

# Texturizing Solutions:

## Serving customers across categories

	Starches	Soy*	Lecithin	Hydrocolloids**	FS
Bakery	•	•	•	•	•
Beverage	•	•		•	•
Confectionery	•	•	•	•	•
Convenience foods	•	•	•	•	•
Dairy	•	•	•	•	•
Fruit	•			•	•
Infant and Baby food	•		•	•	
Meat	•	•	•	•	•
Petfood	• native	•	•	•	•
Home Care	•			•	•
Industrial	•	•	•	•	•
Pharma	•	•	•	•	
Personal Care	•		•	•	

\*: only in AMCAS

\*\* : Alginates, carrageenans, guar gum, locust bean gum, pectins, xanthan gum, scleroglucan

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# Cargill Texturizing Solutions:

## We texturize your products

**Carrageenans**



**Pectins**



**Functional Systems**



**Alginates**



**Galactomannans**



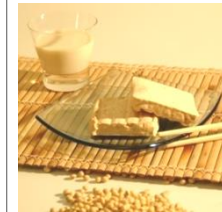
**Starches**



**Lecithin**



**Soy proteins\***



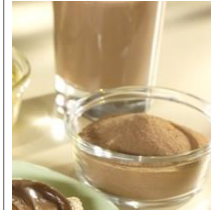
**Xanthan gum**



**Emulsifiers**



**Maltodextrins**



**Scleroglucan**



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# From dough to filling to icing

Our capabilities cover all elements of bakery products



## **Cakes, biscuits, pastry**

*Freeze/thaw stability, volume, softness, conditioning, texture*

## **Meringues , toppings**

*Sheen, freeze/thaw stability, bulk density, foam stability, aeration*

## **Custards, creams and fat fillings**

*Cold solubility, texture, freeze/thaw stability, thermal stability*

## **Grain-based goods**

*Freeze/thaw stability, volume, softness, conditioning*



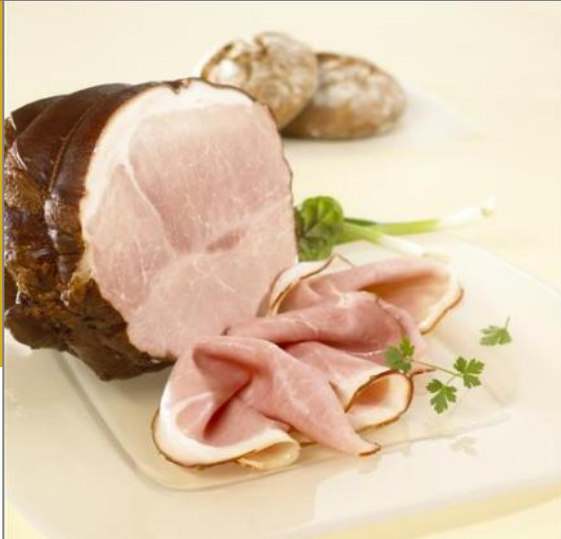
**4** Technical  
Services

**Alginates < Biopolymers < Carrageenans < Emulsifying agents < Galactomannans < Functional Systems < Maltodextrins < Lecithins < Native & Modified Starches < Pectins < Soy Proteins**

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# From the basics to the sophisticated

We are an experienced advisor and supplier to the meat industry



## **Fresh products**

*Water binding, adhesive properties*

## **Cured products**

*Thermal reversibility, controlled gelation, sheen, freeze/thaw stability*

## **Emulsified products**

*Stability, water binding, fat and water retention, fat reduction, texture*

## **Dried products**

*Preservation, color stabilization, taste*

## **Fermented sausages**

*Preservation, fermentation control, color, stabilization, taste*

## **Aspic jellies & coatings**

*Setting temperature, gelling and adhesive properties*



**2** Technical  
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# A multitude of different textures

## Stabilizer systems for neutral dairy products



### **Neutral dairy desserts (hot / cold-filled)**

*Thickening, gelation, consistency, creaminess, demoldability*

### **Mousses / toppings**

*Thickening, controlled thixotropy, creaminess, multi-layering*

### **Chocolate / flavored dairy drinks**

*Stability, mouth feel, recombined milks*

### **Fluid creams**

*Stability, overrun*

### **Custards**

*Cold solubility, texture, freeze/thaw stability, thermal stability*

### **Coffee whiteners, non-dairy creamers**

*Emulsification, carrier, stabilization*



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Native & Modified Starches < Pectins

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# Targeted textures in various process conditions

## Stabilizer systems for acid dairy products



### **Yogurts / Cultured cream**

*Syneresis control, texture, smoothness*

### **Sour cream / Direct acidification**

*Syneresis control, texture, smoothness*

### **Acid dairy drinks / Drinkable yogurts**

*Stability, smoothness*

### **Cheese & Processed Cheese**

*Stabilization, texture, flavor, shelf life*



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# The right stabilizers for ice-cream

For all fats, proteins, or processes



## **Ice creams & milk ices**

*Extrudability, meltdown delay, texture, ice crystal growth reduction, shrinkage limitation*

## **Sorbets, sherbets**

*Overrun, texture, extrudability, smoothness*

## **Frozen mousses**

*Overrun, freeze/thaw stability, texture*

## **Water ices**

*Body, texture*

## **Liquid mixes**

*Stability, texture, overrun*

## **Powdered mixes**

*Texture, overrun*



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# Texture in a natural way

## Fruit-based applications



### Jams

*Suspension, gel strength, spreadability*

### Icings, pastry glazes & fruit glazes

*Thermal reversibility, controlled gelation sheen, freeze/thaw stability*

### Oven-stable jams & fillings

*Thermal stability, optimum viscosity, sheen*

### Yogurt & frozen dessert fruit preparations

*Stabilization, flowing ability, controlled post-reaction*

### Fruited sauces

*Viscosity, freezing behavior, sheen*

### Reformed fruit & vegetables

*Gelling and adhesive properties, consistency, mouthfeel*



**4** Technical  
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# Mouthfeel and stability

## Beverage applications



### **Beverages**

*Mouthfeel, suspension, flavor enhancement*

### **Beverage emulsions**

*Stabilization, Emulsification*



**2** Technical  
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**Alginates < Biopolymers < Galactomannans < Functional Systems < Lecithins < Pectins < Modified Starches < Soy Proteins**

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# Convenient for you

## Stabilizer solutions for convenience food products



### **Cold & hot processed emulsified products**

*Emulsion stability, emulsification capacity, texture, resistance to process stress factors*

### **Tomato-based, white sauces**

*Short & pulpy textures, freeze/thaw stability, milk protein synergy, heat stability*

### **Margarine & spread**

*Consistency, stability, emulsification, improved mouthfeel*

### **Ready-to-eat meals**

*Consistency, stability, emulsification, improved mouthfeel*



**4** Technical  
Services

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# Cargill Texturizing Solutions for Baby Food

A broad range of expertise



## **Infant Formulae**

*Nutrition, instantization, viscosity, anti-regurgitation, microbiological and food safety*

## **Follow-on Formulae**

*Nutrition, instantization, viscosity, texture, microbiological and food safety*

## **Baby Food**

*Stability, mouth feel, viscosity, flavor release, texture, emulsification, microbiological and food safety*



**1** Technical  
Service

**Maltodextrins < Lecithins < Native & Modified Starches**

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# Sweet temptations

Improve chocolate and confectionery processing with a multitude of possibilities



## Chocolate

*Adjustment of viscosity and yield value, reduced fat bloom, creaminess, flexibility*

## Confectionery items

*Controlled gelation, cohesiveness, flavor release, easy handling, emulsifying properties, slowdown of recrystallization, texture, release improvement, fat retention*

## Confectionery gums & jellies

*Texture, stability, mouthfeel*

## Confectionery coatings

*Stickiness, stability*



**4** Technical  
Services

**Carrageenans < Emulsifying agents < Functional Systems < Lecithins < Native & Modified Starches < Pectins < Soy Proteins**

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# Better for you

## Texture in Pharma and Personal Care



### **Toothpaste**

*Stabilization, pseudoplastic behavior*

### **Cosmetics**

*Stabilization, controlled gelation setting time, film forming*

### **Pharmaceutical**

*Excipients, dispersants, dilutants, disintegrants, coatings, soft and hard capsules*



**1** Technical  
Service

**Alginates < Biopolymers < Carrageenans < Emulsifying agents < Functional Systems < Lecithins < Locust Bean Gum < Pectins < Native & Modified Starches < Soy Proteins**

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# From the Wet to the Dry

We can texture, stabilize without compromising on appetite



## **Wet Pet Foods – Pâtés types & Meat balls**

*Gelation, water binding, stability, protein source, meat reduction or replacement*

## **Wet Pet Foods – Sauces**

*Gelation, stability*

## **Wet Pet Foods – Covering sauces**

*Viscosity, thickening, covering textures, stability*

## **Dry Pet Foods**

*Adhesive properties for appetite*

*Extrusion properties, crunchiness, stability*



**1** Technical  
Service

Carrageenans < Emulsifiers < Galactomannans < Functional Systems < Native  
Starches < Soy Proteins

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# Our unmatched texturizing ingredients portfolio



- Hydrocolloids
- Functional Systems



- Lecithins



- Starches
- Soy proteins\*

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