

A close-up photograph of four hands holding different flavored drinks in clear glass cups. The drinks are garnished with various fruits: watermelon slices, lime wedges, and jalapeños. The background is a rustic wooden table with a vase of pink flowers.

Solutions for sweet success

Beverage solutions

Cargill[®]

Cargill, your partner for co-creating growth in Beverages

Leverage our passionate beverages 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 beverages.



Our secrets to your beverage success:



Insights-driven innovation:

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



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 beverages 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



Sweeteners

Cargill offers one of the broadest sweetness portfolios, ranging from full- to no-calorie options, and high intensity sweeteners to offer choice to customers and consumers. Whether you're creating a new, full sugar product or (re-) formulating for balanced nutrition, we offer a complete toolbox of solutions for sweet success.

Product type/name	Features & Benefits
High intensity sweeteners 0 kcal/g, Enables sugar and calorie reduction/ replacement	
Stevia¹ Truvia®	<ul style="list-style-type: none"> High Purity Reb A from the stevia leaf Cost-effective sugar reduction up to 3% SEV
ViaTech®	<ul style="list-style-type: none"> Proprietary, synergistic blends of Steviol Glycosides designed for optimal taste and sweetness Sugar reduction up to 6% SEV Reduces bitterness and licorice off-notes
No-calorie sweeteners 0 kcal/g, Enables sugar and calorie reduction, Sweetness adjustment	
Erythritol¹ Zerosé®	<ul style="list-style-type: none"> Sweetness and taste profile similar to sucrose Synergistic with high-intensity sweeteners, masks off-flavors Adds smoothness and body Good digestive tolerance

Stevia

Cargill scientists have spent over 300,000 hours studying the unique properties of the stevia leaf.



Our broad portfolio of stevia sweeteners, proven formulation expertise and deep market insights translate into your competitive advantage. A rigorous specification process ensures consistent product quality – regardless of growing season – for your end-products. Cargill's agricultural stevia program has been benchmarked at Silver level by Farm Sustainability Assessment (FSA) 3.0² – becoming the first stevia producer in the industry with our entire grower network evaluated that achieved this distinction.



www.Cargill.com/food-bev/emea/sweeteners/stevia

www.Cargill.com/sustainability/sustainable-stevia



¹ Steviol glycosides and polyols are permitted in most energy reduced foods or foods with no added sugars under "quantum satis" or under conditions of use. Foods with over 10% polyol content must carry a label "Excessive consumption may cause laxative effects" (EU Reg. 1333/2008 on food additives).

² FSA is a standardized reference developed by SAI Platform, a food-industry organization dedicated to advancing sustainable agriculture in the food chain. It's designed to help producers assess their sustainable practices and support manufacturers in sourcing sustainably grown products. ISO/TS 19657:2017 (<https://www.iso.org/news/ref2254.html>)

C★TruSweet® 01795 Fructose syrup

A 95% fructose syrup which enables 30% sugar and calorie reduction and delivers cost and usage efficiencies on top.

Fructose syrup, known as fruit sugar is perfect for use alone or in combination with other sweeteners, thanks to its intense and fast sweetness onset. It enhances freshness and fruity notes in beverages.

It enables a 100% sucrose replacement by 70% fructose syrup, as fructose is 20 to 40% sweeter than sucrose. Further reductions are feasible when paired with stevia. A ready to use syrup, it is easy to handle, highly soluble and cost advantageous versus crystalline fructose or sucrose.



MaltWise® M

MaltWise® M wheat and barley malt syrup sets itself apart from other traditionally used brewing adjuncts. Made from wheat treated with malted barley, the syrup undergoes only mild filtration and concentration, helping to ensure nutrients and minerals remain present in the syrup. These compounds deliver important benefits to yeast fermentation. Moreover, as it is a 45DE syrup, it delivers nice mouthfeel and wellroundedness when not fermented 100%. Thanks to its light grainy taste and pale yellow color, it's a perfect fit for beer in terms of color and flavor profile.

www.Cargill.com/MaltWise



Product type/name

Features & Benefits

Full-calorie sweeteners 4 kcal/g, Bulk sweeteners

Glucose syrup

C★Sweet®

- Low to moderate relative sweetness
- Medium to high viscosity, body and mouthfeel
- Reduced risk of sugar recrystallization
- High dextrose syrups (>90% dextrose) serve as functional adjunct for fermentation
- High maltose syrups (>45% DP2 or maltose) as functional adjunct for fermentation, also improving body of the beer
- Glucose syrups with a lower DE can help bring mouthfeel and body, especially important in low and no alcohol beers

Glucose-fructose syrup

C★TruSweet®

- Moderate to high relative sweetness
- Cost-effective sugar replacement

Fructose syrup

C★TruSweet® 01795

- Very high relative sweetness (1.20 - 1.40 vs sucrose)
- Enables 30% claimable sugar and calorie reduction and deeper levels of reduction in combination with stevia
- Enhances freshness and boosts fruity flavors

Dextrose

C★Dex®

- High relative sweetness (0.7), typical sweet taste
- Flavor enhancement
- Monohydrate or anhydrous powder, variety of particle size distributions
- Rapid source of energy in e.g. energy drinks
- Ideal carbohydrate source for yeast fermentation in brewing

Wheat & barley malt syrup

MaltWise® M

- Milder relative sweetness
- Label-friendly and unrefined — meets ISO natural definition*
- Offers benefits for yeast fermentation and rehydration after exercise
- Helps to bring back body and mouthfeel, especially important in low and no alcohol beers



Texturizers

Second only to taste is sensory enjoyment. At Cargill, we couple our texture and emulsification solutions with our in-depth application and technical expertise, to address your most challenging formulation needs. Whether you're rebuilding body and mouthfeel while reducing sugars or designing palate-pleasing textures, we offer a complete toolbox of solutions for sweet success.

Starches for emulsions

Cargill offers a portfolio of spray-dried n-OSA waxy starches (EmCap®, EmulTru®) that help to create cold storage stable drinks with no clouding. Easy to use, they support development of vegan solutions and deliver stability over shelf life, whilst lowering processing costs and complexity in beverage emulsions.

Based on specialized starch modification technology, with readily available raw material, these starches can provide a cost-effective alternative to gum Arabic or sodium casinate, helping you manage your formulation costs.



Product	Features & Benefits
Modified starch: maize, waxy maize, tapioca	
EmCap® EmulTru®	<ul style="list-style-type: none"> Modified starches that deliver good emulsification and texture stability whilst reducing processing costs EmCap® delivers good emulsification suitable for transparent beverage emulsions EmulTru® delivers very strong emulsification and excellent cold storage stability in wide variety of beverage applications
C☆PulpTex®	<ul style="list-style-type: none"> Helps to mimic pulp effect in powdered soft drinks and juices
Dried glucose & Maltodextrin	
C☆Dry® GL C☆Dry® MD C☆Dry® A C☆NutriDry®	<ul style="list-style-type: none"> Low relative sweetness Serves as a bulking agent, bringing body and mouthfeel Neutral taste Delivers readily available carbohydrates Easily dilutable, it is quick and easy to process
Xanthan gum	
Satiaxane®	<ul style="list-style-type: none"> Thickening, suspension and stabilizing agent Stability in acid conditions and under heat treatment Can be applied effectively at very low dosage
Pectin	
UniPECTINE®	<ul style="list-style-type: none"> Label-friendly thickener, gelling agent and texturizer Stabilizes proteins Brings enhanced body and mouthfeel can enable a wide range of textures, making it suitable for a wide variety of beverages Very good acid stability Supports sugar reduction by rebuilding mouthfeel and viscosity Can help to create a cloudy solution for low-juice beverages



Lecithin

Cargill is your lecithin go-to-partner for growth. Together, we can identify the best solution to overcome your business challenges. We offer an extensive range of lecithin products for beverage applications, both in terms of **formats** (de-oiled, fluid, fractionated), **botanicals** (soy, sunflower, rapeseed) and **quality grades** (FQ-MaxX, Premium, Standard). We ensure safe and compliant lecithin products through our Solid Supplier Management System, including non-GMO and organic options. And thanks to our global scale, we can minimize impact on your and our supply chains.

With over 70 years of experience, we are your trusted global partner with local expertise, insights, and know-how, focused on your growth.

Product type / name	Features & Benefits
De-oiled lecithin: Highly concentrated lecithin with low dosage rate	
Regular lecithin Emulpur® Lecigran®	<ul style="list-style-type: none"> Available in various botanicals and quality grades Neutral flavor & color - suitable for most fluid and powdered beverage applications HLB¹ value approx. 4-5: soluble in oil/ fat, water dispersible, more hydrophilic versus fluid regular lecithin
Hydrolyzed lecithin Emultop®	<ul style="list-style-type: none"> Available in NGM Soy and Sunflower Neutral flavor & color - less taste impact versus fluid hydrolyzed lecithin HLB value approx. 6-8: soluble in oil/ fat, water dispersible, improved emulsification behavior
Fractionated PC-enriched lecithin Epikuron®	<ul style="list-style-type: none"> Available in NGM Soy Natural Choline source - suitable for meal replacements and supplements HLB value approx. 4-6: soluble in oil/fat, water dispersible, improved emulsification behavior
Fluid lecithin	
Regular lecithin Leciprime® Topcithin®	<ul style="list-style-type: none"> Available in various botanicals and quality grades Suitable for both fluid and powdered beverage applications HLB value approx. 3: easily soluble in oil/fat
Low viscous lecithin Metarin®	<ul style="list-style-type: none"> Available in NGM Soy and Sunflower Ready-to-spray - does not require further dilution. Reduces processing complexity and safety risks and is ideal for powdered beverages applications Adjusted low viscosity HLB value approx. < 3
Hydrolyzed lecithin Emulfluid®	<ul style="list-style-type: none"> Available in GM and NGM Soy Improved functionality as instantizing agent Suitable for most powdered beverage applications such as chocolate drinks, protein drinks and meal replacements HLB value 6-8: more hydrophilic versus fluid regular lecithin
Fractionated PC (Phosphatidylcholine) -enriched lecithin Emulfluid®	<ul style="list-style-type: none"> Available in GM and NGM Soy Balanced phospholipids profile Low dosage rate Natural choline source - suitable for fluid or powdered meal replacement drinks HLB value approx. 4-6: soluble in oil/ fat, more efficient emulsification behavior versus regular fluid and de-oiled lecithin

¹ HLB (hydrophilic-lipophilic-balance) indicates how water dispersible a lecithin is and how it is classified in the HLB system. The higher the HLB value the more easily the lecithin is dispersible in water. The higher the HLB value the higher the emulsification behavior of the lecithin.



Plant proteins

Modern-day consumers have high expectations for beverages. 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 beverages.

Product type	Product name(s)	Features & Benefits
Wheat Proteins Vital wheat gluten & Hydrolyzed wheat protein	Gluvital® Prowliz®	<ul style="list-style-type: none">· Enables protein enrichment· Unique texturizing properties· Mild taste profile· Min. 75% protein content
Pea Protein Isolates & Hydrolyzates	PURIS™* RadiPure®	<ul style="list-style-type: none">· Enables protein enrichment· Great functionality· Superior taste profile· Min. 80% protein content

Pea protein

For Plant-based beverages & sports nutrition.

Benefits of our range:

- Outstanding solubility and stability at optimal pH range for acidic and neutral dairy drinks
- Mild flavor versus other pea protein isolates
- Smooth texture, great mouthfeel, less chalkiness than other (pea) proteins
- Delivers desired viscosity across a range of protein inclusion levels



[Cargill.com/food-beverage/emea/
plant-proteins/pea-protein](https://www.cargill.com/food-beverage/emea/plant-proteins/pea-protein)





Fibers

Many consumers struggle to reach the daily recommend fiber intake levels. That is why Cargill is offering fortification options that can support consumers to close the fiber gap, but that can also offer functional benefits on top.



Product type/name

Features & Benefits

Citrus Fiber CitriPure®

- Supports fiber enrichment thanks to its intrinsic balanced mix of 40% soluble fiber and 60% insoluble fiber, enabling Nutri-Score improvement
- Can help with viscosity and suspension in sugar-reduced cloudy beverages and juices

Soluble corn and wheat fiber Cargill™ soluble fiber

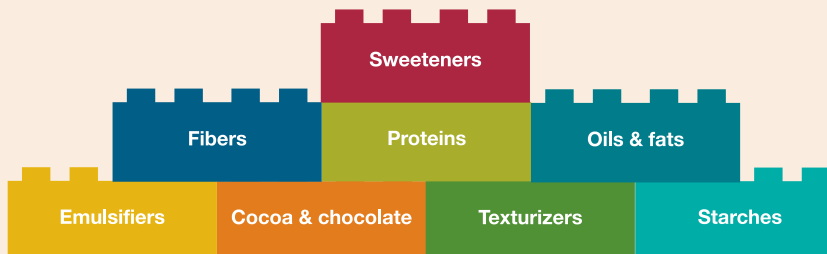
- Supports fiber enrichment thanks to its high fiber content, enabling sugar and calorie reduction and/or Nutri-Score improvement
- Made using exclusively licensed micro-reactor technology developed in partnership with Germany's Karlsruhe Institute for Technology
- Low color and off-taste
- Can offer improved stability, easy handling, and scalability
- Available in both powder and liquid forms



INFUSE by Cargill™ Functional Systems

Blended ingredient solutions for winning on-trend products

Under our INFUSE by Cargill™ service offering we provide blended solutions to help fast forward your product development. We bring together Cargill's extensive ingredient portfolio and our 50+ years' experience in blending functional solutions. We can tailor the exact solution to your needs. Explore some of our building blocks for your product development:



Product type/name	Features & Benefits
Sugar replacement blend Trilisse® QSR 900	<ul style="list-style-type: none"> Ingredient blend consisting of steviol glycosides from stevia and sucralose Zero calorie blend, enabling sugar-free claim Delivers a well-balanced sweetness Helps to bring a more natural component/ alternative to popular artificial sweetener combination of Ace K & sucralose
Mouthfeel enhancement blend Trilisse® QMF 50	<ul style="list-style-type: none"> Ingredient blend consisting of pectin and gum Arabic Plant-based solution for mid-calorie reduction recipes Helps achieve sugar & calorie reduction claims without impacting sensory attributes: <ul style="list-style-type: none"> - Brings back lubricity and viscosity missing in low/ zero calorie beverages - Great synergies with stevia Cost-competitive solution: Use our calculator to determine needed dosage of Cargill stevia and Trilisse®
Protein enrichment blend Trilisse® MM100	<ul style="list-style-type: none"> Ingredient blend consisting of pea and rice protein Solution for plant-based formulation of protein-enriched muscle building sports powders Delivers the right level of Essential Amino Acids, in particular leucine, isoleucine and valine (BCAA) Helps to deliver clean taste profile and mouthfeel Easily dispersed and cold soluble



Cocoa and chocolate

Goodness comes in many forms. Our cocoa powders offer endless possibilities of alluring colors, stand-out signature tastes, different fat options, organic and sustainable certifications and guaranteed consistency across the board. If you're looking for unique customized perfection, Gerkens® can make a powder that can transform your beverages.

Sweety: A game-changing range of cocoa powders for the beverage market

- 2 new cocoa powders with different flavor profiles
- Enabling 30% sugar reduction in a natural way, without the need for additional sweeteners
- Taste loved by consumers confirmed in consumer tests with both adults* and kids**

www.gerkenscocoa.com/gerkens-sweetie-range/

Product type/name Features & Benefits

DP70:

- Provides a round mouth feel and a more intense cocoa taste thanks to being naturally richer in cocoa fat (high-fat)
- Offers just the right composition for heat treatment in combination with dairy proteins, as identified by our Cocoa Engineers

DR74:

- Thanks to months of development and finetuning by our Cocoa Engineers, the DR74 offers you the ultimate blend of cocoa building blocks
- Our most balanced powder – offering a gentle red colored cocoa powder combined with a mild, balanced cocoa flavor

Sweetie Range:

- Targeted to enable 30% sugar reduction in the end application, in a natural way (i.e. without adding any sweeteners or artificial ingredients)
- Low in bitterness but still maintaining a strong well balanced chocolaty flavor with a strong sweet perception by consumers
- SRB100 is stronger in chocolate/ cocoa flavor
- SRB200 is stronger in creaminess and more mild



* Source: Cargill Consumer Community, 90 adults

**Source: Cargill Consumer Research with Ipsos, 150 kids



Decorations and inclusions

Consumers are actively seeking enriched experiences that captivate all their senses, starting with the visual appeal and subsequently delight their palates. We offer a broad expertly crafted portfolio of decorations and inclusions to create a distinctive visual and textural allure for your products and to set the stage of what is lying ahead: an extraordinary sensorial experience.



Fats and oils

Rely on us to help you create quality beverages with our broad range of liquid oils, tropical fat oils and extensive refining, blending and modifying facilities across Europe. Helping with flavor enhancement, texture and structure development, our fats and oils make your beverages enticing to consumers.

We have the broadest portfolio of oils and fats around the globe. Our global sourcing capabilities and in-depth control of the supply chain allow us to source high-quality raw materials tailored to the specifications of all our customers.

Our base oils are rapeseed, sunflower, linseed, groundnut, coconut and palm kernel oil.

Co-creating



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