

Gulfood Manufacturing

 4-6 November 2025

 Dubai World Trade Center, Dubai

Collaborate Innovate Grow



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Murat Tarakçioğlu

Dear Partners and Colleagues,

It is with great pleasure that we once again join Gulfood Manufacturing, a platform where the global food industry comes together to shape the future. For many years, Cargill has proudly taken part in this important event, and each time, we are inspired by the opportunity to connect, collaborate, and create new possibilities with our valued partners.

This year, under the theme “Collaborate. Innovate. Grow,” we are excited to showcase not only our legacy of innovation but also our renewed commitment to building solutions together with you. In this catalog, you will find a selection of prototypes and innovations designed to meet today’s demands while anticipating the needs of tomorrow. It’s all about helping drive shared and sustainable growth.

Each of these innovations is designed to help you stay ahead of consumer expectations while driving sustainable growth. Together, we can transform challenges into opportunities and ideas into market-ready solutions.

We’re delighted to welcome you at our stand, exchange ideas, and explore how we can continue shaping the future of food together.

With warm regards,

Murat Tarakçioğlu

Vice President and Managing Director / Cargill Food META

At a glance

How we work to nourish the world

We are a family company providing food, ingredients, agricultural solutions and industrial products to nourish the world in a safe, responsible and sustainable way. We connect farmers with markets so they can prosper. We connect customers with ingredients so they can make meals people love. And we connect families with daily essentials— from eggs to edible oils, salt to skincare, feed to flooring.

By providing customers with products that are vital for living, we help businesses grow, communities prosper and consumers live well in their daily lives.

We lead with our values

As we envision the future we can create together, we look to the values that have steered us from the start. We put people first. We reach higher. We do the right thing.

We operate globally and impact locally

We are approximately

155,000

employees worldwide

Operating in

70

countries

With

160

years of experience

Selling to

125

markets

Having

200

R&D locations

Managing

1600+

brands

How we make a difference



Making connections

Sitting at the heart of the global supply chain, we bring people together to make the world's food and agriculture system more sustainable, resilient and accessible.



Bringing perspective

With over 160 years of experience, we offer trusted expertise and a long-term view, so we can do the right thing—today and for generations to come.



Partnering sustainably

With sustainability embedded in our purpose, it's part of everything we do. We build sustainable supply chains that benefit people and the planet we share.



Thinking ahead

We listen and we care, so we can anticipate and meet our customers' needs and innovate with purpose in an ever-changing world.

Grow your business with Cargill Food in the Middle East, Türkiye and Africa.

Meet with our insight-led innovations,
best-in-class food solutions and ingredients.

We are here for you

With our regional offices and a team of passionate people, we provide unique application and technical expertise built on 160 years of experience. We are a full-service solutions provider, offering a broad product portfolio for Chocolate Confectionery, Ready Meals & Culinary, Bakery, Snacks, Meat & Dairy Alternatives, Sugar Confectionery, Dairy and Beverage manufacturers in the Middle East, Türkiye, Africa.

Through local market insights and our global technology capabilities, we help you differentiate your brands, grow your market share, and create unique products that meet consumers' challenging demands. At Cargill's R&D centers, you can use our pilot facilities, which approximate the conditions of your own processing lines, to execute trials, produce prototypes, test new technologies, and create new recipes.

OUR OFFICES & PLANTS



TÜRKİYE:

Istanbul, Ankara Offices
Orhangazi Corn Milling Plant/Bursa
Balıkesir Fats & Oils Plant/Balıkesir
Dilovası Industrial Specialties Plant/Kocaeli
Hendek Animal Nutrition Premix Plant/Sakarya

SAUDI ARABIA:

MEFSCO J.V. Starches & Sweeteners Plant/Riyadh

UNITED ARAB EMIRATES:

Dubai Office

NORTH AFRICA:

Egypt - Cairo Office
Algeria - Algiers Office

WEST AFRICA:

Nigeria - Lagos Office

SOUTH AFRICA:

Johannesburg Office

Delivering Value Through Innovation

Collaborate.

Innovate. Grow.

At Cargill, we believe that the future of food is not built alone — it's built together. For 160 years, we've partnered with businesses across the globe to reimagine what's possible in food. Today, as we proudly take part in *Gulfood Manufacturing 2025*, we bring with us not only our legacy of innovation, but also a renewed commitment to *collaboration, co-creation, and shared growth*.

This year's theme — *Collaborate. Innovate. Grow.* — reflects the way we work with our partners every day. We don't just deliver ingredients; we deliver insights, solutions, and a shared vision for the future. Whether it's developing prototypes that anticipate tomorrow's trends, or scaling sustainable solutions that meet evolving consumer expectations, we are here to help you move forward - faster, smarter, and more sustainably.

Our global reach and local expertise allow us to support you at every step of your journey - from ideation to formulation, from regulatory readiness to market success. With deep scientific knowledge, cutting-edge R&D capabilities, and a passion for doing what's right, we are your trusted partner in navigating the complexities of today's food system.

In this catalog, you'll discover a curated selection of innovations and prototypes that represent our collaborative spirit and our drive to shape a better food future. Each solution is designed not only to meet your needs today, but to help you lead in tomorrow's markets.

Let's create what's next - together.
Let's *collaborate, innovate, and grow*.

Stable, creamy, and *Retort-ready*



Consumers are increasingly seeking new flavors and satisfying textures, especially in breakfast items and sauces that evoke indulgence and comfort. To meet these evolving expectations, dairy producers are turning to cost-effective, high-performance retort creams that combine **sensory appeal with functional stability**. Cargill's dairy functional systems are designed to deliver exactly that: creamy, shelf-stable solutions that maintain texture and taste even under high-heat processing. Discover how our advanced formulations can help you innovate with confidence and efficiency.

Meeting the demand for creamy, convenient dairy solutions

Looking to optimize formulation costs without compromising texture, mouthfeel, or consumer appeal? Our advanced functional systems offer **superior creaminess, stable emulsification, and long-lasting texture** - even under the intense conditions of retort sterilization. Whether you're developing breakfast creams, or ready-to-eat meals, our solutions help you meet consumer expectations for indulgence and convenience in a shelf-stable format.

Lygomme™ ACT 400 - functional stability for retorted dairy creams

Lygomme™ ACT 400 is a specialized blend of emulsifiers and hydrocolloids, expertly formulated to stabilize retorted recombined dairy creams. It enables efficient oil-in-water emulsion recombination, ensures thermal stability during sterilization, and prevents water separation throughout the product's shelf-life.

Key benefits:

- Cost-effective formulation
- Stable under retort process conditions
- Consistently smooth and homogenous texture throughout shelf life



Cargill is your co-creation partner for growth in dairy

Simplify your business with Cargill's unparalleled ingredient portfolio for the dairy industry. Our wide range of products addresses formulation challenges while managing risks and controlling costs.

We offer texturizers, sweeteners, fibers, oils, cocoa&chocolate, blended ingredient solutions/functional systems. Whether you need to improve phase stability, enhance creaminess, or increase shelf life our expert team is ready to assist.

INGREDIENTS

Water

Cargill palm oil

Skimmed milk powder

Lygomme™ ACT 400
(blend of emulsifier and hydrocolloids)



Greek-style mango yoghurt

Creamy *Mango dairy experience*

Introducing another cost-efficient & delicious dairy solution from Cargill: **Lygomme™ AYS 53**

Lygomme™ AYS 53 is a functional blend specifically developed for the stabilization of stirred (fermented) yogurts. It enables the production of a **thick, creamy texture** with excellent smoothness. This ensures a high-quality eating experience throughout shelf life.

This solution can be seamlessly added to milk prior to fermentation without requiring any changes to your existing process - making it both efficient and easy to integrate.

Blended with acetylated distarch adipate, amidated pectin, and dextrose, Lygomme™ AYS 53 acts as a powerful texturant and stabilizer for fermented dairy applications. At a recommended dosage up to 1%, it delivers consistent results in both low-fat and fat-free yogurt formulations.

Key benefits:

- Thick, creamy texture
- Improved smoothness and mouthfeel
- Shiny, appealing appearance





INGREDIENTS

Yoghurt

- Skimmed milk
- Skimmed milk powder
- Cream 35% fat
- Lygomme™ AYS 53**
- Dairy culture

INGREDIENTS

Fruit preparation

- Mango puree
- Sugar
- Passion fruit puree
- Water
- C*Tex® 06205 modified starch**
- Natural flavor mango taste
- Citric acid
- Potassium sorbate

Enhance texture and stability in fruit preparations with **C☆Tex® Modified Starch**

Mango-flavored dairy products, including yogurt, are gaining popularity across the Middle East and Africa due to cultural preferences, growing health awareness, and consumer interest in fruit-based indulgence. C☆Tex® modified starch, acetylated distarch adipate, is designed to meet these market needs by delivering a wide range of texturizing benefits. It provides thickening, optimized viscosity, and smooth mouthfeel,

along with excellent acid, heat, and good resistance to shear forces - making it ideal for applications requiring extended shelf life. Its versatility allows it to be used across various product categories, from culinary dressings, sauces to fruit preparations.

Our portfolio of C☆Tex® modified starch is tailored into four different products (6201, 06203, 06205 and 06214), each delivering viscosity, process and texture stability, along with superior textural attributes to elevate your end product.

Spreadable pistachio cream

Velvet Pistachio *Harmony*



The rise of pistachio: From tradition to trend

The fusion of creamy pistachio and tahini, layered with crisp knafeh and coated in rich milk chocolate, defines the Dubai Chocolate sensation - a creation that has propelled pistachio into the global spotlight.

With its vivid green hue, bold and nutty taste, pistachio is reshaping indulgence. Whether featured as a luxurious filling in artisanal chocolates or as a smooth, spreadable delight on breakfast tables, pistachio is no longer just an ingredient - it's a symbol of quality, culture, culinary and innovation.

Silky, creamy, spreadable: How fats transform texture

The secret to irresistible spreads lies in the right fat choice. Exceptional creaminess, balanced sweetness, and a silky, spreadable texture can redefine consumer expectations - especially in premium products like pistachio spreads and chocolate fillings.

This is where Ocolna™ makes a difference: it goes beyond functionality to elevate indulgence. In fact, 67% of consumers say that the look, feel, and aroma of a product are essential to their experience. In spreads, a glossy appearance and smooth texture are key to delivering the sensory richness that today's consumers crave.

Ocolna™ range is perform reliably in local climate conditions. It ensures optimal results in soft, glossy, and stable confectionery fillings and spreads, making it an ideal choice for nut-based innovations.



INGREDIENTS

Sugar

Pistachio paste

Pistachio pieces

Ocolna™ 9505 palm oil

Skimmed milk powder

Whole milk powder

Lecithin

Ocolna™ palm oil solutions for pistachio spreads & more

High performance Ocolna™ 9505

- Highly stable with enhanced resistance to oil separation.
- Ideal for chocolate or nut-based spreads.



Versatile All-Rounder Ocolna™ 9020

- Soft texture for chocolate spreads.
- Smooth, spreadable fillings with excellent flavor release.
- Maintains sensorial properties even after baking.

Standard Solution Ocolna™ 270

- Cost-effective for general spread applications.
- Suitable for chocolate based sauces, toppings.

60% sugar reduced energy drink

Optimal sweetness

Deep sugar reduction

Sugar reduction remains a strong industry trend, with beverages continuing to lead formulation efforts. New opportunities are also emerging in categories like beverages, sugar confectionery, dairy, and sports nutrition. Consumers are increasingly seeking ways to cut back on sugar without sacrificing taste, and they tend to prefer familiar ingredients. That's why we're excited to introduce this energy drink crafted with **EverSweet™***

- a next-generation stevia sweetener - and Vaniköy F85 fructose syrup.

Complete sugar replacement with clean taste

EverSweet™ is a next-generation sweetener that captures the sweetest elements **Reb M and Reb D** steviol glycosides - delivering a delicious, calorie-free sweetness experience.

Achieving meaningful sugar reduction requires maintaining flavor integrity.

EverSweet™ overcomes this challenge with an optimized taste profile, allowing for substantial sugar reduction without compromising on taste.

Ideal for high usage levels, **EverSweet™** makes great-tasting sugar replacements of up to 8 SEV (sucrose equivalent value) possible depending on the application. Further reduction possible in combination with flavor modulators or other flavor enhancers like erythritol. Calorie-free sweetness helps reduce calories in food and beverage formulations.

*EverSweet™ is a product of Avansya, a joint venture between Cargill and Dsm-Firmenich.



Sweetness from nature-driven source

Vaniköy F85 fructose syrup can help formulators meet challenging demands for sugar reduction. Vaniköy F85 is a 85% pure fructose syrup, it draws its sweetness from the same type of sugar found in most fruits at high levels. Fructose, or fruit sugar as it's often called, is the sweetest of all naturally occurring sugars



Sustainability Advantage

Produced through advanced fermentation technology, EverSweet™ offers notable environmental benefits compared to leaf-derived stevia, bioconverted Reb M, and traditional sugar. It uses 92% less water, reduces land use impact by 88%, and lowers carbon footprint by 76%. Additionally, steviol glycosides naturally biodegrade after consumption, addressing concerns about environmental persistence.



INGREDIENTS

Carbonated water

Sugar

Vaniköy F85 fructose syrup

Lemon juice concentrate

Vitamin mix with taurine, inositol and caffeine

Mojito flavor

EverSweet™ (steviol glycosides from fermentation)

Colouring food (safflower & algae concentrates)



Napolitain

Exploring Cocoa *Butter* *Equivalents*



Turyağ® TurCao: A Smarter Choice for Cocoa Confectionery

Whether your goal is sustainability or cost optimization, Turyağ® TurCao offers an innovative solution for cocoa confectionery manufacturers. This advanced fat system enables the creation of cocoa confectionery with reduced or even zero cocoa butter without compromising on indulgent taste or texture. Even better, TurCao integrates seamlessly into existing production lines, requiring no changes to equipment or processes.

To showcase its versatility, we present two prototypes: one with 5% TurCao CB70 and another with 100% TurCao CB70. Taste the napolitain made with 100% TurCao CB 70 and experience how indulgent cocoa based confectionery can be without cocoa butter.

Turyağ® TurCao range offers solutions that's fully compatible with cocoa butter, making

it ideal for applications such as tablets, dragees, pralines, and wafer coatings. Its formulation includes shea butter, which not only ensures full compatibility but also enhances product quality - unlocking possibilities beyond what cocoa butter alone can offer.

The TurCao family, including our cocoa butter equivalent and cocoa butter improver series, is carefully selected by our technical experts based on key parameters such as desired product characteristics, climate conditions, seasonality, and production infrastructure. This ensures consistent performance and superior quality throughout your product's shelf life.

Crafted with Gerkens® cocoa powder for ultimate indulgence

To elevate the sensory experience, our prototypes are crafted using Gerkens® natural cocoa powder - renowned for its vivid color, rich flavor, and consistent quality. Whether you choose from our extensive off-the-shelf range or opt for tailor-made solutions, Gerkens® guarantees delicious results that stand out in any application. We understand your needs are diverse, and we're here to help you perfect every detail - from color to taste, every single time.



INGREDIENTS

Napolitain with 5% CBE

Sugar

P00D0 cocoa butter (deodorized)

Whole milk powder

Gerkens™ NE 10-12% cocoa powder

Turyağ® TurCao CB70 vegetable fats (palm, shea)

Topcithin™ NGM soy lecithin

Vanilla flavor

INGREDIENTS

Napolitain with 100% CBE

Sugar

Turyağ® TurCao CB70 vegetable fats (palm, shea)

Whole milk powder

Gerkens™ NE 10-12% cocoa powder

Topcithin™ NGM soy lecithin

Vanilla flavor

Key benefits

- Cost optimization.
- Functional performance.
- Full compatibility with cocoa butter.



30% sugar reduced muffin with fruit filling

Less sugar. *More delight.*



Discover a delicious balance of indulgence and innovation with our raspberry - filled cocoa flavored muffin – crafted to satisfy sweet cravings while reducing sugar in both the cake and the filling. This prototype is a testament to smart formulation, combining rich flavor and tender texture ideal for consumers looking for reduced-sugar options.

Same great taste, less sugar

Thanks to the combination of **C☆Maltidex L 16306** (maltitol syrup), **C☆ Dry MD 01955** (low DE maltodextrin), **C☆ Gel 20006** (wheat starch) and **Satiaxane CX 90 T** (xanthan gum), our muffin delivers indulgence with a reduced sugar profile and good crumb texture. In the raspberry filling, **C☆Sweet™ 01403 glucose syrup** is used in combination with sugar to avoid crystallization and help with sugar reduction. **UniPectine® XPO OF 308 C SB**, low methoxyl pectin, provides injectable texture to the filling.

C☆Sweet™ glucose syrups, derived from corn or wheat starch, contribute a mild

sweetness while enhancing the nutritive, sensory, and physical properties of food and beverages. Their clear, stable liquid form eliminates the need for additional processing, making them easy to use and integrate into formulations.

As one of the world's leading producers of polyols, Cargil's **C☆Maltidex™** maltitol syrups offer a versatile sweetening option for food and beverage manufacturers looking to reduce sugar. With a mild sweetness profile and excellent functional properties, Maltidex™ supports a wide range of applications across different food categories.

Taste and color that captivate

The rich cocoa base is powered by **Gerken's® DB82** alkalized cocoa powder, delivering the intense taste and appealing dark color that resonate with regional preferences.

INGREDIENTS

Cake

Wheat flour

Sugar

Eggs

High Oleic Sunflower Oil

Water

C*Dry MD 01955
maltodextrin

Glycerol

C*Maltidex L 16306
maltitol syrup

Gerkens® DB82 cocoa
powder

Skimmed milk powder

Baking powder

C*Gel 20006 wheat
starch

Emulsifier mix

Satiaxane CX 90 T
xanthan gum

Vanilla flavor

INGREDIENTS

Filling

Sugar

Raspberry pulp
standardized

C*Sweet 01403
glucose syrup

Water

Glycerol

UniPectine® XPO OF
308 C SB pectin

Citric acid

Potassium sorbate

Indulgent raspberry filling

The fruit filling is thick and vibrant thanks to **UniPectine® XPO OF 308 C SB**, a low methoxyl pectin ideal for fruit-based applications.

It ensures a consistent texture and delightful fruit experience in every bite.

A sugar-reduced muffin concept tailored for the META region, offering indulgent flavor and innovative texture - no compromises needed.

Moist, tender, and structural sound

The cake matrix is enhanced with:

- **High oleic sunflower oil** for a soft tender bite.
- **C☆Dry MD 01955 low DE maltodextrin** as a bulking agent.
- **C☆Gel 20006 starch** to improve batter viscosity and structure.
- **Satiaxane CX 90 T xanthan gum** for optimal batter stability and enhancing texture.



NextCoa™

Confectionery alternative to chocolate

More sustainable becomes more affordable



While consumers love indulging in treats, they don't want to compromise the planet or affordability. That's why we're proud to introduce NextCoa™ confectionery alternative to chocolate:

- A delicious range of innovative products
- Provides a great sensorial experience
- Addresses customer demands on sustainability, scalability, and price volatility.

Debuting at Gulfood Manufacturing 2025, NextCoa™ is a full portfolio of non-cocoa alternatives suitable for use in bakery, chocolate confectionery, coated snacks, and cereals and much more.

Inspired by nature, this range is sourced from familiar plant-based ingredients such as grape seeds and sunflower kernels. Sugar, vegetable fats, lecithin, and natural flavourings complete the composition. Furthermore, the production process for creating this NextCoa™ confectionery alternative closely resembles traditional cocoa processing.

Discover our consumer-approved NextCoa™ range covering a large spectrum of sensorial profiles

| | KEY FEATURE | APPLICATION AREAS | | INCLUSIONS |
|------------|---|-------------------|----------|--------------------|
| | | C, M, P, E* | C, P, E* | |
| | | with CBE | with CBS | |
| Dairy mild | A dairy-based alternative to milk chocolate | 814 | 864 | ✓ |
| Mild | A vegan alternative to milk chocolate | 810 | 860 | ✓ (bake stable) |
| Dark Mild | A vegan blend of the best of dark and milk sensory profiles | 812 | 862 | ✓ (bake stable) |
| Intense | A vegan alternative to dark chocolate | 811 | 861 | ✓ (bake stable) |

*C: Coating, M: Molding, P: Panning, E: Enrobing



The confectionery alternative to chocolate benefits:

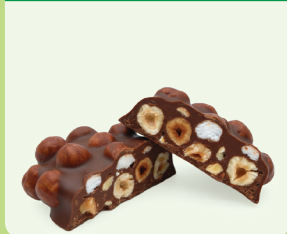
- Planet-focused
- Up to 95% lower water footprint* **
- Up to 90% lower land-use-related impacts* **
- Up to 67% reduction in carbon footprint* **
- Great sensorial experience
- Label-friendly

Let's try NextCoa™ confectionery alternative to chocolate:

Crispy rock - pistachio & NextCoa™ 812 confectionery alternative to dark chocolate



Crispy rock - hazelnut & NextCoa™ 814 confectionery alternative to milk chocolate



NextCoa™ 812 confectionery alternative to dark chocolate



NextCoa™ 814 confectionery alternative to milk chocolate



INGREDIENTS

NextCoa™ 812 confectionery alternative to dark chocolate:

Sugar, Vegetable Fats (Palm, Shea), Grape Seed Powder, Sunflower Flour, Emulsifier (Sunflower Lecithin), Natural Flavourings

NextCoa™ 814 confectionery alternative to milk chocolate:

Sugar, Vegetable Fats (Palm, Shea), Milk Powder, Grape Seed Powder, Sunflower Flour, Emulsifier (Sunflower Lecithin), Natural Flavourings

Disclaimers: * Results presented indicate the upper bounds of reductions across the alternative products assessed when compared to conventional chocolate. For conventional chocolate products a representative commercial product with similar manufacturing conditions are determined. This is not intended to represent the totality of the chocolate industry but rather a realistic market average for indicative comparative assertions. **The underlying LCA study incorporates the European Commission-recommended PEF impact assessment method and is 3rd party panel review for ISO 14040:2006 and ISO 14044:2006 conformance. Ex-ante results are ISO 14044 certified, iterations in supply-chain configurations will be accounted for. Report available at Voyage Foods.*** More information on claims can be provided on demand in further documentation.

**** Results represent Ex-ante LCA for the expressed purpose of eco-design and are not intended for comparative assertion against competitor products. The modelling procedure follows the Product environmental Footprint Methodology from Cradle to Gate.





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² [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.]