



Elevating dairy & dairy alternatives

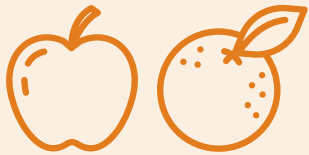
with UniPECTINE® LMC^{Plus}

Cargill®

What is pectin?

Pectin is a nature-derived ingredient fundamental in many applications such as jams, jellies, yogurts and more offering plenty of label-friendly appeal as a plant-based ingredient.

DID YOU KNOW ...



Pectin is an ingredient which is **naturally found in many fruits** and it is especially abundant in **apples** and **citrus fruits**.



Pectin, as a food ingredient, can be used as a **gelling agent**, **thickening agent** and **stabilizer** in food applications.

Pectin types are defined by their gelation system and each have their own functionalities and properties offering plenty of versatility.

HM (high-methoxyl)

Gel with > 60% sugar + pH < 3.6
Acid at the end
Strong cuttable gel

LMC (low-methoxyl conventional)

Gel with calcium mainly
High calcium need, good control
Hot viscosity, bake stable

LMA (low-methoxyl amidated)

Gel with calcium + H-H
Lower calcium need
Thermoreversibility

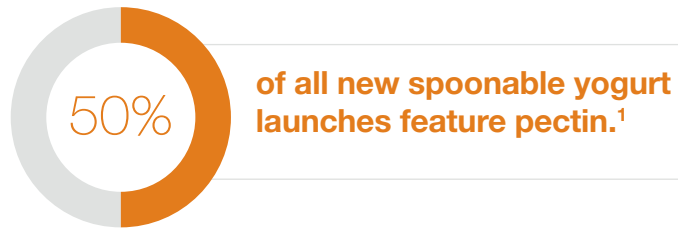
ORGANIC COMPLIANT



Pectin's power in dairy and alternatives to dairy delights

Pectin in dairy and plant-based alternatives to dairy yogurts

Pectin is essential in both dairy and plant-based alternatives to dairy yogurts, providing stability and a smooth, creamy texture. It's featured in over 50% of all new spoonable yogurt launches¹ highlighting its crucial role to enhance product quality.



Familiarity of pectin

Pectin has widespread consumer recognition by evoking memories of homemade jams and jellies “like grandma made.” Pectin also plays into key consumer trends such as sugar reduction and label-friendliness.



Sugar reduction and **organic claims** offer growth and innovation opportunities with roughly 35% of new dairy launches³ containing one of those claims.

62%

of EMEA consumers advocate for **natural ingredients** as the cornerstone of a healthy diet.⁴



¹ Source Innova Database 2024 ² Cargill's EMEA 2022 IngredienTracker™ ³ Source: Innova Database 2024 ⁴Innova Health & Nutrition Survey 2023 (average: 11 countries)

Cargill's offering for dairy and dairy alternatives



A one-stop pectin shop for formulation success with dedicated application and technical experts to help you unlock the most out of pectin's possibilities.



Consistent product quality and full controllability for the dairy and plant-based alternative to dairy, giving you peace of mind.



Reliable pectin supply allowing you to expand and plan for the future. Our factories also promote sustainable production and sourcing to help you build your brand's sustainability story.



Wide label-friendly ingredient offer and formulation knowledge beyond pectin to take your final product even further.

SPOTLIGHT ON OUR SUSTAINABLE SUPPLY

At our advanced plant of Malchin we are reducing waste and securing a renewable source of steam through our partnership with a local biomass facility which uses citrus waste from the plant to produce the renewable steam we need.

NEW:

UniPECTINE[®] LMC^{Plus} for dairy and dairy alternatives

Our applications specialists have developed a **new solution** to answer consumers' needs for organic fermented dairy and alternative to dairy products.



Label-friendly ingredient

Familiar and plant-based ingredient suitable for organic claims



Innovative texture

Delivers smooth texture and nice appearance to stirred yogurt



Mouthfeel & functionality

Brings body and mouthfeel, can replace LMA pectin with no compromise on texture



Easy to use & cost-efficient

Efficient processing and potential cost savings up to 30% vs. LMA pectin

Inspirational recipes for your dairy and alternatives to dairy delights

Delicious, yet Dairyless

Indulgent plant-based alternative to yogurt bliss

Experience the indulgence of our spoonable plant-based yogurt, enriched with pectin for protein stabilization, creamy texture, and luxurious mouthfeel.

Ingredients (%)

Water	85.25
Coconut fat	3.20
Pea protein – RadiPure E8001G	4.30
Sucrose	2.00
Dextrose – C*Dex 02001	1.00
Corn starch – SimPure® 99408	2.78
Pectin – LMC^{Plus} AYS 308 C SB	0.15
Tricalcium phosphate (E341 iii)	0.25
Plant-based culture	+

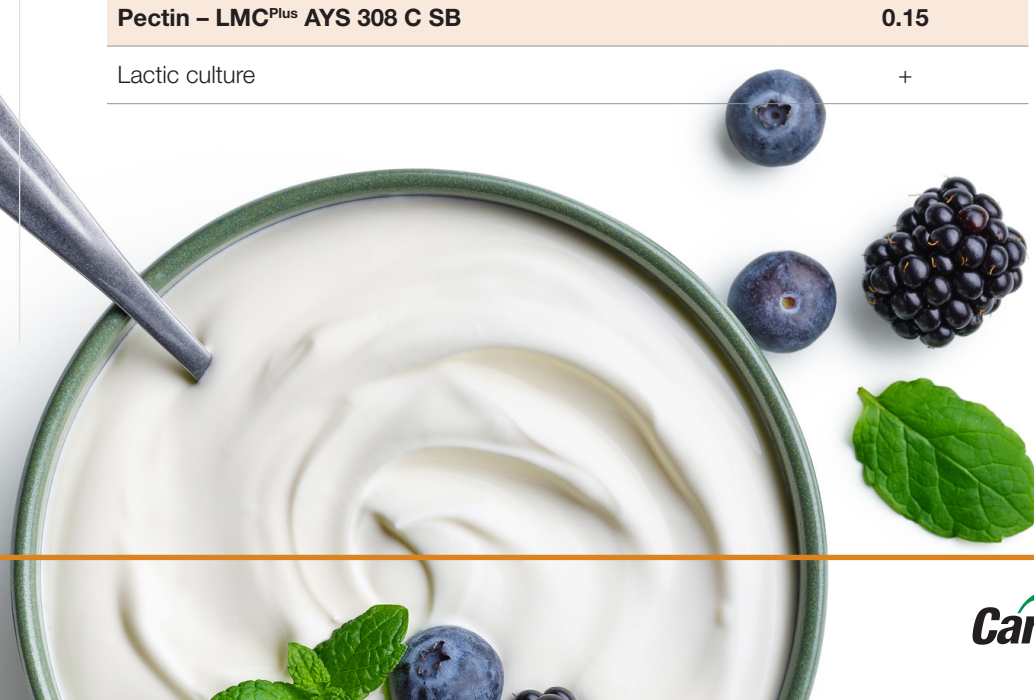
Creamy Delight Yogurt

Low-fat luxury with Pectin magic

Indulge in our low-fat yogurt, crafted with pectin for a creamy texture and smooth appearance, all while trimming down on fat content. Our recipe ensures label-friendliness and premium quality, delivering the desired texture and flavor intensity you crave, guilt-free.

Ingredients (%)

Skimmed milk	93.90
Cream 35% fat	3.00
Skimmed milk powder	3.00
Pectin – LMC^{Plus} AYS 308 C SB	0.15
Lactic culture	+



Cargill: your go-to-partner for pectin growth in dairy and dairy alternatives

Together, we will peel back the layers to extract the best UniPECTINE® solution for your dairy and alternatives to dairy delights.

To help solve your most complex formulation challenges, our passionate applications and technical experts dedicate themselves to unlocking the best of pectin, for and with you, in our lab and pilot scale testing facilities.

“With one of the widest range of pectin available, we are your one stop pectin shop for formulation success. With the right pectin designed and tested for dairy and dairy alternative applications, we can help you meet your functional and texture needs in order to give you peace of mind.”

Toygun Atlan, Senior Business Development Manager – Pectin



Discover what UniPECTINE® will do for your dairy products

Explore our pectin solutions and discover how our passionate teams will help you meet your unique formulation and texture needs while giving a label-friendly twist to your dairy and dairy alternative products at cargill.com/food-bev/emea/texturizers/unipectine-fruit-dairy or contact your account manager today.

UniPECTINE®
Uniquely perfected for you