



## Cargill solutions for healthier, more affordable dairy products

June 2020

# Dairy applications








**FERMENTED  
DAIRY**



**ICE  
CREAM**

# Recipes - Summary

DAIRY		Key ingredient	Nutri-score	Cost
Fermented Dairy	<b>Standard</b>			
	Fat reduction	C☆CreamTex® modified starch		Cost reduction
	Fat reduction & No added sugar	C☆CreamTex® modified starch Trilisse® functional system		Cost increase
Ice Cream	<b>Standard</b>	<b>Fat/ sugar</b>		
	Fat & Sugar reduction	Trilisse® functional system		Cost reduction

Download recipes: <https://www.cargill.com/food-beverage/emea/healthier-more-affordable-solutions>

A glass of strawberry yogurt with a strawberry and mint leaf on top, set against a background of more yogurt and strawberries. The yogurt is a light pink color and is served in a clear glass. The background is a soft-focus blue and white, with a bowl of strawberries and another glass of yogurt visible. The text "Fermented Dairy" is overlaid on the image in a white box with rounded corners.

**Fermented Dairy**

# Fermented Dairy - Standard recipe

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## Standard recipe (%)

Skimmed milk	80.5
Cream 35% fat	10
Sucrose	8,0
Skimmed milk powder	1.5

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# Fermented Dairy - Nutritionals



	Standard recipe
<b>Energy (kcal/ 100g)</b>	<b>97.53</b>
<b>Fats %</b>	<b>3.55</b>
- of which saturated	2.33
<b>Carbohydrates %</b>	<b>13.04</b>
- of which sugars	13.04
- of which fibres	
<b>Proteins %</b>	<b>3.46</b>
<b>Salt %</b>	



# Ways to improve Nutri-score

**Fat reduction**



**No Added sugar**

# **Fat reduction in Dairy**





# Fat reduction – C★CreamTex® 06329



## A modified waxy maize starch

- ✓ Fat reduction of min 50% without impacting taste & mouthfeel
- ✓ Reliable, cost-effective and non-animal derived fat replacer



## Consumer-preferred taste profile

- ✓ Mimics the profile of full-fat yoghurt
- ✓ Delivers superior creaminess and shine

# No added sugar – Trilisse® FM507



## Functional system for sugar replacement

- ✓ 1 to 1 sugar replacement
- ✓ Allows 'no added sugar' claim
- ✓ Allows calorie-reduced formulation



## Delivers indulgent mouthfeel

A close-up photograph of three scoops of ice cream in waffle cones, arranged in a metal tray. The scoops are light green, pink, and white, each topped with colorful sprinkles. The cones are held in pink paper liners with white polka dots. A silver metal scoop is visible in the foreground, partially obscuring the green scoop. The background is a light blue surface with scattered sprinkles.

**Ice cream**

# Ice cream – Standard recipe

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## Standard recipe (%)

Water	61.5
Sucrose	13.0
Skimmed milk powder	10.0
Anhydrous milk fat	9.0
<b>C☆Sweet® 014G7</b>	<b>6.0</b>
<b>Lygomme® FM 3630</b>	<b>0.5</b>

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# Ice cream - Nutritionals



Standard recipe	
<b>Energy (kcal/ 100g)</b>	<b>190.97</b>
<b>Fats %</b>	<b>9.39</b>
- of which saturated	5.86
<b>Carbohydrates %</b>	<b>23.11</b>
- of which sugars	20.21
- of which fibres	
<b>Proteins %</b>	<b>3.53</b>
<b>Salt %</b>	



# Sugar reduction – Trilisse® 200



## Functional system for sugar reduction

- ✓ Unique label-friendly ingredient blend of soluble fibres from chicory root and wheat
- ✓ Contributes to enriching the ice cream with soluble dietary fibre
- ✓ Delivers 12% sugar reduction
- ✓ Can be used as a bulking agent without the sweet intensity



Helping the world *thrive*