

Dairy & Dairy Alternatives

INGREDIENT PORTFOLIO



Cargill[®]

Comprehensive ingredients to capture dairy's potential.

Dairy can be a daily staple, a refueling snack and an indulgent treat... sometimes, all in the same day. Partner with Cargill for proven dairy expertise, industry-leading ingredients and a collaborative approach to innovation.

Solutions across the dairy aisle



Beverages



Cheese



Creamers



Dips & Dressings



Fermented Dairy



Frozen Desserts



Ice Cream



Yogurt

...and everything in between!

COMPLETE INGREDIENT PORTFOLIO

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Cocoa & Chocolate

From flavored milks to mochas, ice creams to yogurts and more, Cargill's broad portfolio of high-quality cocoas and chocolates can make your dairy products irresistible.

Milk Chocolate Chips

Wilbur® M540

Dark Chocolate Chips

Wilbur® B558

Wilbur® #95 (Non-GMO*)

Non-Alkalized Cocoa Powders

Gerken's® 10/12 Amber™

Gerken's® 10/12 Bueno™

Gerken's® 10/12 Natural Organic

Gerken's® 10/12 PON10B2

Gerken's® 10/12 Tano™

Gerken's® 22/24 Amber™

Lightly Alkalized Cocoa Powders

Gerken's® 10/12 Alkalized Organic

Gerken's® 10/12 Bia™

Gerken's® 10/12 Duchess™

Gerken's® 10/12 Mejr™

Gerken's® 10/12 POD10G5™

Gerken's® 10/12 Russet™

Gerken's® 22/24 Aristocrat™

Moderately Alkalized Cocoa Powders

Gerken's® 10/12 Organic Red

Gerken's® 10/12 POR10G9

Gerken's® 10/12 Russet Plus™

Gerken's® 10/12 Sienna™

Gerken's® 20/22 Velour™

Gerken's® 22/24 Amsterdam™

Strongly Alkalized Cocoa Powders

Gerken's® 10/12 Atobo™

Gerken's® 10/12 Excellente™

Gerken's® 10/12 Garnet™

Gerken's® 10/12 Gatsby

Gerken's® 10/12 Gerken's Luxe™

Gerken's® 10/12 GT50

Gerken's® 10/12 Marquise™

Gerken's® 10/12 Regent™

Gerken's® 22/24 Garnet™

Heavily Alkalized Cocoa Powders

Gerken's® 10/12 Midnight™

Flakes

Ambrosia® CK-3444

Ambrosia® CK-7393



Fats & Oils

Fats and oils can enhance mouthfeel, add beneficial nutrients and stabilize emulsions in dairy. You can rely on Cargill's extensive portfolio of edible oils and formulation expertise to find the ideal solution for your products.

| | |
|---|--|
| Shortening | Cargill® specialty shortening center fat (<i>Palm kernel, soy lecithin</i>) [†] |
| Advantage® P-100 all-purpose shortening (<i>Palm</i>) [†] | Cargill® HB-95 coating fat (<i>Hydrogenated palm kernel</i>) [‡] |
| High-Stability Oils | Cargill® HB-102 coating fat (<i>Hydrogenated palm kernel</i>) [‡] |
| Clear Valley® high oleic canola oil | Cargill® HB-106 coating fat (<i>Hydrogenated palm kernel</i>) [‡] |
| Clear Valley® high oleic sunflower oil | Cargill® HB-112 coating fat (<i>Hydrogenated palm kernel</i>) [‡] |
| Advantage® P-75 palm olein [†] | Cargill® HB-112 L flakes (<i>Hydrogenated palm kernel</i>) [‡] |
| Specialty Fats | Cargill® coconut oil 76 (<i>Coconut</i>) |
| Cargill® PK-100 coating fat (<i>Palm kernel</i>) [†] | Cargill® coconut oil 92 (<i>Hydrogenated coconut</i>) |
| Cargill® PK-102 coating fat (<i>Palm kernel, palm</i>) [†] | |
| Cargill® PK-106 coating fat (<i>Hydrogenated palm kernel</i>) [†] | |
| Cargill® PK-1000 coating fat (<i>Hydrogenated palm kernel</i>) [†] | |



[†]Available as RSPO-certified Mass Balance (MB) or Segregated (SG).
[‡]Available as RSPO-certified Mass Balance.

Function & Nutrition

Create dairy that does more. Cargill's range of high-quality plant proteins, dietary fibers, vitamins and acidulants can support improved nutritional content, flavor and shelf life.

| | |
|------------------------------|---------------------------------|
| Plant Protein | Vitamin E |
| Prolia® soy flour | Cargill® Vitamin E |
| Prosante® textured soy flour | Tocopherols |
| PURIS® pea protein | Cargill® mixed tocopherols |
| Plant Sterols | Acidulants |
| CoroWise® | Citric acid – Liquid, anhydrous |
| Fiber | Potassium citrate |
| MaizeWise® corn bran | Sodium citrate |
| Cargill® soluble corn fiber | Postbiotic |
| | EpiCor® postbiotic |



Salt

Salt is surprisingly essential in dairy products. It enhances and balances flavor, influences water binding, controls microbial growth and acts as a preservative. As a trusted global salt supplier, Cargill can help you find the best salt ingredients for your recipes.

Granulated Salt

Cargill® Hi-Grade blending salt
 Cargill® Hi-Grade granulated salt
 Cargill® Hi-Tex® granulated salt
 CMF® Flo-Ever® salt
 CMF® granulated salt
 Fine blending salt
 Top-Flo® granulated salt

Premier™ Salt

Premier™ extra-coarse topping flake salt
 Premier™ fine flake salt
 Premier™ fine flour salt
 Premier™ select coarse flake
 Premier™ topping flake salt

Potassium Salts

Potassium Pro® potassium salt w/ magnesium carbonate
 Potassium Pro® potassium salt w/ tricalcium phosphate
 Potassium Pro® ultra-fine potassium salt

Flour Salt

Cargill® Microsized® fine salt
 Cargill® Microsized® 95 extra-fine salt

Sea Salt

Purified sea salt blending
 Purified sea salt fine
 Purified sea salt flour
 Purified sea salt powder
 Purified sea salt untreated
 Purified sea salt w/ magnesium carbonate
 Purified sea salt w/ Yellow Prussiate of Soda
 Sea salt extra-coarse topping

Sea salt topping

Alberger® Flake Salt

Alberger® coarse topping flake salt
 Alberger® fine flake salt
 Alberger® fine flake improved salt
 Alberger® fine flake prepared salt
 Alberger® fine flake supreme salt
 Alberger® fine prepared flour salt
 Alberger® flake salt
 Alberger® Shur-Flo® fine flake salt
 Alberger® Shur-Flo® fine flour salt

FlakeSelect® Salt & Potassium Chloride

Available in various particle sizes

FlakeSelect® potassium salt
 FlakeSelect® potassium salt / sea salt
 FlakeSelect® potassium salt / sodium chloride
 FlakeSelect® sea salt

Pink Himalayan Salt

Pink Himalayan salt extra-coarse untreated
 Pink Himalayan salt flour untreated
 Pink Himalayan salt untreated



Sweeteners

Consumer appetite for sweetness is evolving. From lightly sweet to full-on indulgent, Cargill's industry-leading portfolio of sweeteners and sugar reduction ingredients can help you achieve your goals for taste, functional performance and label attributes.

Sugar

Brown sugar

Granulated sugar

Liquid sucrose

Powdered sugar

Tapioca

Cargill® tapioca syrup

Corn Sweeteners

Cleardex® corn syrups

Clearsweet® liquid dextrose corn syrups

IsoClear® high fructose corn syrups

Satin Sweet® 65% high maltose corn syrup

Stevia

EverSweet® stevia sweetener

EverSweet® stevia sweetener + ClearFlo® natural sweetener (EC1)

Truvia® stevia leaf extract

ViaTech™ stevia leaf extract

Polyols

Isomaltidex® isomalt

Maltidex® maltitol

Mannidex™ mannitol

Sorbitidex™ sorbitol

Zerose® erythritol

Sucromalt

Xtend® sucromalt

Rare Sugars

Cargill® allulose



Texturizers

In dairy, texture is critical: the lush palatability of yogurt, the creamy melt of ice cream, the firm bite of cheese. Rely on Cargill's unparalleled selection of texturizing ingredients, together with broad technical expertise, to achieve sensory perfection.

Native / Unmodified Starch (Cook-Up)

Corn, Tapioca

AmyloGel™

Cargill® Gel™

C*Gel™

C*Cream Gel™

DryGel™

Native / Unmodified Starch (Instant)

Cargill® Gel Instant™

C*Gel Instant™

Functional Label-Friendly Starch

Corn, Tapioca

SimPure® functional native starch

Modified Starch – Instant

Cargill® Tex™

HiForm®

PolarTex™

PulpTex™

StabiTex™

Modified Starch – Specialty

CleanSet®

EmCap®

Emulsifying starch

EmulTru™

Starrier R™

Soluble Rice Flour

SimPure® soluble rice flour

Maltodextrin

Cargill® Dry™ MD

Corn Syrup Solids

Cargill® Dry™ GL

Dextrin

Cargill® Dry Set™

Carrageenan

Aubygel®

Satiagel®

Satiagum®

Pectin

UniPECTINE®

Xanthan Gum

Satiaxane®

Lecithin – Fluid

GM & NGM Soy*

Emulfluid® acetylated or hydroxylated

Metarin® low viscosity

Topcithin® standard fluid

Lecithin – Deoiled

GM & NGM Soy, Canola / Rapeseed, Sunflower*

Emulpur™ standard deoiled lecithin

Epikuron™ standard deoiled granules

Lecigran® deoiled lecithin

Metarin® infant-grade deoiled lecithin

Lecithin – Fractionated

GM & NGM Soy*

Epikuron™ fractionated fluid & deoiled

Custom Texturizing Systems

Accubind® blends

CitriTex® blends

Daritech® blends

Gelogen™ blends

Vitex® blends



In dairy, quality matters.

Choose the confidence that comes with Cargill.



Unmatched ingredient portfolio, from core staples to specialty inclusions



Insights-led innovation, including category & consumer insights



Technical expertise, including R&D labs, application centers and dairy experts



Strategic formulation to achieve desired product attributes



Global supply chain for consistent quality and predictable availability



Contact your Cargill representative or visit [cargill.com](https://www.cargill.com).

* There is no single definition of “non-GMO” in the USA. Contact Cargill for source and processing information.

EverSweet® is a product of Avansya, a joint venture of Cargill and dsm-firmenich.

PURIS® Pea Protein is a trademark of PURIS Foods, a Cargill strategic partner.

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