



Dairy Alternatives Solutions for success

Delightful
with purpose

Cargill[®]

Cargill's Dairy Alternatives

We are your
co-creation partner
for **success** through ...



Dedicated category expertise

Rely on our **global category** team, with **application expertise** and **market-driven insights**, to help you with solutions rooted in customer and consumer needs.



Broad portfolio of solutions

With Cargill's broad, **industry leading portfolio**, we are uniquely designed to provide solutions for **enticing taste and texture with improved nutritional value** to delight consumers.



Innovating to new heights

Our advanced **R&D capabilities** and **innovative eco-system** anticipate and scale up new technologies for us to co-create your next delighting, "better for me" **winning dairy alternatives together**.



Differentiating through sustainability

Like you, we are committed to creating new solutions that will **feed the world more safely, responsibly and sustainably**, helping our customers to differentiate with sustainability.



Anchored by connections

With **Cargill's global presence**, we can offer a powerful supply chain position and strategic partnerships to **harness reliable sourcing at scale** in favor of your business goals.

Plant proteins

In food, 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 functional benefits makes them easy to incorporate into a variety of food and beverage products. We can help food & beverage manufacturers match protein choices to brand goals, resulting in a new generation of products that meet the diverse needs and desires of today's more discerning consumer.

Product Type	Features & Benefits	Applications
Pea Protein Isolates & Hydrolysates PURIS™*, RadiPure®	<ul style="list-style-type: none">• Min. 80% protein content• Great functionality• Superior taste profiles	Plant-based alternative to yogurts, cheeses, creams, plant-based flavored and cocoa drinks, ice cream
Wheat Protein Hydrolyzed wheat protein Prowliz®	<ul style="list-style-type: none">• Good source of energy (4 kcal/g)• Highly digestible• Robust protein content (Protein (Nx5.7) on dry basis: 76.5% min.)• Low viscosity• Good solubility	

* Licensed trademark of Puris Proteins - Not for use in France



Texturizers & emulsifiers (1/2)

Texture is a vital part of product delivery as it determines how we experience a product: its flavor, appearance, texture, and mouthfeel. At Cargill, we couple our texture and emulsification solutions with our in-depth application and technical expertise, to address your most challenging formulation needs, and to deliver the palate-pleasing textures that keeps your customers coming back for more.



Product Type	Features & Benefits	Applications
STARCH		
Functional Label-Friendly Starch: Waxy Maize, Tapioca SimPure®	<ul style="list-style-type: none"> Label-friendly Smooth, non-gelling texture bringing body and mouthfeel Great cold storage stability 	Plant-based alternative to yogurts and cheeses, plant-based desserts
Native Cook-Up Starch: Maize, Waxy Maize, Wheat, Tapioca C☆Gel®	<ul style="list-style-type: none"> Label-friendly Good gelling Provides firm texture Prevents stickiness after grating / slicing 	Plant-based alternatives to cheeses, plant-based gelled desserts
Native Instant Starch: Maize, Waxy Maize C☆Gel® Instant C☆HiForm®	<ul style="list-style-type: none"> Label-friendly Viscosity in cold process 	
Modified Cook-Up Starch: Maize, Waxy Maize, Tapioca C☆Tex®, C☆PolarTex®, C☆CreamTex®	<ul style="list-style-type: none"> Wide range of textures Shelf-life stability Water-binding Acid, heat & shear tolerance 	Plant-based alternative to yogurts and cheeses, plant-based desserts
C☆Set®, C☆Stretch®	<ul style="list-style-type: none"> Excellent gelling properties 	
Modified Instant Starch: Maize, Waxy Maize, Tapioca C☆Tex® Instant, C☆PolarTex® Instant, C☆HiForm®	<ul style="list-style-type: none"> Viscosity in cold process Wide range of textures Shelf-life stability Water-binding Acid, heat & shear tolerance 	Plant-based alternative to yogurts and cheeses, plant-based desserts

Texturizers & emulsifiers (2/2)



Product Type	Features & Benefits	Applications
DRIED GLUCOSE & MALTODEXTRIN		
Dried glucose & Maltodextrin C☆Dry® MD, C☆Dry® Light , C☆Dry® GL, C☆NutriDry	<ul style="list-style-type: none"> • Body, mouthfeel, bulking agent • Low relative sweetness • Neutral taste 	Plant-based frozen desserts, flavored and cocoa drinks, plant-based alternatives to yogurts, cheeses and creams
PECTIN, CARRAGEENAN, XANTHAN GUM		
Pectin UniPECTINE®	<ul style="list-style-type: none"> • Label-friendly thickening and gelling agent • Stabilizes proteins in acidic conditions 	Plant-based alternatives to yogurts, fermented creams, plant-based acid drinks
Carrageenan Satiagel®, Satiagum®, Aubygel®	<ul style="list-style-type: none"> • Acts as a thickening and gelling agent • Suspends and stabilizes fat, protein and cocoa particles • Improves mouthfeel 	Plant-based desserts, soft serve ice cream mix and drinks, plant-based alternatives to cheeses
Xanthan Gum Satiaxane®	<ul style="list-style-type: none"> • Thickening, suspension and stabilizing agent • Can be applied effectively at very low dosage • Stability in acid conditions and under heat treatment 	Plant-based desserts, plant-based alternative to cheeses
SEAWEED POWDER		
Seaweed Powder WavePure®	<ul style="list-style-type: none"> • Label-friendly • Very limited color and flavor deviation, formulation and process versatility • Helps to maintain stability • Brings great body and mouthfeel 	Plant-based desserts and drinks
LECITHIN		
Fluid Lecithin Soy (GM/NGM)* and Sunflower Organic Soy Topcithin®, Leciprime®, Metarin®	<ul style="list-style-type: none"> • Label-friendly emulsifier • Stabilizes emulsions and foams • Reduces surface tension • Non-GMO* available • Not a major allergen • Available in different quality grades (Organic, FQ-MaxX infant, FQ-MaxX, Premium, Standard) 	Plant-based drinks and plant-based alternatives to cheeses
Deoiled Lecithin Soy(GM/NGM) , Sunflower and Rapeseed Metarin®, Emulpur®, Emultop®		

Oils & fats

Vegetable oils & fats are essential in the creation of plant-based dairy alternatives that deliver on sensory appeal. Finding the optimal mix is key to enabling an optimal texture and organoleptic properties, and an improved nutritional profile. Our oils & fats portfolio for plant-based dairy alternatives is in line with key trends around health, sustainability, label-friendliness, without compromising on sensorial properties that consumers expect.



Product Type	Features & Benefits	Applications
Liquid Sunflower, Rapeseed, Linseed, Corn, Soy	<ul style="list-style-type: none">• Low in saturated and high in mono- and polyunsaturated fatty acids• Bring excellent sensorial properties• Solutions for various nutritional profile	Plant-based drinks and desserts, plant-based alternative to creams
Lauric Coconut, Palm kernel	<ul style="list-style-type: none">• Fully hydrogenated available• Ensure high oxidative stability for long shelf life• Bring excellent sensorial properties and flavor release• For extra white colour experience	Plant based alternative to cheeses, creams, plant-based desserts, flavored and cocoa drinks, ice cream
Fats Palm-based solutions Fat-based milk powders	<ul style="list-style-type: none">• Provide excellent structural properties• Deliver the desired texture and mouthfeel• Ensure high oxidative stability for long shelf life	
Blends Palm alternatives based on cocoa butter and/or liquid oils	<ul style="list-style-type: none">• Provide excellent structural properties• Achieve desired texture and mouthfeel• Reduced saturated fatty acids	



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 an entirely new product or formulating for balanced nutrition, Cargill's broad range of nature-derived sweetness solutions can help you for sweet success.



Product Type	Features & Benefits	Applications
HIGH INTENSITY SWEETENERS (0 kcal/g, Sugar and calorie reduction, Sweetness adjustment)		
Stevia¹ Truvia®	<ul style="list-style-type: none">· High Purity Reb A from the stevia leaf· Cost-effective sugar reduction up to 3% SEV· Clean, sweet taste	Plant-based frozen, neutral and fermented desserts, flavored and cocoa drinks
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	
LOW/NO-calorie sweeteners1 (2.4 kcal/g- 0 kcal/g, Bulk sweeteners, Sugar and calorie reduction, Tooth-friendly)		
Maltitol Maltidex®	<ul style="list-style-type: none">· Similar sweetness, cooling effect and behavior to sucrose· Boosts fruity flavors	Plant-based frozen, neutral and fermented desserts, flavored and cocoa drinks
Sorbitol C☆Sorbidex®	<ul style="list-style-type: none">· Milder relative sweetness· Cost-effective	
Erythritol¹ Zerose®	<ul style="list-style-type: none">· Sweetness and taste profile close to sucrose· Synergistic with high-intensity sweeteners, masks off-flavors· Adds smoothness and body· Zero calories· Good digestive tolerance	
FULL-CALORIE SWEETENERS (4 kcal/g, Bulk sweeteners)		
Glucose syrups C☆Sweet®	<ul style="list-style-type: none">· Low to moderate relative sweetness· Medium to high viscosity, body and mouthfeel· Helps to adjust sugar recrystallization	Plant-based frozen desserts
Glucose-fructose syrup C☆TruSweet®	<ul style="list-style-type: none">· Moderate to high relative sweetness· Cost-effective sugar replacement· Controlled browning & freezing point depression	
Fructose syrup C☆TruSweet® 01795	<ul style="list-style-type: none">· High relative sweetness enabling up to 30% sugar and calorie reduction, and more in combination with high intensity sweeteners· Enhances freshness and boosts fruity flavors	
Dextrose C☆Dex®	<ul style="list-style-type: none">· Higher relative sweetness, typical sweet taste· Flavor enhancement· Quick energy release· Good solubility· Monohydrate or anhydrous powder, variety of particle size distributions	

¹ Steviol glycosides and 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).

Cocoa & chocolate

From bean to bar, Cargill's global portfolio of high quality cocoa and chocolate ingredients can help you create delicious plant-based dairy alternative applications.



Product Type	Features & Benefits	Applications
CHOCOLATE		
Standard Milk, dark, white	<ul style="list-style-type: none">· Liquid & solid solutions· Capability to produce chocolate recipes that comply with vegan certification· Available with sustainable certification	Plant-based desserts, drinks and ice cream
Caramel Selection	<ul style="list-style-type: none">· White chocolate with caramelized ingredients· Label-friendly– flavored with natural caramelized ingredients· Four color & flavor profiles	
Organic	<ul style="list-style-type: none">· Organic claim chocolate· Sourced from organic origins across the globe to limit local influences on supply stability· Blended from different origins to ensure consistent flavor profiles	
ExtraVeganZa Vegan chocolate decorations & inclusions	<ul style="list-style-type: none">· Sensorily outstanding vegan chocolate range with lighter color profile and vegan claim· Based on sunflower syrup or rice syrup· Available from ‘suitable for vegan’ to ‘vegan with no detectable levels of dairy’ *	
COCOA POWDER		
Gerken’s® cocoa	<ul style="list-style-type: none">· A broad range of high-quality cocoa powders suitable for a variety of applications· Two new, 30% sugar reduced cocoa powders, in a natural way (without adding any sweeteners or artificial ingredients)· Available with a sustainable certification· Available in organic	
ExtraVeganZa	<ul style="list-style-type: none">· Two specialty cocoa powders to enhance the sensory appeal of plant-based alternatives to dairy drinks	
COATINGS AND FILLINGS		
Customized plant-based compounds	<ul style="list-style-type: none">· Made with plant-based ingredients for recipes that are also suitable for vegans· No limit on dairy traces is offered*· Dedicated ‘No nut’ production line· Available with a sustainable certification	

* Produced on our standard lines, dairy traces without max limitations.

Fibers

As consumers embrace a more proactive and preventative approach towards health, their attitudes are increasingly reflected in their food and beverage choices hence fiber is rising in popularity. Cargill's fiber are fully in line with today's trends towards sugar and calorie reduction, fiber enrichment, and label-friendliness.

Product Type	Features & Benefits	Applications
Soluble corn and wheat fiber Cargill™ soluble fiber	<ul style="list-style-type: none">• Label-friendly• Enables "High in fiber" "Source of fiber" claims• Enables minimum 30% sugar reduction• Calorie reduction• Nutri-Score improvement	Plant-based drinks, desserts and ice cream, plant-based alternatives to yogurts, cheeses



Functional systems (1/2)

Blended ingredient solutions offer customers the ease of a solution that helps speed up their development and launch innovative products faster to market. By delivering such functional systems, Cargill can deliver on the core requirements for Dairy Alternatives. Among others, we offer functional ingredient systems under Trillisse®, Lygomme® and Flanogen® labels, that address a complex set of consumer demands, such as nutritional balance, label friendly, plant-based and other “free-from” formulation challenges



Functional systems	Features & Benefits	Applications
Lygomme® ABN 622 R Declaration: Mono & diglycerides of fatty acids (E471), Carrageenan (E407), Guar Gum (E412)	<ul style="list-style-type: none"> Helps to create a stable emulsion in order to avoid creaming effect and particles sedimentation Enables sensorial smoothness improvement Easy dispersion Flexible dosages 	Plant-based alternatives to dairy drinks
Lygomme® ABN 829 Declaration: Microcrystalline cellulose (E460i), Cellulose Gum (E466), Gellan Gum (E418)	<ul style="list-style-type: none"> Helps to create a stable emulsion in order to avoid creaming effect and particles sedimentation Enables sensorial smoothness improvement 	Plant-based alternatives to dairy drinks
Lygomme® ACH 633 Declaration: Modified Starch (E1450), Carrageenan (E407)	<ul style="list-style-type: none"> Smooth and spreadable, short and shiny texture Cheese-like eating experience 	Plant-based alternatives to spreadable cheese
Lygomme® ACH 830 Declaration: Native Starch, Modified Starch (E1450), Guar Gum (E412), Carrageenan (E407)	<ul style="list-style-type: none"> Delivers enough heat stability to allow shape retention Delivers optimal external crispiness and internal softness 	Plant-based alternatives to halloumi cheese
Lygomme® ACH 840 Declaration: Dextrin, Xanthan Gum (E415), Guar Gum (E412)	<ul style="list-style-type: none"> Helps to deliver the right elasticity Delivers springiness, and increase strings when eating 	Plant-based alternatives to block cheese
Lygomme® ACH 864 K Declaration: Native Starch, Modified Starch (E1450), Guar Gum (E412), Carrageenan (E407)	<ul style="list-style-type: none"> Base solution to deliver meltability and stretch without melting salts, phosphates and citrates Helps to improve the texture and overall eating experience 	Plant-based alternatives to block cheese
Lygomme® ACH 875 DF Declaration: Potato Starch, Modified Starch (E1450)	<ul style="list-style-type: none"> Helps to deliver a stable emulsion with meltability Helps to improve the texture and overall eating experience 	Plant-based alternatives to block, soft and fondue cheeses
Lygomme® ACH 909 R Declaration: Modified Starch (E1422), Sodium Chloride, Agar (E406)	<ul style="list-style-type: none"> Delivers firm cuttable, crumbly and thick texture Helps to improve the overall eating experience 	Plant-based alternatives to feta cheese

Functional systems (2/2)

Blended ingredient solutions offer customers the ease of a solution that helps speed up their development and launch innovative products faster to market. By delivering such functional systems, Cargill can deliver on the core requirements for Dairy Alternatives. Among others, we offer functional ingredient systems under Trillisse®, Lygomme® and Flanogen® labels, that address a complex set of consumer demands, such as nutritional balance, label friendly, plant-based and other “free-from” formulation challenges



Functional systems	Features & Benefits	Applications
Trillisse® AYS 0688 Declaration: Starch, Pectin (E440i)	<ul style="list-style-type: none"> • Label-friendly ingredients with positive consumer perception • Helps to deliver indulgent mouthfeel and great overall texture • Helps to improve smoothness and shiny appearance • Limits syneresis during shelf life • Easy to use in plant-based formulations, with no process adjustments needed 	Plant-based alternatives to yogurt
Lygomme® AYS 545 Declaration: Modified Starch (E1442), Starch, Pectin (E440i)	<ul style="list-style-type: none"> • Helps to improve smoothness and shiny appearance • Limits syneresis during shelf life • Indulgent, thick and creamy texture • Suited for various UHT processes • Addition before fermentation 	Plant-based alternatives to yogurt
Lygomme® AYS 6722 Declaration: Modified Starch (E1442), Pectin (E440i)	<ul style="list-style-type: none"> • Helps to improve smoothness and shiny appearance • Limits syneresis during shelf life • Indulgent, thick and creamy texture • improved process resistance • Addition before fermentation 	Plant-based alternatives to yogurt
Trillisse® AMP 820 DF Declaration: Starch	<ul style="list-style-type: none"> • Label-friendly • Helps to bind the water and brings viscosity • Develops indulgent sensory mouthfeel and shininess • Avoids syneresis during shelf life 	Plant-based alternatives to yogurt, plant-based dessert
Lygomme® ADF 3939 DF Modified starch (E1442), sucrose, Carrageenan (E407), sunflower oil	<ul style="list-style-type: none"> • Helps to improve smoothness and shiny appearance • Limits syneresis during shelf life • Helps to deliver indulgent mouthfeel • Process resistant 	Plant-based desserts
Flanogen® ADF 53 Carrageenan (E407), Guar gum (E412)	<ul style="list-style-type: none"> • Suitable for various textures from pourable custard to thick slightly gellified dessert creams • Indulgent creamy mouthfeel 	Plant-based creamy desserts
Flanogen® ADG 550 Carrageenans (E407), Locust bean gum (E410), Dextrose	<ul style="list-style-type: none"> • Delivers a demoldable and gellified texture • Indulgent spoonable texture, with a creamy consistency 	Plant-based hot-filled desserts



Your co-creation partner for success

✓ Expertise

✓ Portfolio

✓ Innovation

✓ Sustainability

Meat & Dairy Alternatives

Delightful
with purpose



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