



# Solutions for your bakery success

---

**Ingredients &  
multi-ingredient blends**

**Cargill®**

# Cargill, your partner for co-creating growth in bakery

Leverage our unparalleled portfolio of ingredients and holistic technical capabilities to bring your bakery creations to life. We have a team of passionate bakery experts with deep ingredient, application and category knowledge. We're here to support you by developing and testing fully integrated solutions that deliver consumer-pleasing bakery products.



## Our secrets to your bakery success:



### Insights-driven innovation:

Complement your insights with our research into market trends and consumer needs to develop consumer-pleasing bakery



### Broad solutions portfolio:

Leverage our broad Cargill ingredient portfolio and our partnership to deliver fully integrated solutions



### Enhanced expertise:

Tap into reliable, knowledgeable and highly skilled bakery experts and state-of-the-art facilities that are close at hand



### Accelerated sustainability:

Advance your sustainability goals by leveraging our sustainability actions and commitments across the supply chain



### Trusted supplier:

Scale, grow and thrive thanks to global supply chains and alternative solutions to help manage your costs

# Our solutions based on your opportunities in the market:

Indulgence is at the heart of everything that we do. It is our starting point for innovation.

We develop our solutions on four pillars of growth that address today's most important market opportunities, consumer needs, and manufacturing requirements.



Super sensorial



Health



Sustainability &  
Transparency



Efficiency

## Ingredients in this document:

**Sweeteners**



**Texturizers**



**Functional systems**



**Plant proteins**



**Fibers**



**Edible oils and fats**

**Cocoa powder**



**Cocoa butter & liquor**



**Chocolate**



**Coatings & Fillings**



**Decorations & Inclusions**



Multi-ingredient blends: a mix of various ingredients, expertly blended for your convenience into intermediate products





# Super sensorial

Your bakery products are there to please the senses of your consumers!

Our ingredients and holistic expertise help to create richness, indulgent taste, excellent mouthfeel and texture, and an appealing appearance in any bakery application.





## Dough & Batter

Product	Function
<b>Cocoa (powder, butter, liquor)</b>	<ul style="list-style-type: none"> <li>· Provide a rich chocolate taste (powder)</li> <li>· Enhance the chocolate experience by using dark cocoa powder</li> <li>· Provide an excellent melting profile and premium texture (butter)</li> </ul>
<b>Chocolate</b> 🍫	<ul style="list-style-type: none"> <li>· Provide a rich chocolate taste and mouthfeel: milk, dark, white, caramel</li> <li>· Differentiate with origin chocolate with a specific sensory profile and a claim on pack</li> <li>· Achieve a chocolate claim on pack</li> </ul>
<b>Edible Oils &amp; Fats</b>	<ul style="list-style-type: none"> <li>· Provide a rich mouthfeel and taste</li> <li>· Provide excellent texture properties</li> <li>· Create desired color</li> <li>· Deliver optimal flavor release</li> </ul>
<b>Sweeteners</b>	<ul style="list-style-type: none"> <li>· Optimize body and mouthfeel</li> <li>· Enhance freshness and flavor</li> <li>· Enable different sweetness levels</li> </ul>
<b>Texturizers</b>	<ul style="list-style-type: none"> <li>· Provide body and mouthfeel – with a neutral taste</li> <li>· Deliver a wide range of texture profiles and melting properties</li> </ul>



## Coatings & Fillings

- Create multi-sensory eating experience
- Achieve soft and creamy fillings with long-lasting flavor release
- Provide enhanced texture varieties

Product	Function
<b>Coatings &amp; fillings</b> 🍫	<ul style="list-style-type: none"> <li>· Deliver a wide spectrum of indulgent flavor, color and mouthfeel properties enhancing sensorial functionalities</li> <li>· With and without nuts.</li> <li>· Deliver a premium positioning with chocolate claim compounds</li> </ul>
<b>Cocoa (powder, butter, liquor)</b>	<ul style="list-style-type: none"> <li>· Enhance the chocolate flavor and color (powder, liquor)</li> <li>· Provide excellent melt in the mouth and contribute to rheology (butter)</li> </ul>
<b>Chocolate</b> 🍫	<ul style="list-style-type: none"> <li>· Provide a rich chocolate taste and mouthfeel: milk, dark, white, caramel – with a premium labeling</li> <li>· Differentiate with single origin, Belgian claim</li> </ul>
<b>Texturizers</b>	<ul style="list-style-type: none"> <li>· Provide body and mouthfeel – with a neutral taste</li> <li>· Deliver a wide range of texture profiles and melting properties</li> </ul>
<b>Edible Oils &amp; Fats</b>	<ul style="list-style-type: none"> <li>· Create multi-sensory eating experience</li> <li>· Achieve soft and creamy fillings with long-lasting flavor release</li> <li>· Provide enhanced texture varieties</li> </ul>

## Decorations & Inclusions

Product	Function
<b>Chocolate decorations &amp; inclusions</b> 🍫	<ul style="list-style-type: none"> <li>· Provide taste, texture and visual appeal</li> <li>· Differentiate with a chocolate claim</li> </ul>
<b>Compound decorations</b> 🍫	<ul style="list-style-type: none"> <li>· Provide a wider range of textures compared to chocolate</li> <li>· Differentiate with a chocolate claim</li> </ul>
<b>Sugar, nuts and other decorations</b> 🍫	<ul style="list-style-type: none"> <li>· Provide taste, variety, texture and visual appeal</li> <li>· Offer colorful possibilities</li> </ul>



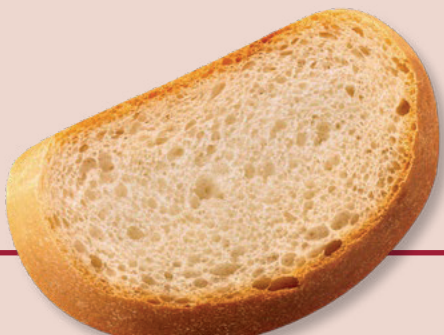


# Health

Just as diverse as your bakery consumers are, they also have diverse expectations when it comes to healthier options. Whether your consumers are seeking out sugar-reduced or fat reduced bakery products, or even looking for protein or fiber fortification - each provides its challenges when it comes to taste and texture. At Cargill, we can supply multiple solutions to achieve one or more health propositions - without compromise. When co-creating with you, we look at your complete product in search for optimal health solutions.

## Dough & Batter

Product	Function
<b>Sweeteners</b>	<ul style="list-style-type: none"><li>· Reduce sugar and improve Nutri-Score</li><li>· Provide a tailored sweetness profile</li></ul>
<b>Texturizers</b>	<ul style="list-style-type: none"><li>· Improve texture, mouthfeel and stability in reduced sugar recipes</li></ul>
<b>Functional systems</b>	<ul style="list-style-type: none"><li>· Utilize tailored ingredient blends to produce label-friendly and protein enriched solutions</li></ul>
<b>Chocolate 🍫</b>	<ul style="list-style-type: none"><li>· Offer aerated chocolate solutions</li></ul>
<b>Edible Oils &amp; Fats</b>	<ul style="list-style-type: none"><li>· Reduce SAFA</li><li>· Increase Omega-3</li><li>· Improve mouthfeel in lower fat recipes</li></ul>
<b>Fibers</b>	<ul style="list-style-type: none"><li>· Enable enrichment and nutritional claims</li><li>· Improve the Nutri-Score</li></ul>
<b>Plant proteins</b>	<ul style="list-style-type: none"><li>· Enable enrichment and nutritional claims</li><li>· Improve the Nutri-Score</li></ul>



## Coatings & Fillings

Product	Function
<b>Coatings &amp; fillings 🍪</b>	<ul style="list-style-type: none"><li>· Utilize sugar reduced coatings and fillings</li></ul>
<b>Sweeteners</b>	<ul style="list-style-type: none"><li>· Reduce sugar and calories</li><li>· Improve Nutri-Score</li></ul>
<b>Texturizers</b>	<ul style="list-style-type: none"><li>· Replace sugar and increase stability</li></ul>
<b>Edible Oils &amp; Fats</b>	<ul style="list-style-type: none"><li>· Reduce SAFA</li><li>· Increase Omega-3</li></ul>



## Decorations & Inclusions

Product	Function
<b>Chocolate decorations &amp; inclusions 🍫</b>	<ul style="list-style-type: none"><li>· Achieve sugar reduction (up to 30%)</li></ul>
<b>Compound decorations 🍫</b>	<ul style="list-style-type: none"><li>· Achieve sugar reduction (up to 30%)</li><li>· Enable fat reduction or SAFA</li></ul>
<b>Sugar decorations 🍫</b>	<ul style="list-style-type: none"><li>· Utilize sugar-free and sugar reduced options</li></ul>
<b>Other decorations 🍫</b>	<ul style="list-style-type: none"><li>· Improve Nutri-Score by adding nuts</li></ul>







# Sustainability & Transparency

From small family farms to global shipping lanes, Cargill works every day to implement new sustainable practices to reduce our impact on the planet and protect people. Beyond sustainable sourcing, we offer customers joint programs to support their initiatives, as well as to reduce their carbon footprint and inform consumers.

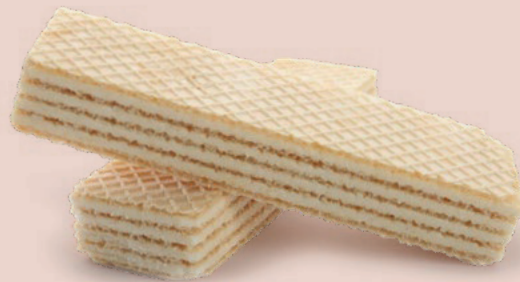
In addition, we offer a variety of label-friendly solutions and deep ingredient and application expertise to help you on your plant-based bakery journey. Some product lines offer a variety of organic solutions as well.

## Dough & Batter

Product	Sustainability solutions and carbon footprint reduction
<b>Cocoa &amp; Chocolate</b> 🌱	<ul style="list-style-type: none"> <li>Sustainable sourcing and certification available: Fairtrade, Rainforest Alliance</li> <li>The Cargill Cocoa Promise program</li> <li>Vegan chocolate options</li> <li>Label-friendly cocoa powder (non-alkalized), cocoa butter &amp; cocoa liquor</li> </ul>
<b>Edible Oils &amp; Fats</b>	<ul style="list-style-type: none"> <li>Sustainable sourcing and certification available: Rainforest Alliance, RSPO, ISCC</li> <li>Carbon footprint reduction compared to animal fat</li> <li>Label-friendly options (palm-free and non-hydrogenated)</li> <li>Plant-based alternative to animal fat</li> </ul>
<b>Sweeteners &amp; Texturizers</b>	<ul style="list-style-type: none"> <li>Sustainable sourcing and certification available: SAI</li> <li>Label-friendly starches and stabilizers</li> </ul>
<b>Plant proteins</b>	<ul style="list-style-type: none"> <li>Promote soil health and reduces carbon emissions compared to other protein sources: Pea protein</li> <li>Sustainable sourcing and SAI certification possible: Wheat protein</li> </ul>
<b>Fibers</b>	<ul style="list-style-type: none"> <li>Benchmarked at Silver Level according to the Farm Sustainability Assessment.</li> </ul>

## Coatings & Fillings

Product	Sustainability solutions and carbon footprint reduction
<b>Coatings and fillings</b> 🌱	<ul style="list-style-type: none"> <li>Coatings and fillings with sustainable sourcing and certification of included ingredients</li> <li>Palm free products using alternative vegetable fats</li> <li>Plant-based recipes</li> </ul>
<b>Edible Oils &amp; Fats</b>	<ul style="list-style-type: none"> <li>Sustainable sourcing and certification available: Rainforest Alliance, RSPO, ISCC</li> <li>Non-palm alternatives</li> </ul>
<b>Cocoa &amp; Chocolate</b> 🌱	<ul style="list-style-type: none"> <li>Sustainable sourcing and certification available: Fairtrade, Rainforest Alliance, Organic</li> <li>The Cargill Cocoa Promise program</li> </ul>
<b>Sweeteners &amp; Texturizers</b>	<ul style="list-style-type: none"> <li>Sustainable sourcing and certification available: SAI</li> </ul>



## Decorations & Inclusions

Product	Sustainability solutions and carbon footprint reduction
<b>Chocolate decorations &amp; inclusions</b> 🌱	<ul style="list-style-type: none"> <li>Sustainable sourcing and certification available: Fairtrade, Rainforest Alliance</li> </ul>
<b>Compound decorations</b> 🌱	<ul style="list-style-type: none"> <li>Sustainable sourcing and certification available: RSPO palm and non-palm alternatives</li> </ul>







# Efficiency

With rising costs you need a supplier who can help you (re)formulate your bakery product without impacting quality and who can help improve efficiency in your production process. Our global supply chain and price risk programs help protect you from volatility in the ingredients market.





## Dough & Batter

Product	Function
<b>Edible Oils &amp; Fats</b>	<ul style="list-style-type: none"> <li>· Replace butter</li> <li>· Improve texture</li> <li>· Improve shelf-life</li> <li>· Easier processing</li> </ul>
<b>Cocoa</b>	<ul style="list-style-type: none"> <li>· Obtain rich chocolatey taste without chocolate</li> <li>· Optimize dosage by switching from non-alkalized to alkalized cocoa powder</li> <li>· Price risk services to avoid product reformulations</li> </ul>
<b>Chocolate</b> 🍫	<ul style="list-style-type: none"> <li>· Cost competitive solutions and reformulation</li> </ul>
<b>Sweeteners</b>	<ul style="list-style-type: none"> <li>· Replace part of the sugar</li> <li>· Cost competitive solutions for high sugar prices</li> </ul>
<b>Texturizers</b>	<ul style="list-style-type: none"> <li>· Improve processability</li> <li>· Improve shelf-life</li> </ul>
<b>Functional systems</b> 🍫	<ul style="list-style-type: none"> <li>· Tailored ingredient blends with a focus on improved processability, convenience, shelf-life improvement and recipe cost reduction</li> </ul>



## Coatings & fillings

Product	Function
<b>Coatings &amp; fillings</b> 🍫	<ul style="list-style-type: none"> <li>· Reduce cost due to different fats used versus cocoa butter</li> <li>· Improved processability</li> <li>· Improve shelf-life</li> </ul>
<b>Edible Oils &amp; Fats</b>	<ul style="list-style-type: none"> <li>· Cost competitive solutions and reformulation</li> <li>· Replace cocoa butter</li> <li>· Improve shelf-life</li> </ul>
<b>Cocoa</b>	<ul style="list-style-type: none"> <li>· Obtain rich chocolatey taste without chocolate</li> <li>· Optimize dosage by switching from natural to alkalized cocoa powder</li> </ul>
<b>Texturizers</b>	<ul style="list-style-type: none"> <li>· Improve processability</li> <li>· Prevent oil separation</li> <li>· Improve shelf-life</li> </ul>

## Decorations & Inclusions

Product	Function
<b>Chocolate decorations &amp; inclusions</b> 🍫	<ul style="list-style-type: none"> <li>· Cost competitive solutions</li> </ul>
<b>Compound decorations</b> 🍫	<ul style="list-style-type: none"> <li>· Cost effective alternative to chocolate with a wide range of textures and formats</li> <li>· Chocolate claim possible</li> </ul>
<b>Other decorations</b> 🍫	<ul style="list-style-type: none"> <li>· Cost competitive solutions</li> </ul>



# Explore our unparalleled portfolio for bakery applications



## Sweeteners

Full-calorie sweeteners  
Low/no-calorie sweeteners

## Texturizers

Starch  
Lecithin  
Pectin  
Xanthan gum  
Carrageenan

## Plant proteins

Wheat protein  
Pea protein

## Fibers

Soluble fiber  
Citrus fiber

## Edible Oils & Fats

Liquids  
Laurics  
Fats  
Specialties  
Tailor-made solutions & blends

## Cocoa & Chocolate

Chocolate  
Coatings & fillings  
Cocoa powder  
Cocoa butter  
Cocoa liquor

## Decorations & Inclusions

Chocolate and compound  
Sugar, sugar paste, marzipan  
Wafer  
Others: nuts, cocoa nibs, jelly  
Customized solutions

## Functional Systems

Nutri-Score improvement  
Label-friendly formulation  
Plant-based formulation  
Protein enrichment  
Egg reduction





# 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 a new product or formulating for balanced nutrition, we now offer a complete toolbox of sugar reduction solutions for sweet success.

## SweetPure™ Wheat & Barley Malt Syrup

**SweetPure™ Wheat & Barley Malt Syrup offers the functionality of a high- maltose syrup, and is well suited for use in biscuits and in the coatings.**

- **Label-friendly ingredient** and allows labeling as wheat and barley malt syrup.
- **Only mildly processed** and meets ISO natural definition.<sup>1</sup>
- **Thanks to its mild sweetening properties, medium viscosity, and grainy taste and color,** it's a perfect fit for bakery applications.



[Cargill.com/food-bev/emea/sweeteners/sweetpure-m-wheat-barley-malt-syrup](https://www.cargill.com/food-bev/emea/sweeteners/sweetpure-m-wheat-barley-malt-syrup)

### Product type/name Features & Benefits

#### FULL-CALORIE SWEETENERS 4 kcal/g, Bulk sweeteners

<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 recrystallization</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>Dextrose</b> C☆Dex®	<ul style="list-style-type: none"> <li>· High relative sweetness, typical sweet taste</li> <li>· Quick energy release</li> <li>· Ideal carbohydrate source for yeast fermentation in baking</li> <li>· Monohydrate or anhydrous powder, variety of particle size distributions</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 color</li> </ul>

#### NO/LOW-CALORIE SWEETENERS 0 kcal/g – 2.4 kcal/g, Sugar and calorie reduction, Sweetness adjustment

<b>Erythritol<sup>2</sup></b> Zerose®	<ul style="list-style-type: none"> <li>· Sweetness and taste profile close to sugar</li> <li>· Adds smoothness and body</li> </ul>
<b>Isomalt</b> IsoMaltidex®	<ul style="list-style-type: none"> <li>· Mild relative sweetness</li> <li>· Clean, sucrose-like taste profile</li> </ul>
<b>Maltitol</b> Maltidex®	<ul style="list-style-type: none"> <li>· Sweetness close to sucrose</li> <li>· Good humidity and crystallization control</li> </ul>
<b>Sorbitol</b> C☆Sorbidex®	<ul style="list-style-type: none"> <li>· Milder relative sweetness</li> <li>· Good humidity and moisture control properties leading to enhanced stability</li> <li>· Cost-effective</li> </ul>

<sup>1</sup> ISO/TS 19657:2017 (<https://www.iso.org/news/ref2254.html>)

<sup>2</sup> Polyols are permitted in most energy reduced foods or foods with no added sugars under "quantum satis" conditions. Foods with over 10% polyol content must carry a label "Excessive consumption may cause laxative effects" (EU Reg. 1333/2008 on food additives).





# Texturizers

At Cargill, we couple our texture and emulsification solutions with our in-depth application and technical expertise, to help address your most challenging formulation needs, and to deliver the palate-pleasing textures that keep your customers coming back for more.

Product type/name	Features & Benefits
<b>STARCH</b>	
<b>Label-friendly starch</b> SimPure®	<ul style="list-style-type: none"> <li>Label-friendly</li> <li>Increased functionality</li> <li>Body and mouthfeel</li> </ul>
<b>Native cook-up starch</b> Maize, Waxy Maize, Wheat Tapioca C☆Gel®, C☆CreamGel®	<ul style="list-style-type: none"> <li>Label-friendly</li> <li>Good gelling, moisture retention and anti-staling</li> </ul>
<b>Native instant starch</b> Maize, Waxy Maize C☆Gel-Instant®, C☆HiForm®	<ul style="list-style-type: none"> <li>Label-friendly</li> <li>Viscosity in cold process</li> </ul>
<b>DRIED GLUCOSE &amp; MALTODEXTRIN</b>	
<b>Dried glucose &amp; maltodextrin</b> C☆Dry®Light, C☆Dry® MD, C☆Dry® GL	<ul style="list-style-type: none"> <li>Helps increase crispiness</li> <li>Enables sugar profile adjustment</li> </ul>
<b>PECTIN &amp; XANTHAN GUM</b>	
<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>Stabilizes proteins</li> </ul>

## SimPure®

Label-friendly starches

- Nature-derived solutions leveraging the unique properties of corn and tapioca
- Familiar, and simple ingredient, enabling 'starch' declaration
- Provides product shelf-life and ease of processing
- Suitable both for hot and cold processes
- Enhances the flavor and texture of everyday products to address today's most important texturizing challenges

Product type/name	Features & Benefits
<b>LECITHIN</b>	
<b>Fluid lecithin</b> Soy (GM/NGM), Sunflower, Organic Soy, Hydrolyzed Leciprime®, Emulfluid™	<ul style="list-style-type: none"> <li>Label-friendly emulsifier</li> <li>Promotes homogeneous distribution of ingredients</li> <li>Improves texture and mouthfeel</li> </ul>
<b>Deoiled lecithin</b> Soy (GM/NGM), Sunflower, Rapeseed, Hydrolyzed Lecimulthin®	<ul style="list-style-type: none"> <li>Increases shelf life</li> <li>Improves dough handling</li> <li>Volume improvement</li> <li>Easy dosing with de-oiled lecithin</li> </ul>
<b>Lecithin on carrier</b> Rapeseed 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>

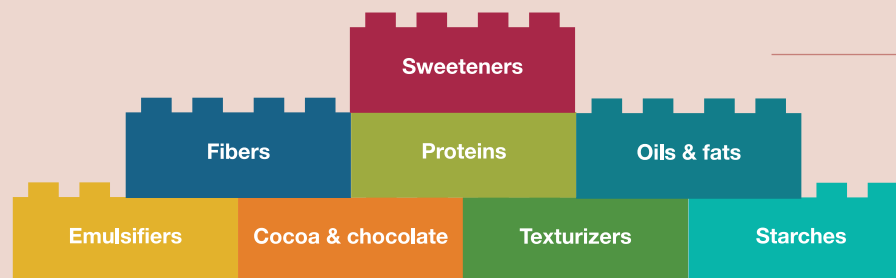


[Cargill.com/food-beverage/emea/infuse-by-cargill/bakery](http://Cargill.com/food-beverage/emea/infuse-by-cargill/bakery)

## INFUSE by Cargill™ Functional systems

INFUSE provides on-trend blended solutions to help fast forward your bakery product development. Leveraging our broad Cargill ingredient portfolio of over 300 ingredients, combined with our formulation and technical expertise, we deliver blended solutions, tailored to your bakery needs.

Explore some of our building blocks for your bakery product development.



Explore some of our  
building blocks for your  
product development:

Product type/name	Features & Benefits
<b>Trilisse® GPB 1001</b>	<ul style="list-style-type: none"> <li>· Egg replacement solution</li> <li>· Water binding properties</li> <li>· Helps incorporate air into the batter</li> <li>· Brings moistness and softness</li> </ul>
<b>Trilisse® MM 500</b>	<ul style="list-style-type: none"> <li>· Supports reformulation for protein enrichment</li> <li>· Enables protein claims</li> <li>· Water binding properties</li> <li>· Helps to build structure and texture</li> </ul>
<b>Emulthin GFI 1533</b>	<ul style="list-style-type: none"> <li>· Replaces E471</li> <li>· Ease of use; improves handling, dosing</li> <li>· Improves dispersibility</li> </ul>
<b>Emulzyn GMP 0513</b>	<ul style="list-style-type: none"> <li>· Strengthens gluten network</li> <li>· Improves texture and keeps volume for frozen bakery products</li> </ul>
<b>Lygomme MM 391 &amp; Lygomme GAB 2200</b>	<ul style="list-style-type: none"> <li>· Strengthen gluten network (yeast leavened dough)</li> <li>· Increase water binding in the batter, creating chewy texture &amp; improved softness (cookies)</li> </ul>



# Plant proteins

Today's consumers have lofty expectations for bakery products. Not only must they taste great, increasingly shoppers look to satisfy a complex array of goals around health and nutrition. 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 many functional benefits, while their neutral taste profile makes them easy to incorporate in a variety of protein-enriched bakery products.

## Wheat Protein – Gluvital®

Gluvital® vital wheat gluten is commonly used in bread and other bakery products.

- Consistency in flour
- Improved dough machinability
- Extended shelf life for finished products
- Unique ability to form a viscoelastic network when fully hydrated
- Contributes to crumb structure & bread volume



[Cargill.com/food-bev/emea/proteins/gluvital](https://www.cargill.com/food-bev/emea/proteins/gluvital)

Product type/name	Features & Benefits
<b>Wheat Protein</b> Vital wheat gluten Gluvital®	<ul style="list-style-type: none"> <li>• Min. 75% protein content</li> <li>• Optimal for protein enriched bakery applications and vegan formulations</li> <li>• Sustainably sourced wheat; SAI FSA Silver level</li> <li>• Unique texturizing properties</li> <li>• Neutral taste profile</li> <li>• Binding capabilities, increased binding</li> <li>• Improved chewiness</li> <li>• Excellent extrudability</li> </ul>
<b>Wheat Protein</b> Hydrolyzed wheat protein Prowliz®	<ul style="list-style-type: none"> <li>• Min. 76.5% protein content</li> <li>• High protein enrichment</li> <li>• Optimal for protein enriched bakery applications and vegan formulations</li> <li>• Sustainably sourced wheat; SAI FSA Silver level</li> <li>• Unique texturizing properties</li> <li>• Improves extensibility</li> <li>• Reduces mixing time</li> </ul>
<b>Pea Protein</b> Isolates & Hydrolysates RadiPure®	<ul style="list-style-type: none"> <li>• Min. 80% protein content</li> <li>• Allows for higher incorporation to increase protein content</li> <li>• Broad functionality</li> <li>• Great for extruded products</li> </ul>





# Fibers

Many consumers struggle to reach the daily recommended fiber intake levels. That is why Cargill is offering fortification options for bakery products that help support consumers to close the fiber gap, and can offer functional benefits on top.

Product type/name	Features & Benefits
<b>Citrus fiber</b> CitriPure®	<ul style="list-style-type: none"><li>• Water binder</li><li>• Nutri-Score improvement</li><li>• Moisture control</li></ul>
<b>Soluble corn and wheat fiber</b> Cargill™ soluble fiber	<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>



## CitriPure®

Citrus fibers

**Introducing CitriPure® — a label-friendly citrus fiber obtained without chemical modification, providing nutritional properties and great texture enhancement.**

### CitriPure® benefits

- **Label-friendly:** Nature-derived, simple and familiar ingredient based on citrus peel.
- **Nutritional boost:** Fiber enrichment thanks to its intrinsic balanced mix of 40% soluble fiber and 60% insoluble fiber, enabling Nutri-score improvement.
- **No chemical modification:** Simply fully dried peel produced with only water and energy. The natural components of the citrus peel are not materially impacted.



[Cargill.com/food-beverage/emea/texturizers/citrus-fiber](https://www.cargill.com/food-beverage/emea/texturizers/citrus-fiber)

\* Reduction of all types of caloric sugars and sweeteners.



# Edible Oils & Fats

Extensive range of vegetable oil & fat solutions for dough & batter, fillings & coatings and frying applications. We can also support in improving the nutritional profile.

Product type/name	Features & Benefits
<b>Liquids</b> Sunflower (high oleic) Rapeseed	<ul style="list-style-type: none"> <li>Result in soft textures and higher volumes</li> <li>Add lubricity</li> <li>Contribute to crispiness</li> <li>Provide solutions for various nutritional profiles, Low SAFA</li> <li>Impact sweetness perception</li> </ul>
<b>Fats</b> Palm based solutions	<ul style="list-style-type: none"> <li>Provide structural properties for air incorporation resulting in desired texture</li> <li>Ensure high oxidative stability for a long shelf-life</li> <li>Deliver uniformity and elasticity of the crumb</li> <li>Create tenderness or chewiness</li> <li>Create cost in use efficiency</li> </ul>
<b>Blends</b> Individual blends from liquids & fats	<ul style="list-style-type: none"> <li>Deliver balance between nutritional profile and structuring</li> <li>Limit oil migration for chocolate coated products</li> <li>Improve tenderness and airy mouthfeel</li> </ul>
<b>Specialties</b> Palm alternatives based on cocoa butter and/or liquid oils	<ul style="list-style-type: none"> <li>Support airy crumb structure for improved mouthfeel</li> <li>Improve dough handling</li> <li>Enable palm free product development</li> </ul>

## CremoFLEX®

### Filling Fats for Bakery & Confectionery

Offers a broad and diverse range of filling fats, providing a customized formulation solution for bakery applications

#### CremoFLEX® benefits

- In-line with consumer trends: creating multi-sensory eating experience, offering healthy alternatives, providing sustainable solutions.
- Reduces in-house complexity without compromising on quality and consistency of final product.
- Advice and support from Cargill: expertise on formulation and application needs across bakery ingredients.



[Cargill.com/food-bev/emea/edible-oils/cremoflex](https://www.cargill.com/food-bev/emea/edible-oils/cremoflex)







# Cocoa powder

The innovative cocoa powders from Gerkens® guarantee to deliver high-quality, consistently vivid color and delicious taste anytime, anywhere. Choose from our extensive range of off-the-shelf powders or discover our unique tailor-made solutions to develop your next mouth-watering bakery creation.

## Gerken's® CT70 Cocoa Powder

Gerken's® CT70 is specifically designed for bakery products. Nicknamed 'Boss of the Bakery', it delivers a complete sensorial experience to consumers of baked goods.

- **An appetizing red-brown color**
- **A unique chocolatey taste and smell**
- **Less complexity when baking**  
(body & coating/ filling)
- **Premium back labeling** (different fat options; <7% AA so no labelling of the alkalizing agent needed)



[Gerkenscocoa.com/gerkens-ct70-cocoa-powder/](https://www.gerkenscocoa.com/gerkens-ct70-cocoa-powder/)

### Product type/name Features & Benefits

#### COCOA POWDER

##### Standard

Natural  
Alkalized  
Different fat options

- Broad spectrum of off-the-shelf cocoa powders setting the benchmark for appetizing intensity.

##### Specialities:

###### Sensory

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

###### Label-friendly

- A premium selection of seven tempting dark cocoa powders ranging from dark red to dark brown with a cleaner ingredient list. With an alkalization level below 7%, there is no need to declare perceived off-putting agents on your back label.

###### Organic

- A full range of premium organic powders with consistently high quality. Everything from natural to high-alkalized and from low-fat to high-fat powders.

###### Origin

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







# Cocoa butter & liquor

Cocoa butter and cocoa liquor are fundamental elements of chocolate. The right taste, color, texture, and snap - these are all achieved through working with the right base ingredients! They can both be used for the creation of your signature coatings, fillings, chocolates, inclusions or decorations.

## Cocoa butter

Product type/name	Features & Benefits
Sunshine	<ul style="list-style-type: none"><li>Traditional deodorized cocoa butter product</li><li>A well-respected all-rounder</li></ul>
Brilliant	<ul style="list-style-type: none"><li>A deodorized cocoa butter</li><li>Slightly lighter in color 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 color – suitable for white and colored applications</li></ul>
Taste +	<ul style="list-style-type: none"><li>Non-deodorized or partially deodorized cocoa butter</li><li>Taste profile range from light to strong cocoa flavor - developed to customer needs</li><li>For chocolate recipes that need extra body – or taste sensatio</li></ul>

## Cocoa liquor

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 and Ecuador</li><li>With organic certification available (EU, NOP, SU)</li></ul>
Signature	<ul style="list-style-type: none"><li>Customized taste, with improved processing characteristics, tailored to growing consumer demands</li><li>Kosher and Halal certified</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>
Sustainable solutions	<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>
Basic certification Europe & Africa origins	



# Chocolate

Chocolate is an important component in bakery products to create indulgence and premiumness. Cargill offers a variety of standard and specialty chocolates for sensory excitement and on-trend claims.

## Cargill's Chocolate ExtraVeganZa

Cargill's Chocolate Engineers developed a range of plant-based power ingredients for sensorially outstanding vegan chocolates.

- Validated to achieve sensorial profiles consumers love in a range of sensory and consumer tests
- Carefully selected to meet Cargill's high quality standards
- Turned into superb chocolate with the optimal production process to meet your vegan requirements



[Cargill.com/food-beverage/emea/cocoa-chocolate/chocolate-extraveganza](https://www.cargill.com/food-beverage/emea/cocoa-chocolate/chocolate-extraveganza)



Products	Features & Benefits
<b>Standard</b> Milk, dark, white	<ul style="list-style-type: none"> <li>• Milk, Dark, White chocolate</li> <li>• +4,500 SKUs</li> <li>• Including Cargill's Signature range – off-the-shelf</li> <li>• Liquid &amp; solid solutions</li> </ul>
<b>Single Origin</b>	<ul style="list-style-type: none"> <li>• Made from high-quality cocoa beans sourced from just one country</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>
<b>Caramel Selection</b>	<ul style="list-style-type: none"> <li>• White chocolate with caramelized ingredients</li> <li>• Label-friendly - flavored with caramelized ingredients</li> <li>• 4 color and flavor profiles – matching selected consumer profiles: Sweet Dream, Honeycomb, Butter-Fusion and Bold caramel</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>





# Coatings & Fillings

Re-shaping your bakery recipe to perfection! The Cargill portfolio of coatings & fillings is there to meet all your requirements. We offer a wide range of standard and specialty compounds, as well as functional and cost-effective solutions.

## Cargill's FlexFillings®

An unlimited menu of fillings for bakery applications. Requirements for fillings can be extremely varied, there's no one-fits-all recipe. The FlexFilling range offers a fusion of chocolate and oils & fats expertise with flexibility to adapt to your wishes.

- By using different blends of carefully selected fats, the optimal filling can be designed to answer specific **sensorial, functional and nutritional needs**.
- Depending on your preferred process, we can **add taste and color dimensions** or deliver **base fillings** ready for finalization in your facilities.



[Cargill.com/food-bev/emea/cocoa-chocolate/flexfillings](https://www.cargill.com/food-bev/emea/cocoa-chocolate/flexfillings)

Product type/name	Features & Benefits
<b>Standard</b> Dark, milk & white With hazelnut paste	<ul style="list-style-type: none"> <li>For enrobing, dipping and drizzling</li> <li>Rich, indulgent flavor and mouthfeel</li> <li>Tailored to your texture needs</li> <li>As a barrier to moisture, on wafers &amp; cookies</li> </ul>
<b>Chocolate compounds</b>	<ul style="list-style-type: none"> <li>Compounds that contain a % of chocolate in the recipe</li> <li>Allowing "chocolate" claim on packaging</li> </ul>
<b>Without nuts</b>	<ul style="list-style-type: none"> <li>Segregated line for compound without nuts, separate from a line for products containing hazelnut</li> </ul>
<b>Vegan</b>	<ul style="list-style-type: none"> <li>Recipes suitable for vegan, based on ingredients used</li> <li>Product will still need to have a "may contain MILK" disclaimer</li> </ul>
<b>Palm-free</b>	<ul style="list-style-type: none"> <li>Compounds without palm, using vegetable fats such as sunflower, rapeseed, coconut, shea or cocoa butter</li> </ul>
<b>Sugar reduced</b>	<ul style="list-style-type: none"> <li>Sugar reduction and Nutri-Score improvement</li> <li>Replace sugars with ingredients from Cargill's sweeteners and texturizers such as starches, maltodextrins, spray-dried glucose, fibers, proteins and polyols</li> </ul>
<b>Enriched</b>	<ul style="list-style-type: none"> <li>Reach nutritional targets or claim by fortification with fibers, proteins or minerals</li> </ul>
<b>Confectionery compounds</b>	<ul style="list-style-type: none"> <li>Compounds based on cocoa butter alternative</li> <li>Similar functionalities with lower costs</li> </ul>



# Decorations & Inclusions

Consumers are looking for elevated experiences that go beyond taste alone and which engage all the senses. To help you deliver to their wishes for novelty and experimentation, Cargill offers a broad, expertly crafted portfolio of decorations and inclusions to create a distinctive visual and textural allure for your products. Simply impress with Cargill's broad variety of Decorations and Inclusions!



[Cargill.com/food-beverage/emea/cocoa-chocolate/decorations-and-specialty-inclusions](https://www.cargill.com/food-beverage/emea/cocoa-chocolate/decorations-and-specialty-inclusions)



Chocolate orange curls



Mix curls-brownies



Cocoa nibs



Bronze shiny pearls



Aerated chunks & drops



Seeds, nuts & grains



Printed chocolates



Customizable stamp



Industrial DIY kits for consumers

Product type/name	Features & Benefits
<b>Chocolate</b>	<ul style="list-style-type: none"> <li>Chocolate decorations enhance the visual, taste and texture of bakery products, adding a richness and indulgence to each bite</li> </ul>
<b>Compound</b>	<ul style="list-style-type: none"> <li>Cost-effective alternative to chocolate with a wide range of textures and formats</li> <li>Chocolate claim possible</li> </ul>
<b>Sugar, sugar paste and marzipan</b>	<ul style="list-style-type: none"> <li>Provide colorful possibilities</li> <li>Provide taste variety and appeal</li> <li>Add a distinct texture</li> <li>Long shelf life (5 years)</li> <li>Handmade, enabling intricate design</li> <li>Can be tailor-made to demand</li> </ul>
<b>Azyme (wafer from cornstarch)</b>	<ul style="list-style-type: none"> <li>Cost-effective</li> <li>Sugar and gluten-free</li> <li>Short ingredients list</li> <li>Long shelf life</li> <li>Resistant to breakage</li> </ul>
<b>Others: nuts, cocoa nibs, jelly</b>	<ul style="list-style-type: none"> <li>Healthy consumer perception</li> <li>Provide taste variety and appeal</li> <li>Provide textural variety: meringue, marshmallows, nuts</li> <li>Colorful possibilities</li> </ul>
<b>Customized solutions</b>	<ul style="list-style-type: none"> <li>With our selection of tailored decorations, we invite you to embark on a journey that not only make you stand out from the crowd, but which also showcases the essence of your brand</li> </ul>



Cargill's  
Food Solutions



The information contained herein is believed to be true and accurate. However, all statements, recommendations or suggestions are made without guarantee, express or implied, on our part. WE DISCLAIM ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the use of the products or information contained herein. All such risks are assumed by the purchaser/user. The information contained herein is subject to change without notice.

Cargill.com © 2024 Cargill, Incorporated. All rights reserved.