex®	<ul style="list-style-type: none"><li>Similar sweetness, cooling effect and behavior to sucrose</li><li>Boosts fruity flavors</li></ul>	Plant-based frozen, neutral and fermented desserts, flavored and cocoa drinks
Sorbitol C☆Sorbitol®	<ul style="list-style-type: none"><li>Milder relative sweetness</li><li>Cost-effective</li></ul>	
Erythritol Zerose®	<ul style="list-style-type: none"><li>Sweetness and taste profile close to sucrose</li><li>Synergistic with high-intensity sweeteners, masks off-flavors</li><li>Adds smoothness and body</li><li>Zero calories</li><li>Good digestive tolerance</li></ul>	
FULL-CALORIE SWEETENERS (4 kcal/g, Bulk sweeteners)		
Glucose syrups C☆Sweet®	<ul style="list-style-type: none"><li>Low to moderate relative sweetness</li><li>Medium to high viscosity, body and mouthfeel</li><li>Helps to adjust sugar recrystallization</li></ul>	Plant-based frozen desserts
Glucose-fructose syrup C☆TruSweet®	<ul style="list-style-type: none"><li>Moderate to high relative sweetness</li><li>Cost-effective sugar replacement</li><li>Controlled browning &amp; freezing point depression</li></ul>	
Fructose syrup C☆TruSweet® 01795	<ul style="list-style-type: none"><li>High relative sweetness enabling up to 30% sugar and calorie reduction, and more in combination with high intensity sweeteners</li><li>Enhances freshness and boosts fruity flavors</li></ul>	
Dextrose C☆Dex®	<ul style="list-style-type: none"><li>Higher relative sweetness, typical sweet taste</li><li>Flavor enhancement</li><li>Quick energy release</li><li>Good solubility</li><li>Monohydrate or anhydrous powder, variety of particle size distributions</li></ul>	

<sup>1</sup> 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)

<sup>2</sup> 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.

# Cocoa & chocolate

From bean to bar, Cargill's global portfolio of high quality cocoa and chocolate ingredients can help you create delicious plant-based dairy alternative applications.



Product Type	Features & Benefits	Applications
CHOCOLATE		
<b>Standard</b> Milk, dark, white	<ul style="list-style-type: none"><li>· Liquid &amp; solid solutions</li><li>· Capability to produce chocolate recipes that comply with vegan certification</li><li>· Available with sustainable certification</li></ul>	Plant-based desserts, drinks and ice cream
<b>Caramel Selection</b>	<ul style="list-style-type: none"><li>· White chocolate with caramelized ingredients</li><li>· Label-friendly– flavored with natural caramelized ingredients</li><li>· Four color &amp; flavor profiles</li></ul>	
<b>Organic</b>	<ul style="list-style-type: none"><li>· Organic claim chocolate</li><li>· Sourced from organic origins across the globe to limit local influences on supply stability</li><li>· Blended from different origins to ensure consistent flavor profiles</li></ul>	
<b>ExtraVeganZa</b> Vegan chocolate decorations & inclusions	<ul style="list-style-type: none"><li>· Sensorily outstanding vegan chocolate range with lighter color profile and vegan claim</li><li>· Based on sunflower syrup or rice syrup</li><li>· Available from ‘suitable for vegan’ to ‘vegan with no detectable levels of dairy’ *</li></ul>	
COCOA POWDER		
<b>Gerkens® cocoa</b>	<ul style="list-style-type: none"><li>· A broad range of high-quality cocoa powders suitable for a variety of applications</li><li>· Two new, 30% sugar reduced cocoa powders, in a natural way (without adding any sweeteners or artificial ingredients)</li><li>· Available with a sustainable certification</li><li>· Available in organic</li></ul>	
<b>ExtraVeganZa</b>	<ul style="list-style-type: none"><li>· Two specialty cocoa powders to enhance the sensory appeal of plant-based alternatives to dairy drinks</li></ul>	
COATINGS AND FILLINGS		
<b>Customized plant-based compounds</b>	<ul style="list-style-type: none"><li>· Made with plant-based ingredients for recipes that are also suitable for vegans</li><li>· No limit on dairy traces is offered*</li><li>· Dedicated ‘No nut’ production line</li><li>· Available with a sustainable certification</li></ul>	

\* Produced on our standard lines, dairy traces without max limitations.

# Fibers

As consumers embrace a more proactive and preventative approach towards health, their attitudes are increasingly reflected in their food and beverage choices hence fiber is rising in popularity. Cargill's fiber are fully in line with today's trends towards sugar and calorie reduction, fiber enrichment, and label-friendliness.

Product Type	Features & Benefits	Applications
<b>Soluble corn and wheat fiber</b> <i>Cargill™ soluble fiber</i>	<ul style="list-style-type: none"><li>• Label-friendly</li><li>• Enables "High in fiber" "Source of fiber" claims</li><li>• Enables minimum 30% sugar reduction</li><li>• Calorie reduction</li><li>• Nutri-Score improvement</li></ul>	Plant-based drinks, desserts and ice cream, plant-based alternatives to yogurts, cheeses





INFUSE by Cargill™

# Functional systems (1/2)

Blended ingredient solutions offer customers the ease of a solution that helps speed up their development and launch innovative products faster to market. By delivering such functional systems, Cargill can deliver on the core requirements for Dairy Alternatives. Among others, we offer functional ingredient systems under Trillisse®, Lygomme® and Flanogen® labels, that address a complex set of consumer demands, such as nutritional balance, label friendly, plant-based and other “free-from” formulation challenges



Functional systems	Features & Benefits	Applications
<b>Lygomme® ABN 622 R</b> Declaration: Mono & diglycerides of fatty acids (E471), Carrageenan (E407), Guar Gum (E412)	<ul style="list-style-type: none"> <li>Helps to create a stable emulsion in order to avoid creaming effect and particles sedimentation</li> <li>Enables sensorial smoothness improvement</li> <li>Easy dispersion</li> <li>Flexible dosages</li> </ul>	Plant-based alternatives to dairy drinks
<b>Lygomme® ABN 829</b> Declaration: Microcrystalline cellulose (E460i), Cellulose Gum (E466), Gellan Gum (E418)	<ul style="list-style-type: none"> <li>Helps to create a stable emulsion in order to avoid creaming effect and particles sedimentation</li> <li>Enables sensorial smoothness improvement</li> </ul>	Plant-based alternatives to dairy drinks
<b>Lygomme® ACH 633</b> Declaration: Modified Starch (E1450), Carrageenan (E407)	<ul style="list-style-type: none"> <li>Smooth and spreadable, short and shiny texture</li> <li>Cheese-like eating experience</li> </ul>	Plant-based alternatives to spreadable cheese
<b>Lygomme® ACH 830</b> Declaration: Native Starch, Modified Starch (E1450), Guar Gum (E412), Carrageenan (E407)	<ul style="list-style-type: none"> <li>Delivers enough heat stability to allow shape retention</li> <li>Delivers optimal external crispiness and internal softness</li> </ul>	Plant-based alternatives to halloumi cheese
<b>Lygomme® ACH 840</b> Declaration: Dextrin, Xanthan Gum (E415), Guar Gum (E412)	<ul style="list-style-type: none"> <li>Helps to deliver the right elasticity</li> <li>Delivers springiness, and increase strings when eating</li> </ul>	Plant-based alternatives to block cheese
<b>Lygomme® ACH 864 K</b> Declaration: Native Starch, Modified Starch (E1450), Guar Gum (E412), Carrageenan (E407)	<ul style="list-style-type: none"> <li>Base solution to deliver meltability and stretch without melting salts, phosphates and citrates</li> <li>Helps to improve the texture and overall eating experience</li> </ul>	Plant-based alternatives to block cheese
<b>Lygomme® ACH 875 DF</b> Declaration: Potato Starch, Modified Starch (E1450)	<ul style="list-style-type: none"> <li>Helps to deliver a stable emulsion with meltability</li> <li>Helps to improve the texture and overall eating experience</li> </ul>	Plant-based alternatives to block, soft and fondue cheeses
<b>Lygomme® ACH 909 R</b> Declaration: Modified Starch (E1422), Sodium Chloride, Agar (E406)	<ul style="list-style-type: none"> <li>Delivers firm cuttable, crumbly and thick texture</li> <li>Helps to improve the overall eating experience</li> </ul>	Plant-based alternatives to feta cheese

# INFUSE by Cargill™

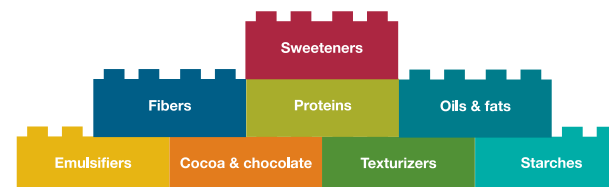
## Functional systems

### (2/2)

Blended ingredient solutions offer customers the ease of a solution that helps speed up their development and launch innovative products faster to market. By delivering such functional systems, Cargill can deliver on the core requirements for Dairy Alternatives. Among others, we offer functional ingredient systems under Trillisse®, Lygomme® and Flanogen® labels, that address a complex set of consumer demands, such as nutritional balance, label friendly, plant-based and other “free-from” formulation challenges



Functional systems	Features & Benefits	Applications
<b>Trillisse® AYS 0688</b> Declaration: Starch, Pectin (E440i)	<ul style="list-style-type: none"> <li>Label-friendly ingredients with positive consumer perception</li> <li>Helps to deliver indulgent mouthfeel and great overall texture</li> <li>Helps to improve smoothness and shiny appearance</li> <li>Limits syneresis during shelf life</li> <li>Easy to use in plant-based formulations, with no process adjustments needed</li> </ul>	Plant-based alternatives to yogurt
<b>Lygomme® AYS 545</b> Declaration: Modified Starch (E1442), Starch, Pectin (E440i)	<ul style="list-style-type: none"> <li>Helps to improve smoothness and shiny appearance</li> <li>Limits syneresis during shelf life</li> <li>Indulgent, thick and creamy texture</li> <li>Suited for various UHT processes</li> <li>Addition before fermentation</li> </ul>	Plant-based alternatives to yogurt
<b>Lygomme® AYS 6722</b> Declaration: Modified Starch (E1442), Pectin (E440i)	<ul style="list-style-type: none"> <li>Helps to improve smoothness and shiny appearance</li> <li>Limits syneresis during shelf life</li> <li>Indulgent, thick and creamy texture</li> <li>Improved process resistance</li> <li>Addition before fermentation</li> </ul>	Plant-based alternatives to yogurt
<b>Trillisse® AMP 820 DF</b> Declaration: Starch	<ul style="list-style-type: none"> <li>Label-friendly</li> <li>Helps to bind the water and brings viscosity</li> <li>Develops indulgent sensory mouthfeel and shininess</li> <li>Avoids syneresis during shelf life</li> </ul>	Plant-based alternatives to yogurt, plant-based dessert
<b>Lygomme® ADF 3939 DF</b> Modified starch (E1442), sucrose, Carrageenan (E407), sunflower oil	<ul style="list-style-type: none"> <li>Helps to improve smoothness and shiny appearance</li> <li>Limits syneresis during shelf life</li> <li>Helps to deliver indulgent mouthfeel</li> <li>Process resistant</li> </ul>	Plant-based desserts
<b>Flanogen® ADF 53</b> Carrageenan (E407), Guar gum (E412)	<ul style="list-style-type: none"> <li>Suitable for various textures from pourable custard to thick slightly gellified dessert creams</li> <li>Indulgent creamy mouthfeel</li> </ul>	Plant-based creamy desserts
<b>Flanogen® ADG 550</b> Carrageenans (E407), Locust bean gum (E410), Dextrose	<ul style="list-style-type: none"> <li>Delivers a demoldable and gellified texture</li> <li>Indulgent spoonable texture, with a creamy consistency</li> </ul>	Plant-based hot-filled desserts





# Your co-creation partner for success

✓ Expertise

✓ Portfolio

✓ Innovation

✓ Sustainability

Meat & Dairy Alternatives

Delightful  
with purpose



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