



Cargill's unmatched ingredient portfolio enables customers to create superior products.

INGREDIENT PORTFOLIO

thrive™

WWW.CARGILL.COM/FOOD-BEVERAGE

THE INFORMATION CONTAINED HEREIN IS BELIEVED TO BE TRUE AND CORRECT UNDER US LAW. ALL STATEMENTS, RECOMMENDATIONS OR SUGGESTIONS ARE MADE WITHOUT GUARANTEE, EXPRESS OR IMPLIED, AND ARE SUBJECT TO CHANGE WITHOUT NOTICE. WE DISCLAIM ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY 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.

© 2018, CARGILL, INCORPORATED. ALL RIGHTS RESERVED.

EDITION 1-0618





ACIDULANTS

Citric Acid
Potassium Citrate
Sodium Citrate

COCOA & CHOCOLATE

Chocolate
Milk, Dark & White Coatings & Inclusions

Compounds
Colored & Flavored Coatings & Inclusions

Functional Products
Designed to address specific customer needs (i.e. Non-GMO*, No Sugar Added, Protein, and more)

Cocoa Powder
Non-Alkalized & Alkalized
High & Medium Fat

Caramel
Loaf & Liquid

Ice Cream
Coatings & Inclusions

Specialty
Chocolate Liquor
Cocoa Butter
Paned Chocolate & Compound
Decorettes
Fountain Chocolate
Peanut Butter Melt
Wilbur® Chocolate Duet™



DRY MILLED CORN INGREDIENTS

MaizeWise® Corn Bran
MaizeWise® Whole Grain Corn Products
Flour, Meal, Masa
Masa Flour
Yellow Goods
Corn Flour, Corn Meal, Grits



HEALTH PROMOTING INGREDIENTS

CoroWise® Plant Sterols
Oliggo-Fiber® Chicory Root Fiber
TREHA™ Trehalose¹

TEXTURIZERS AND EMULSIFIERS

AmyloGel® Native Starches
BatterCrisp® Modified Starches
Cargill® Gel® Native Starches
Cargill® Set® Modified Starches
Cargill® Tex®/StabiTex® PolarTex®/Salioca®/CreamTex™ Modified Starches
Cream Gel® Native Tapioca Starch
EmCap®/EmTex® Modified Starches
EZ Fill® Modified Starches

Dextrin
Cargill® Dry Set® Dextrins

Emulsifiers
Lecigran® Deoiled Lecithin
Metarin® Selected/Fractionated Deoiled Lecithin
Modified Lecithins
Tailored Fluid Lecithin
Topcithin®/Lecisoy® Lecithin

Functional Systems
Accubind® Blends
CitriTex® Blends
Daritech® Blends
Gelogen™ Blends
Vitex® Blends

Hydrocolloids
Actigum Scleroglucan (for non-food/industrial applications)
Satiaxane® Xanthan Gum
Satiagel®/Satiagum®/Aubygel® Carrageenan
Unipectine® Pectin

Instant/Pregel Starches
Cargill® Tex-Instant®/StabiTex-Instant®/Polar Tex-Instant®/PulpTex™ Modified Starches
EmCap® Instant Modified Starches
EmulTru™ Modified Starches
HiForm® Instant Modified Starches

Label-Friendly Starches
Native Starches
Pre-Gelatinized Starches
SimPure™ Functional Native Starches
Specialty Starches

Maltodextrins and Corn Syrup Solids
Cargill® Dry GL® Corn Syrup Solids
Cargill® Dry MD® Maltodextrin
Cargill® LMD™ (liquid maltodextrins)

Resistant Starches
ActiStar® Resistant Starch

Vegetable Protein
Prolia® Soy Flour
Prosante® Textured Soy Flour
PURIS™ Pea Protein**

OILS & SHORTENINGS

All Purpose Shortenings
Regal™ All-Purpose Shortening
TransAdvantage® P-100NH, P-115NH, P-118NH, PS-102NH, PN-110NH

Cake & Icing (Emulsified) Shortenings
Regal™ Icing Shortening NH
Regal™ Cake & Icing Shortening
TransAdvantage® P-112NH & P-119NH Icing Shortenings

Donut Frying Shortenings
Regal™ Donut Frying Shortening
TransAdvantage® P-100 NH, P-115 NH, & P-118 NH

Frying Shortenings
Master Chef® Creamy Frying Oil
Renaissance® A/V Shortening
TransAdvantage® P-100NH, P-115NH

High Stability Oils
Clear Valley® 65 High Oleic Canola Oil
Clear Valley® High Oleic Sunflower Oil
Mid Oleic Sunflower Oil
Odyssey™ 95 High Stability Canola Oil

Non-GMO* & Organic Fats & Oils
Clear Valley® High Oleic Sunflower Oil Expeller Pressed
Clear Valley® High Oleic Sunflower Oil
Clear Valley® Organic High Oleic Sunflower Oil
Mid-Oleic Sunflower Oil
Mid-Oleic Sunflower Oil Expeller Pressed
Non-GMO Canola Oil*
Non-GMO Canola Oil Expeller Pressed*
Non-GMO Clear Valley® High Oleic Canola Oil*
Non-GMO Clear Valley® High Oleic Canola Oil Expeller Pressed*
Non-GMO Soybean Oil*
Organic Soybean Oil
Sunflower Oil

Salad & Cooking Oils
Cargill® Canola Oil
Cargill® Corn Oil
Cargill® Cottonseed Oil
Cargill® Olive Oil
Cargill® Peanut Oil
Cargill® Soybean Oil
Cargill® Sunflower Oil

Tortilla Shortenings
Cargill® Flour Tortilla Shortening
Regal™ All-Purpose Shortening
Regal™ Cake & Icing Shortening

OILS & SHORTENINGS CONT.

Confectionery & Specialty Fats
Cargill® Coconut Oils
Cargill® Hydrogenated Palm Kernel Oil
Cargill® PK-100
Cargill® Specialty Shortening Center Fat
TransAdvantage® P-100 NH

Flakes
Cargill® Flake C (Cottonseed)
Cargill® Flake P (Palm)
Cargill® Flake S (Soybean)
TransAdvantage® Flakes

SWEETENERS

High Intensity Sweeteners
EverSweet™ Sweetener, Reb M & Reb D made from fermentation
Truvia® Stevia Leaf Extract (RA50, RA80, RA95)***
ViaTech® Stevia Leaf Extract (TS300+, TS400+, TS900, TS1200, TS1600)

Polyols
Isomaltidex™ Isomalt²
Maltidex® Liquid Maltitol
Zerose® Erythritol

Sweeteners
Cane Sugar, Granulated/Liquid Sugar
Cleardex® Corn Syrups (25/42, 28/42, 36/43)
Clearsweet® Corn Syrups (43/43, 63/63, 63/44)
Clearsweet® 95% Refined Liquid Dextrose Corn Syrup
Clearsweet® 99% Refined Liquid Dextrose Corn Syrup
Golden Brown Sugar
Non-GMO Crystalline Dextrose Monohydrate*²
Non-GMO Heriloom Corn Syrup* 28/42, 43/43, 63/43
Non-GMO Tapioca Syrup*²
Organic Tapioca Syrup
Turbinado Sugar

¹TREHA™ is a trademark for trehalose and a registered trademark of Hayashibara Co. Ltd., a Nagase Group Company, in Japan, the U.S. and other countries.

²Imported
*Non-GMO - there is no worldwide definition of the term "non-GMO." The definition of "non-GMO" varies widely from country to country. Some countries have no regulatory definition of "non-GMO," and some countries consider a product to be "non-GMO" if it is exempt from mandatory GMO-labeling in that country. Requirements for mandatory GMO-labeling also vary widely from country to country. Various private standards groups and certifying agencies have also developed their own definitions of and standards for non-GMO.

**PURIS is manufactured by PURIS, LLC and+ PURIS is a licensed trademark of PURIS, LLC

***Truvia® is a trademark of the Truvia Company LLC

Claims: The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.