



Food Manufacturing

# Product *Portfolio*

Your Complete Ingredients Product Portfolio

Cargill Australia & New Zealand

# We're your partner for innovation and growth

More than a leading ingredient supplier, Cargill Food Manufacturing is a source of inspiration and growth, setting new standards for innovating and collaborating.





We anticipate future trends and regulations, while investing in research, innovation, safety, food application, formulation and scaling capabilities.

From texturisers and fats that deliver a delicious mouthfeel and enhanced flavours, healthier oils and plant-based proteins, to low calorie sugars and chocolate that sweeten favourite dishes, you can depend on our insights-led innovation to create nutritious and tasty products that contribute to happier, healthier lives.

Discover how we can co-create growth for you!



# Accelerating our *sustainability* efforts

Our global presence and connections across the food supply chain help us give customers peace of mind with supply transparency and reliability.

[Learn More](#)

## Sourcing/origination

Supporting farmer livelihoods and farming communities, and protecting the environment through Cargill's Cocoa Promise, Red Seaweed Promise, palm commitments, & SustainConnect™.



## Production/processing

Amplifying efforts to reduce greenhouse gas emissions and water use, while improving waste management and recycling at our plants.



## Delivery to customer

Enhancing product traceability and supply chain transparency and working towards sustainable delivery of our products.



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# Chocolate & Cocoa

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# Chocolate & Chocolate Compounds

Chocolate is a key ingredient to create indulgence and deliciousness. Cargill offers an extensive range of sustainably sourced specialty chocolates and chocolate compounds for a wide variety of applications including confectionery, bakery, desserts and dairy, designed to enhance sensory excitement.

Product type/name	Features & Benefits
Standard	<ul style="list-style-type: none"><li>▪ Milk, Dark, White chocolate and compounds</li><li>▪ +4,500 SKUs</li></ul>
Single Origin	<ul style="list-style-type: none"><li>▪ Made from high-quality, sustainably sourced cocoa beans</li><li>▪ Ecuador, Columbia, Caribbean, Dominican Republic, Peru, Papua New Guinea, Madagascar, DR Congo, Ghana and Ivory Coast</li><li>▪ Cocoa content: minimum 70%</li></ul>
Coatings and fillings	<ul style="list-style-type: none"><li>▪ Wide range of flavored coatings and fillings</li></ul>
Sustainable Sourcing	<ul style="list-style-type: none"><li>▪ Certified Cocoa: Fairtrade or Rainforest Alliance</li><li>▪ Cargill Cocoa Promise: Our advanced solution to make a direct impact in cocoa communities; Rainforest Alliance, Fairtrade or Promise verified</li><li>▪ RSPO Palm Oil</li></ul>

[Learn More](#)



# Cocoa Butter

As the natural fat in cocoa beans, cocoa butter is primarily used in chocolate production to provide a unique taste. Cargill uses different processes to produce cocoa butter for different applications.

Product type/name	Features & Benefits
Sunshine	<ul style="list-style-type: none"><li>Traditional deodorised cocoa butter product</li><li>A well-respected all-rounder</li></ul>
Brilliant	<ul style="list-style-type: none"><li>A deodorised cocoa butter</li><li>Slightly lighter in colour compared to Sunshine</li><li>Neutral taste</li></ul>
Pearl	<ul style="list-style-type: none"><li>Refined cocoa butter specialty products</li><li>Neutral taste</li><li>Light colour; suitable for white and coloured applications</li></ul>
Taste +	<ul style="list-style-type: none"><li>Non-deodorised or partially deodorised cocoa butter</li><li>Taste profile range from light to strong cocoa flavour</li><li>For chocolate recipes that need extra body or taste sensation</li></ul>
Sustainable Sourcing	<ul style="list-style-type: none"><li>Certified Cocoa: Fairtrade or Rainforest Alliance</li><li>Cargill Cocoa Promise: Our advanced solution to make a direct impact in cocoa communities; Rainforest Alliance, Fairtrade or Promise verified</li></ul>

[Learn More](#)





# Cocoa Liquor

Cocoa liquor is what gives chocolate its distinct taste. As the most important flavour component, Cargill provides you with a wide variety of liquors to meet your customer’s taste preferences every time.

Product type/name	Features & Benefits
Origin	<ul style="list-style-type: none"><li>• An authentic, unique origin taste, and aromas, from origin countries such as Ghana, Madagascar, Ivory Coast and Ecuador</li><li>• With organic certification available (EU, NOP, SUI)</li></ul>
Classic	<ul style="list-style-type: none"><li>• Perfectly suited for all-around applications</li><li>• Complemented by consistent high quality cocoa liquor</li><li>• Kosher and Halal certified</li></ul>
Signature	<ul style="list-style-type: none"><li>• Customised taste, with improved processing characteristics, tailored to growing consumer demands</li><li>• Kosher and Halal certified</li></ul>
Sustainable Sourcing	<ul style="list-style-type: none"><li>• Certified Cocoa: Fairtrade or Rainforest Alliance</li><li>• Cargill Cocoa Promise: Our advanced solution to make a direct impact in cocoa communities; Rainforest Alliance, Fairtrade or Promise verified</li></ul>

[Learn More](#)





# Gerkens® Cocoa Powder

Through a rich history dating back to 1928, Gerkens® Cocoa Powder has unparalleled expertise in the alkalisation (dutching) process and has continued to invest heavily in sourcing the finest beans and perfecting our global technical capabilities to ensure superior consistency in quality, colour and flavour, with an unwavering commitment to sustainable practices. Choose from our extensive range of off-the-shelf powders or discover our unique tailor-made solutions to develop your next mouth-watering creation.

[Discover Gerkens® Cocoa Powder](#)







## Choosing the right Cocoa Powder for your needs

### Colour

Natural cocoa powder is typically lighter in colour. If you desire a darker and consistent colour in your recipe, opt for cocoa powder with a higher degree of alkalisation.

### Flavour

The alkalisation process can enhance the cocoa flavour by reducing the bitterness and acidity, resulting in a rounder and more intense cocoa flavour.

### Fat Content

The fat content in cocoa will impact the mouthfeel of the final product. Choose a high fat content powder for a rich and smooth experience. Other sources of fat can be used to deliver mouthfeel when using low fat cocoa powder.

### pH Levels

Cocoa powder pH is an important consideration in formulations. Typically, a low pH cocoa powder is suited for dairy applications and high pH cocoa powder is used in bakery products.

# Gerkens® Cocoa Powder Types

## Product type/name

## Features & Benefits

### Broad Spectrum

GT78, DP70, DR74, NF,  
DL70, DL72, GR76

- Our best seller off-the-shelf cocoa powders
- Perfect for baked goods, beverages and desserts, where taste and colour is a signature

### Great Taste

CT70, AM70, GHR, DS150, DL68

- Cocoa powders with the sensory focus on delicious, recognisable stand-out taste

### Premium Organic

ON01, OA01

- A full range of premium organic powders with consistent high quality

### Origin

GHN,GHL, GHR, NA55,  
AM70, RS75, DB82

- A range of powders that answers the market expectation of guaranteed provenance and the demand for better traceability

### Lecithinated

DP70, DR74, GT78, NE

- A range of cocoa powder with lecithin to improve dispersibility in liquids
- Perfect for beverages

### High Fat

GT78, DP70, DB68, DR74, GT150

- A selection of fat rich cocoa powders that give a more chocolatey taste and rounder mouthfeel
- Perfect for baked goods, dairy desserts and ice-cream





# Vegetable Oils & Fats

# Vegetable Oils & Fats

Cargill offers a comprehensive range of high-quality vegetable oils and fats suitable for Food and Beverage Manufacturers in bulk quantities and a variety of brands. Available in smaller quantities, specifically tailored to the Food Service channel.





# Vegetable Oils & Fats for Food & Beverage Manufacturers



Product	Features & Benefits	Flavour	Colour	Recommended Uses	Quantities
<b>High Oleic Canola Oil</b>	<ul style="list-style-type: none"> <li>Australian Oil</li> <li>Long Fry-Life</li> <li>Source of Omega-3</li> <li>High in monounsaturated fat</li> <li>Low proportion of saturated fatty acids</li> </ul>	Neutral	Light Golden	Frying and general food applications requiring high stability	Bulk: 920KG IBC, 920KG PAL, 185KG Drum
<b>High Oleic Sunflower Oil</b>	<ul style="list-style-type: none"> <li>Long fry-life</li> <li>High in monounsaturated fat</li> <li>Low proportion of saturated fatty acids</li> </ul>	Bland	Light Golden	Frying and general food applications requiring high stability	Bulk: 920KG IBC, 920KG PAL, 185KG Drum
<b>Canola Oil</b>	<ul style="list-style-type: none"> <li>Australian Oil</li> <li>Source of Omega-3</li> <li>High in monounsaturated fat</li> <li>Low proportion of saturated fatty acids</li> </ul>	Neutral	Light Golden	Parfrying, Baking, Shallow Frying, Sauces, Salads and General Cooking	Bulk: 920KG IBC, 920KG PAL, 185KG Drum
<b>Cottonseed Oil</b>	<ul style="list-style-type: none"> <li>High smoke point</li> <li>Perfect for deep and shallow frying</li> </ul>	Classic Fried Taste	Light Golden	Frying and Ice Cream	Bulk: 920KG IBC, 920KG PAL, 185KG Drum
<b>Coconut Oil</b>	<ul style="list-style-type: none"> <li>Solid Oil</li> </ul>	Coconut	Pale Yellow	Frying, confectionery and Ice Cream	Bulk
<b>Palm Olein</b>	<ul style="list-style-type: none"> <li>RSPO MB and SG available</li> </ul>	Palm	Light Golden	Frying, general culinary	Bulk: 920KG IBC, 920KG PAL, 185KG Drum

# Plant Proteins

Pea Protein	18
Textured Plant Proteins	19
Wheat-Protein	20



# Plant Proteins

Food and beverage manufacturers have long relied on plant proteins to add nutritional and functional value to a wide range of products. More recently, these have become the leading ingredients of the booming plant-based movement. Their growing popularity has sparked an explosion of options but determining the right plant-protein solution for a specific application requires careful consideration.

## Versatile

Highly nutritional, with complementary amino acid profiles. Available in textured and powdered formats for greater versatility. Flexible, for use across a wide range of application area

## Irresistible

Our neutral tasting plant proteins are made from sustainable pea and wheat crops.

They can be used to achieve:

- Higher protein levels to support better Health Star Ratings
- Label-friendly formulation

## Functional

Our pea, wheat and textured proteins can deliver different features and functional benefits in various applications.

These include:

- Texture, structure and mouthfeel
- Binding capacity, solubility, viscosity, binding capacity, emulsification, foaming, gelling and visco-elasticity
- Protein enrichment



# Pea Protein

*Standard & hydrolyzed pea proteins  
(RadiPure® & Puris™\*).*

- Nutritionally peas are rich in quality protein.
- Good amino acid profile
- Among the most soluble plant proteins available
- Great emulsification and foaming capacity
- Good waterbinding, cohesion and adhesion properties, helping to improve overall texture and mouthfeel.
- Min 80% protein content
- Mild flavour and plenty of viscosity options.

\*Puris™ is a licensed trademark of Puris Protein





# Textured Plant Proteins

Developed for plant-based and alternative applications, Cargill's TEX PW80 M textured plant protein successfully mimics a meat like texture, delivering an improved bite, chew, juiciness and mouth-feel to plant-based alternatives.

- Blend of pea and wheat proteins
- Superior acid profile versus single-sourced protein
- High protein content (min. 77%)
- Light in colour
- Mild taste with minimal off-notes
- Easy to colour and flavour
- In combination with binders, this protein also helps retain moisture in the pack and in cooking.



# Wheat-Protein

*Glu vital® & Prowliz®*

Wheat-protein serves well for protein enrichment, as a texturiser. It has binding and thickening capabilities and can be easily incorporated into a wide array of food applications thanks to the neutral flavour profile.

Hydrolyzed protein (Prowliz®) and vital wheat gluten (Glu vital®), the insoluble protein fraction of wheat flour, stand apart from other plant proteins due to their unique visco-elastic properties. Vital wheat gluten provides consistency in flour, improved dough machinability and extended shelf life for finished products.

- Suitable for snacks, cereals and plant-based meat alternatives
- Min. 75% protein content
- High protein enrichment
- Improves extensibility
- Reduces mixing time
- Unique texturising properties
- Neutral taste profile
- Binding capabilities
- Improved chewiness
- Excellent extrudability





# Sweeteners

Full Calorie Sweeteners	23
High Intensity Sweeteners	24
No/Low Calorie Sweeteners	25
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# Sweeteners

Cargill offers one of the broadest sweetness portfolios, ranging from full to no calorie options. Whether you're creating a new product or formulating for balanced nutrition, we offer a complete toolbox of sugar reduction solutions for sweet success.

Product type/name	Features & Benefits
Full Calorie Sweeteners	These sweeteners all contribute metabolisable energy to the diet (4 kcal/g) and are therefore also referred to as caloric or nutritive.
Low/No Calorie Sweeteners	A diversified portfolio of multifunctional sweeteners with sugar like properties but with reduced or zero calorie content.
High Intensity Sweeteners	Stevia-based sweeteners are versatile, nature-derived, zero-calorie sweetening ingredients, and can deliver significant sugar reduction.
Soluble Fibers	Derived from corn and wheat, soluble fibers bring bulk and volume, lost when sugar is taken out of formulations.





# Full Calorie Sweeteners

Our wide range of glucose and dextrose syrups are characterised by lower to moderate relative sweetness and body compared to sucrose, and inhibition to crystallisation. They can be tailored to offer the right level of sweetness and functional properties.

Our range of glucose-fructose syrups with a fructose content of 10%-47% give these liquid sweeteners moderate to high relative sweetness. They offer a wealth of functional benefits, such as controlled browning and freezing point depression, next to significant cost and process efficiencies.

**Nutritive Properties**

Provide energy for our body and fuel our brain, and are part of a healthy and varied diet when consumed in moderation.

**Sweetener Properties**

By varying the syrup’s composition, the sweetness profile and functional benefits can be tailored specifically.

**Easy Handling & Usage**

Have a stable liquid form and are clear in colour so they do not require dissolving or filtration.

**Improved Stability Of The End Product**

Maintain the taste profiles and offer longer shelf life as there is no sugar inversion during production or storage.

Product type/name	Features & Benefits
<b>Glucose syrup</b> 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 recrystallisation</li></ul>
<b>Glucose-fructose syrup</b> C TruSweet®	<ul style="list-style-type: none"><li>• Moderate to high relative sweetness</li><li>• Cost-effective sugar replacement</li><li>• Controlled browning</li></ul>
<b>Fructose syrup</b> C TruSweet® 795	<ul style="list-style-type: none"><li>• High relative sweetness</li><li>• Higher browning properties than glucose-fructose syrup range</li></ul>
<b>Wheat &amp; barley malt syrup</b> SweetPure™ M	<ul style="list-style-type: none"><li>• Milder relative sweetness</li><li>• Light grainy taste and colour</li></ul>
<b>Dextrose</b> C Dex®	<ul style="list-style-type: none"><li>• High relative sweetness, typical sweet taste</li><li>• Quick energy release</li><li>• Derived from corn &amp; wheat starch</li><li>• Multifunctional as it acts to shorten the sweetness perception and enhance food or beverage flavour</li></ul>

# High Intensity Sweeteners

## *Stevia Leaf Extract*

Consumers are looking to reduce their intake of sugars without compromising on taste or label friendliness. Fortunately, next-generation stevia solutions are here to hit this market sweet spot! Stevia is a plant native to areas of northeastern Paraguay. The stevia plant contains sweet components called steviol glycosides that are up to 300 times sweeter than sugar. Stevia-based sweeteners have quickly become the favorite high-intensity sweetener as they have proven to be a useful, heat-stable, zero-calorie ingredient for a wide range of applications. However, higher usage levels proved challenging; until Cargill harnessed the unique interactions between the steviol glycosides, opening the door to new innovation.

Product type/name	Features & Benefits
<b>Stevia Leaf Extract</b> EverSweet® Truvia ViaTech	<ul style="list-style-type: none"><li>• Sugar Reduction of 50% and more</li><li>• Label-friendly</li><li>• Clean, sweet taste</li><li>• Reduces need for masking agents</li><li>• Cost- effective</li></ul>

Discover EverSweet®





# No/Low Calorie Sweeteners

0 kcal/g – 2.4 kcal/g, Sugar and calorie reduction

As reducing sugar consumption has become a global concern, consumers are actively seeking out foods and beverages with less sugar, but few are willing to give up the satisfaction of sweetness.

Polyols, which naturally occur in a variety of food products such as vegetables fruits and some fermented foods; are also known as sugar alcohols, deliver the satisfaction of sweetness without the sugar. These versatile sweeteners offer the potential for great-tasting reduced-sugar and sugar-free products, while contributing important sensory and functional benefits.

**Ideal for reducing sugar and calories**

Polyols are metabolised in a different way than carbohydrates like sugar, glucose and starch. Since they are only partially metabolised and absorbed, the caloric value is lower than that of other sugars. (2.4 Kcal/g vs 4.0 Kcal/g). They have a reduced glycemic index.

**Support oral health**

Polyols are non-cariogenic and so do not contribute to tooth decay.

**Sugar-like**

Polyols help to bring back lost texture and mouthfeel in reduced sugar products. They can be used in combination with high-intensity sweeteners as their clean sugar-like taste helps to mask off-flavours.

**Excellent processing stability**

Withstanding severe acid and heat conditions during processing.

Product type/name	Features & Benefits
Erythritol <sup>1</sup> Zerose	<ul style="list-style-type: none"><li>Sweetness and taste profile close to sugar</li><li>Adds smoothness and body</li></ul>
Isomalt IsoMaltidex®	<ul style="list-style-type: none"><li>Mild relative sweetness</li><li>Clean, sucrose-like taste profile</li></ul>
Maltitol Maltidex®	<ul style="list-style-type: none"><li>Sweetness close to sucrose</li><li>Good humidity and crystallisation control</li></ul>
Sorbitol C Sorbidex®	<ul style="list-style-type: none"><li>Milder relative sweetness</li><li>Good humidity and moisture control</li><li>Properties leading to enhanced stability</li><li>Cost-effective</li></ul>

1 - FSANZ (Standard 1.2.3)

# Soluble Fibers

The demand for products that are reduced in sugars, but still deliver on taste and mouthfeel only continues to rise. However, reducing sugars is not as easy as it may seem, as sugars not only add sweetness, but they also have an essential bulking functionality. At the same time consumers are looking for health-promoting ingredients such as fiber.

Cargill's soluble fiber offers plant based label-friendly ingredients that help manufacturers meet consumer demand for sugar reduction and fiber enrichment while improving the nutritional profile of food & beverages.

## Sugar-reduced success

Help to achieve minimum 30% sugar reduction in a wide range of food applications

## Great taste & appearance

Provide great performance and mouthfeel in everyday products

## Label-friendly enrichment

Familiar ingredients that enable fiber enrichment and nutritional boost

## Product type/name

## Features & Benefits

### Soluble corn and wheat fiber

Cargill™ soluble fiber

- Label-friendly
- Enables 'High in fiber', 'Source of fiber' claims
- Enables minimum 30% sugar reduction
- Calorie reduction
- Health Star rating improvement



# Functional Systems



# Functional Systems

## *Tailor-made ingredient blends*

Our customised functional systems delivery unique formulation solutions to support your unique product development needs. Leveraging our broad portfolio of over 300 ingredients, across starches, sweeteners and texturisers, combined with our formulation and technical expertise, we deliver blended solutions that not only speed up and simplify your business processes, but help mitigate risk and improve cost controls.



# Texturisers

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Functional Label-Friendly Starches 42

Modified Starches 43

Native Starches 44

# Texturisers

Texture is a vital part of the sensory perception process. It affects our enjoyment of a food and how acceptable we find it. Cargill's extensive texture portfolio is backed by application centers offering extensive application know-how and pilot production facilities to help you create new concepts and tailor existing formulations. In short, we offer a wealth of solutions for texture, and the technical competence for their optimal application.

## Product type/name

## Features & Benefits

### Lecithin

The label-friendly emulsifier that does it all.

### Hydrocolloids

Used in a variety of applications ranging from baked goods to dairy and nutritional products.

- Citrus Fibre
- Seaweed Powder
- Carrageenan
- Pectin
- Xanthan Gum

### Starches & Derivatives

Cargill's starch portfolio addresses the formulation, cost optimisation as well as nutritional needs of our customers.

- Label-Friendly starches
- Native Starches
- Modified Starches
- Dried Glucose & Maltodextrin





# Lecithin

# Lecithin

## Plant-derived emulsifier

This plant-derived, versatile, label-friendly emulsifier seems to do it all. It helps to create and stabilise emulsions, both oil in water and water in oil, while helping to improve texture, mouthfeel and viscosity in a range of applications. In baked goods it helps to improve machinability, dough release and moisture retention.

In dairy alternatives it enhances the mouthfeel and in chocolate it helps to adjust the viscosity and reduces the use of cocoa butter. It can serve as a release agent, as a replacement to synthetic emulsifiers, and disperses fat and water-binding ingredients in instant applications. Last but not least, it also provides anti-oxidation for enhanced shelf life.

### Label-Friendly

Nature-derived emulsifier with good familiarity, especially for soy.

### Plant Based

Sourced exclusively from plants and is available in soy, sunflower and canola.

### Broad Functionality

Good emulsifying and stabilising properties in various applications, suitable for wide range of consumer products.

Product type/name	Features & Benefits
<b>Fluid</b> Canola, Soy (GM/NGM), Sunflower, Organic Soy	<ul style="list-style-type: none"><li>Label-friendly emulsifier</li><li>Promotes homogeneous distribution of ingredients</li><li>Improves texture and mouthfeel</li><li>Increases shelf life</li></ul>
<b>Deoiled</b> Canola, Soy (GM/NGM), Sunflower	<ul style="list-style-type: none"><li>Improves dough handling</li><li>Volume improvement</li><li>Easy dosing with de-oiled lecithin</li></ul>
<b>On carrier</b> Emulthin®	<ul style="list-style-type: none"><li>Label-friendly emulsifier</li><li>Promotes homogeneous distribution of ingredients</li><li>Improves texture and mouthfeel</li><li>Increases shelf life</li><li>Improves dough handling</li><li>Volume improvement</li><li>Easy dosing with lecithin on carrier</li><li>Allows for different levels of flow ability</li></ul>

# Hydrocolloids

<b>Carrageenan</b>	<b>35</b>
<b>Citrus Fiber</b>	<b>36</b>
<b>Pectin</b>	<b>37</b>
<b>Seaweed Powder</b>	<b>38</b>
<b>Xanthan Gum</b>	<b>39</b>



# Hydrocolloids

Cargill offers the food industry a wide range of hydrocolloids: biopolymers (xanthan gum and scleroglucan), carrageenan and pectin. These hydrocolloids are widely used in the food industry and in a growing number of pharmaceutical and cosmetic applications.

Product type/name	Features & Benefits
<b>Xanthan gum</b> Satiaxane®	<ul style="list-style-type: none"><li>• Thickening and viscosifying agent</li><li>• Stability in acid conditions and under heat treatment</li></ul>
<b>Pectin</b> UniPECTINE®	<ul style="list-style-type: none"><li>• Label-friendly thickening and gelling agent</li><li>• Stabilises proteins</li></ul>
<b>Carrageenan</b>	<ul style="list-style-type: none"><li>• Plant Based</li><li>• Vegan/Vegetarian</li><li>• Fat and sugar reducer</li><li>• Suitable ingredient for certified Halal and Kosher products</li></ul>



# Carrageenan

Carrageenan, derived from red seaweed, has been consumed for centuries and used in foods for over 600 years. It is a unique and widely versatile food ingredient.

Carrageenan offers numerous technological functions in foods and beverages and is commonly used to bind protein, promote gel formation, thicken, stabilise, and replace fat. Carrageenan is used in conventional food, permitted in processed foods marketed as organic, and suitable in foods marked Halal, Kosher and vegan.

Cargill offers one of the widest ranges of commercially available carrageenan, employing proven production processes and using a large variety of different types of red seaweeds such as Gigartina, Chondrus, Iridaceae, and Eucheuma.

To ensure sustainable sourcing of our offer Cargill has established the Red Seaweed Promise. Further information on the program can be found below.

**Red Seaweed Promise**





# Citrus Fiber

*CitriPure®*

Consumers are looking to increase fiber intake. Fortification is an obvious route to contribute to fiber intake, which is why fiber enrichment has never been more on trend. Furthermore, the label-friendly trend is gaining momentum as consumers seek out nature-derived, familiar, simple and sustainable sourced ingredients. CitriPure is a label-friendly citrus fiber obtained without chemical modification, providing nutritional properties & a great texture enhancement.

Product type/name	Features & Benefits
Citrus fiber CitriPure®	<ul style="list-style-type: none"><li>• Water binder &amp; moisture control</li><li>• Health Star rating improvement</li></ul>

### Label-Friendly

Nature-derived, simple and familiar ingredient made from citrus peel.

### Nutritional Boost

Fiber enrichment thanks to its intrinsic balanced mix of 40% soluble fiber (pectin) & 60% insoluble fiber (cellulose & hemicellulose), thus enabling Health Star rating improvement.

### 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.





# Pectin

## *UniPectin® Texturiser*

Sourced from citrus peels and apple pomace, label-friendly pectin has widespread consumer recognition as an ingredient by evoking memories of homemade jams and jellies, 'like grandma made'.

Pectin, as a food ingredient, can be used as a gelling agent, thickening agent and stabiliser in food applications, in everything from ice cream to vegan gummies.

### **Label-Friendly**

Nature-derived and familiar ingredient.

### **Plant Based**

Sourced from citrus peels and apple pomace.

### **Broad Functionality**

Gelling and thickening functionalities.  
Popular in vegan and reduced-sugar formulations



# Seaweed Powder

## *WavePure® Stabiliser*

Seaweed has a long history of being used as food in various parts of the world. In recent years, consumers' favorable perception of seaweed has been reinforced. It's often hailed as a superfood, due to its beneficial nutrients.

Cargill's WavePure® is a seaweed powder range based on native seaweed obtained without any chemical modification. It's a unique ingredient that helps to maintain stability, bring great body and mouthfeel in dairy and plant based dairy alternative applications.

### **Label-Friendly**

Nature-derived and familiar ingredient

### **Nutritional Boost**

Low calorie content, rich in fiber and other naturally healthy elements (i.e. proteins, vitamins, & antioxidants)

### **No Chemical Modification**

Whole, not-transformed seaweed; all the natural components of the seaweed are kept intact



# Xanthan Gum

Naturally-occurring polysaccharides from plants and seaweeds have been in use for a long time. Microbial polysaccharides however have only been discovered relatively recently. Xanthan gum was the second microbial polysaccharide to be commercialised. Xanthan gum is a bacterial polysaccharide produced industrially on a large scale.

## Product type/name

## Features & Benefits

### Xanthan Gum

SATIAXANE®

- Cold soluble thickener
- Great binder with high suspension powder
- Great freezer/thaw stability for cakes, pastries and sweet goods
- Thermoreversible and soft elastic gels
- Helps improve spreadability, ideal for cheese, creamers and milk alternatives
- Help improves mouthfeel
- Heat resistance to heat treatment & pH 1 to 13
- Transparent grade also available





# Starches & Derivatives

<b>Dried Glucose &amp; Maltodextrin</b>	<b>41</b>
<b>Functional Label-Friendly Starches</b>	<b>42</b>
<b>Modified Starches</b>	<b>43</b>
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# Dried Glucose & Maltodextrin

Dried glucose syrup and maltodextrin are obtained by enzymatic conversion of starch. They help improve texture and flavour, thicken foods and bind the ingredients together while extending shelf life.

Applications	Features & Benefits		We Recommend
<b>Culinary</b>	<ul style="list-style-type: none"> <li>Brings mouthfeel and carrying flavours</li> </ul>		C*Dry <sup>®</sup> MD, C*Dry <sup>®</sup> A , C*Dry <sup>®</sup> GL, C*Dry <sup>®</sup> Light
<b>Bakery &amp; Fillings</b>	<ul style="list-style-type: none"> <li>Helps increase crispiness</li> </ul>	<ul style="list-style-type: none"> <li>Enables sugar profile adjustment</li> </ul>	C*Dry <sup>®</sup> Light, C*Dry <sup>®</sup> MD, C*Dry <sup>®</sup> GL
<b>Dairy &amp; Plant-Based Alternative Dairy</b>	<ul style="list-style-type: none"> <li>A range of sugar compositions in dry powder format for ease of handling</li> <li>Provides body and mouthfeel</li> </ul>	<ul style="list-style-type: none"> <li>Helps enhancing creaminess and gelling, increasing shininess and reducing stickiness</li> </ul>	C*Dry <sup>®</sup> MD, C*Dry <sup>®</sup> GL, C*Dry <sup>®</sup> Light, C*NutriDry
<b>Confectionery</b>	<ul style="list-style-type: none"> <li>Enables to change the sugar crystallisation</li> </ul>		C*Dry <sup>®</sup> MD, C*Dry <sup>®</sup> GL
<b>Beverages &amp; Specialised Nutrition</b>	<ul style="list-style-type: none"> <li>Nutritional energy in sports nutrition</li> </ul>	<ul style="list-style-type: none"> <li>Mouthfeel enhancement</li> </ul>	C*Dry <sup>®</sup> MD, C*Dry <sup>®</sup> GL, C*Dry <sup>®</sup> A, C*NutriDry
<b>Meat &amp; Plant-based Alternatives to Meat</b>	<ul style="list-style-type: none"> <li>Serve as carrier for flavours and bulking agent</li> </ul>		C* Dry <sup>®</sup> MD

# Functional Label-Friendly Starches

Cargill offers a diverse selection of functional label-friendly, nature-derived texturisers. Our portfolio, coupled with our integrated formulation and regulatory expertise enables product development with friendlier labels while maintaining quality, functionality, and cost competitiveness.

Product type/name	Features & Benefits
<b>Functional Label-friendly Starch</b> SimPure®	<ul style="list-style-type: none"><li>• Thickening and viscosifying agent</li><li>• Stability in acid conditions and under heat treatment</li><li>• Label-friendly</li><li>• Nature-derived</li><li>• Improves body and mouthfeel, resulting in enhanced flavour and texture</li></ul>





# Modified Starches

Modified starches are derived from different botanical sources such as maize, waxy maize, tapioca. They have many uses from thickening to gelling, bulking and emulsifying.

Applications	Features & Benefits		We Recommend
<b>Culinary</b>	<ul style="list-style-type: none"> <li>Helps bring body and mouthfeel in hot prepared sauces, dips and dressings</li> <li>Great cold storage stability for ready meals</li> </ul>	<ul style="list-style-type: none"> <li>Starches for pulpy, creamy, indulgent textures</li> <li>Starches with great clarity for transparent sauces and dressings</li> </ul>	C*PolarTex®, C*Tex®, C*EmTex®, C*CreamTex®, C*PulpTex®, C*Tex® Instant, C*PolarTex® Instant, C*HiForm®, C*BatterCrisp®
<b>Bakery &amp; Fillings</b>	<ul style="list-style-type: none"> <li>Batter stabilisation</li> <li>Enables shelf life extension</li> <li>Naturally gluten free</li> </ul>	<ul style="list-style-type: none"> <li>Fillings with a range of textures</li> <li>Offers both hot and cold preparation (cook up and instant)</li> </ul>	C*EmTex®, C*Tex® Instant, C*PolarTex®, C*PolarTex® Instant, C*Tex®, C*PulpTex®, C*Mix, C*CreamTex®
<b>Dairy &amp; Plant-Based Alternative Dairy</b>	<ul style="list-style-type: none"> <li>Helps provide viscosity and texture</li> <li>Enables fat and casein replacement</li> </ul>	<ul style="list-style-type: none"> <li>Helps enhance creaminess and gelling, increasing shininess and reducing stickiness</li> </ul>	C*PolarTex®, C*PolarTex® Instant, C*CreamTex®, C*Stretch®, C*EmTex®, C*Tex®, C*DeliTex®, C*Tex® Instant, C*HiForm®, C*EmCap®, C*PulpTex®
<b>Confectionery</b>	<ul style="list-style-type: none"> <li>Provides wide range of gelled textures</li> <li>Starches enable molding and coatings</li> <li>Both clear and opaque</li> </ul>	<ul style="list-style-type: none"> <li>Enables tailored solutions/application for vegetarian or vegan</li> <li>Helps reducing drying time</li> </ul>	C*Set®, C*ClearSet®, C*AraSet®, C*HiForm®
<b>Beverages &amp; Specialised Nutrition</b>	<ul style="list-style-type: none"> <li>Texture enhancement through pulpiness or creaminess</li> </ul>	<ul style="list-style-type: none"> <li>Enables cold storage stability for emulsions</li> </ul>	EmulTru, C*PolarTex®, C*CreamTex®, C*EmCap®, C*HiForm®
<b>Meat &amp; Plant-based Alternatives to Meat</b>	<ul style="list-style-type: none"> <li>Enables crisp and crunchy batters</li> <li>Helps improved yields</li> </ul>	<ul style="list-style-type: none"> <li>Helps shape retention</li> </ul>	C*PolarTex®, C*PolarTex® Instant, C*Tex®, C*EmTex®, C*Tex® Instant

# Native Starches

Derived from sources such as maize, waxy maize, high amylose maize, wheat and tapioca; native starches are generally used for food texturing and thickening. They are insoluble in cold water and swell to different degrees depending on the temperature used. Native starches have very good thickening, gelling, moisture retention and anti-staling properties.

## Applications

### Culinary

C\*Gel<sup>®</sup>, C\*Gel<sup>®</sup> LM, C\*Gel<sup>®</sup> Instant, C\*Cream<sup>®</sup> Gel

## Features & Benefits

Leverages the unique properties of corn, wheat and tapioca for thickening and providing viscosity to products that are consumed immediately after preparation

### Bakery & Fillings

C\*Gel<sup>®</sup>, C\*Cream<sup>®</sup> Gel, C\*Gel<sup>®</sup> Instant, C\*Gel<sup>®</sup> LM

Leverages the unique properties of corn, tapioca and wheat to help with crumb structure and shelf life

### Dairy & Plant based alternative dairy

C\*Gel<sup>®</sup>, C\*Gel<sup>®</sup> LM, C\*Gel<sup>®</sup> Instant, C\*HiForm<sup>®</sup>

Leverages the unique properties of corn and tapioca for gelled texture

### Confectionery

C\*CleanSet, C\*Set<sup>®</sup>

Mold release and gel formation





## Contact us

Learn more about our product portfolio of ingredients in Australia.

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