



Solve your creams' formulation challenges with INFUSE by Cargill™ functional systems & design

Creams – whether for cooking or whipping – may be one of the most mature categories in dairy, but that doesn't make them simple. Behind their apparent familiarity lies a constant balancing act between cost pressure, process robustness, sensory performance and evolving expectations around label-friendliness and sustainability.

Enter INFUSE by Cargill™ functional systems - meticulously crafted systems with optimal ingredient ratios that are designed to harness ingredient synergies to deliver the most optimal solution.

Explore off the shelf solutions that can help stabilize a variety of dairy & plant-based creams, from fermented to retorted breakfast creams, across a variety of functionalities such as whipping, glazing or cooking. These solutions are designed to help create the desired texture – also in fat-reduced products, improve stability and shelf life and deliver the required functionality.



**ENHANCED
FUNCTIONALITY**



**OPERATIONAL
EFFICIENCIES**



**THE CARGILL
ADVANTAGE**

“Functional systems bring robustness, speed and risk reduction. From a customer perspective, a system may appear more expensive than a single ingredient, but in reality it can often help to reduce total cost. Customers save R&D time, simplify operations by handling fewer ingredients, and significantly reduce food safety and regulatory risks.”

Delphine Savereux – Solutions Director Functional Systems

Off the shelf solutions optimized for performance

Our functional systems help to ensure the best results in your specific formulation. They include solutions across various

- **viscosity levels:** from liquid to semi-thick to thick
- **fat levels:** from full (=>30% to light (12-20%) up to extra light (down to ~4% fat)
- **pH:** from acidic (below 4.6) to neutral (close to 7)

Explore our solutions for various cream types:



Cooking creams:

Lygomme® ACL series: Off the shelf series for stabilization of a variety of (non-) dairy cooking creams, suitable for hot and acidic conditions. Designed to stabilize medium to low fat creams (down to 4% fat) and thicken and enhance cooking properties. Various solutions to address robustness, cost-effectiveness and label-friendliness.



Glazing creams:

Lygomme® ACL 909 D: Off the shelf solution for medium to low fat, fluid UHT dairy creams, in hot or cold conditions.



Breakfast creams:

Lygomme® ACT series: Suitable for UHT and retort processing, these solutions efficiently recombine oil-in-water solutions, impart thermal stability during retort process and prevent water exudation during shelf life, resulting in an onctuous and shiny, thick, indulgent cream to start your morning.

Leverage the Cargill advantage

Cargill is uniquely positioned to help you develop exciting new solutions. Working with Cargill gives you a suite of benefits:



Benefit from Cargill's extensive ingredient portfolio spanning texturizers, sweeteners, proteins, fibers, cocoa powders, and more.



Piggyback on our years of ingredient and application knowledge and implement our system solutions for enhanced performance.



Get peace of mind as all our selected ingredients adhere to applicable regulatory, and food safety standards, and we help minimize supply disruptions and provide comprehensive price risk solutions.

Discover what INFUSE by Cargill™ functional systems & design will do for your next product development project.
Get in touch with us today!

Learn more about our INFUSE solutions for dairy, dairy alternatives & hybrids

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