

Delightful  
with purpose

# Meat Alternatives

Solutions for success

NORTH AMERICA



**Cargill** | Nourishing  
the world



# Together, we can meet the growing appetite for alternate sources of protein.

A soaring global population and growing interest in flexitarian eating<sup>1, 2</sup> are creating opportunities for novel protein solutions. The meat alternatives market is forecasted to see double-digit growth through 2032, with a 12.25% CAGR worldwide.<sup>4</sup>

## EXISTING DEMAND

Top reasons consumers **do buy** plant-based alternatives\*

- Healthier
- Brings variety to my diet
- Better for the environment

## INNOVATION OPPORTUNITIES

Top reasons consumers **don't buy** plant-based alternatives\*

- Price / value for money
- Taste & texture
- Health concerns, perceived nutritional gaps / ingredient quality

### CARGILL SOLUTIONS HELP YOU DELIVER ON:



Sensory delight



Nutrition & health



Sustainable solutions



Value-conscious

\*Innova Trends Survey, 2024–Global.

## Solutions for meat, poultry & seafood alternatives, including:

- Burgers / Ground meat / Meatball alternatives
- Plant-based crumbles / Chunks
- Deli-meat alternatives
- Plant-based nuggets
- Plant-based sausages
- Seafood-style products
- Whole-muscle-meat alternatives



## Industry-leading ingredients & expertise to make them great:

<b>Alternative proteins</b> .....	4
<b>Oils &amp; fats</b> .....	5
<b>Texturizers &amp; emulsifiers</b> .....	6
<b>Sweeteners</b> .....	6





# Alternative proteins

Proteins supply the body with essential amino acids that it can't produce on its own. Beyond nutrition, these affordable, plant-sourced proteins provide valuable functional benefits. We can help you select the right protein for your application and goals.

Product Type / Name(s)	Features & Benefits
<b>Pea protein</b> <i>Isolates &amp; Textured</i> PURIS® pea protein	<ul style="list-style-type: none"> <li>Protein enrichment with min. 80% protein</li> <li>Enhances appearance &amp; juiciness</li> <li>Provides firmness &amp; meat-like bite</li> <li>Neutral flavor with minimal aftertaste</li> <li>Great emulsion, binding &amp; cohesion</li> <li>Process-friendly; better solubility &amp; dispersibility</li> <li>Label-friendly; versatile formulation options</li> </ul>
<b>Soy protein</b> Prolia® soy flour Prosanté® textured soy flour	<ul style="list-style-type: none"> <li>Protein enrichment with 50% protein content</li> <li>Mimics meat's natural structure, texture &amp; chewing properties</li> <li>Improves water &amp; oil binding</li> <li>Optimizes production with excellent hydration speed</li> <li>Comparable functionality to textured soy concentrate with economical cost-in-use</li> </ul>
<b>Wheat Protein</b> <i>Vital wheat gluten</i> GluVital® vital wheat gluten	<ul style="list-style-type: none"> <li>Protein enrichment with min. 75% protein</li> <li>Adds structure &amp; firmness to cooked foods</li> <li>Neutral flavor profile</li> <li>Improves yields &amp; texture with enhanced water / oil absorption &amp; retention</li> <li>Certified wheat benchmarked at Silver level against SAI Platform Farm Sustainability Assessment (FSA)</li> </ul>



“Cargill has been supporting customers in plant proteins for more than a quarter century. With that knowledge, we can unlock some of the biggest challenges in the plant-based meat-alternative segment.”

**Elena Zienda**  
 Commercial Director, Meat & Dairy Alternatives



# Oils & fats

Vegetable oils & fats are essential in plant-based meat alternatives. The ideal combination of plant-based oils and fats will help you achieve a similar appearance and melting characteristics to animal-based fat. As your partner, we can help you find the optimal mix to achieve the desired texture, sensory properties and nutrition.

Product Type / Name(s)	Features & Benefits
<b>Liquid</b> <i>Sunflower, Canola, Soy, Corn</i>	<ul style="list-style-type: none"> <li>Enhances sensory properties &amp; flavor release</li> <li>Prevents sticking</li> <li>Provides juiciness</li> <li>Range of solutions enable desired nutritional profile</li> </ul>
<b>Lauric</b> <i>Coconut / Palm Kernel</i> Cargill coconut oil Cargill palm kernel oil	<ul style="list-style-type: none"> <li>Enhances sensory properties &amp; flavor release</li> <li>Lightens color in finished product</li> <li>Offers high oxidative stability for longer shelf life</li> <li>Fully hydrogenated available</li> <li>RSPO-certified,* sustainably sourced palm oil</li> </ul>
<b>Fats</b> Palm-based solutions	<ul style="list-style-type: none"> <li>Supports meat-like appearance &amp; mouthfeel</li> <li>Offers high oxidative stability for longer shelf life</li> <li>Adds succulence</li> <li>RSPO-certified,* sustainably sourced palm oil</li> </ul>
<b>Blends or Specialties</b> Palm alternatives based on cocoa butter & / or liquid oils	<ul style="list-style-type: none"> <li>Supports meat-like appearance &amp; mouthfeel</li> <li>Delivers excellent structural properties</li> <li>Fully hydrogenated available</li> </ul>
<b>Smart Fats</b> Go!Drop® smart fat solution**	<ul style="list-style-type: none"> <li>Enhances juiciness</li> <li>Supports meat-like appearance &amp; mouthfeel</li> <li>Acts as an aroma carrier</li> <li>Can reduce saturated fat, total fat &amp; calories</li> <li>Can improve product nutritional profile</li> </ul>

\* Roundtable for Sustainable Palm Oil (RSPO).

\*\* Licensed trademark of Cubiq Foods S.L. Currently available for testing and R&D work.





# Texturizers & emulsifiers

The key to consumer-pleasing meat alternatives is achieving the perfect sensory experience. From firmness to slice-ability, moistness to visual appeal, Cargill texture and emulsification solutions can help create a more “meat-like” experience.

Product Type / Name(s)	Features & Benefits
<b>STARCH</b>	
<b>Functional Native Starch</b> <i>Corn, Tapioca</i> SimPure® corn starch SimPure® tapioca starch	<ul style="list-style-type: none"> <li>Provides structure &amp; juiciness</li> <li>Improves yields &amp; texture</li> <li>Excellent water-holding capacity</li> <li>Binds ingredients together</li> <li>Addresses texturizing challenges by leveraging unique properties of various botanical sources</li> <li>Label-friendly options for mild to severe processes</li> <li>Available in instant &amp; cook-up</li> </ul>
<b>Native Cook-Up Starch</b> <i>Waxy Maize, Corn, Tapioca</i> Cargill Gel® corn / waxy maize / tapioca starch CreamGel™ native tapioca starch	<ul style="list-style-type: none"> <li>Label-friendly texture</li> <li>Contributes to moisture retention</li> <li>Improves texture &amp; yield</li> </ul>
<b>Native Instant Starch</b> Cargill Gel Instant™ corn / waxy maize starch	<ul style="list-style-type: none"> <li>Label-friendly texture</li> <li>Provides viscosity in cold process</li> </ul>
<b>Modified Cook-Up Starch</b> <i>Waxy Maize, Corn, Tapioca</i> BatterCrisp® Cargill Set® Cargill Tex™ EmTex® PolarTex™	<ul style="list-style-type: none"> <li>Delivers structure &amp; stable emulsions</li> <li>Improves yields, texture with enhanced liquid absorption &amp; retention</li> <li>Binds ingredients together</li> <li>Creates crisp batters for battered products &amp; coating systems</li> </ul>
<b>Modified Instant Starch</b> <i>Waxy Maize, Corn, Tapioca</i> Cargill CreamTex®-Instant Cargill Tex-Instant™ PolarTex-Instant StabiTex-Instant™	<ul style="list-style-type: none"> <li>Provides viscosity in cold process</li> <li>Holds shape &amp; form in savory pastry fillings</li> </ul>



## Texturizers & emulsifiers (cont'd.)

Product Type / Name(s)	Features & Benefits
<b>CORN SYRUP SOLIDS &amp; MALTODEXTRIN</b>	
Cargill Dry® MD maltodextrin Cargill Dry™ GL corn syrup solids	<ul style="list-style-type: none"> <li>Low relative sweetness</li> <li>Adds bulk, body &amp; mouthfeel</li> <li>Neutral taste</li> </ul>
<b>HYDROCOLLOIDS</b>	
Aubygel® carrageenan Satiagel® carrageenan	<ul style="list-style-type: none"> <li>Provides cold gelation</li> <li>Retains moisture</li> <li>Improves slice-ability</li> </ul>
Satiaxane® xanthan gum	<ul style="list-style-type: none"> <li>Thickening, suspension &amp; stabilizing agent</li> <li>Adds function at very low amounts</li> <li>Heat-stable</li> </ul>
<b>LECITHIN</b>	
Emulpur™ deoiled soy lecithin Emulstop™ deoiled canola lecithin Topcithin® fluid soy / sunflower lecithin	<ul style="list-style-type: none"> <li>Label-friendly, plant-based emulsifier</li> <li>Improves texture &amp; mouthfeel</li> <li>Stabilizes emulsions</li> <li>Extrusion aid; improves processing</li> <li>Offers good dispersibility in water</li> <li>Ensures uniform appearance</li> </ul>



# Sweeteners

Achieving the right sweet/savory balance is an important part of the meat alternative flavor experience. Cargill's integrated formulation resources give you the expertise and ingredients to make it irresistible.

Product Type / Name(s)	Features & Benefits
<b>DEXTROSE</b>	
<b>C-Dex™</b> <i>Monohydrate, Anhydrous</i>	<ul style="list-style-type: none"> <li>Crystalline dextrose</li> <li>Browning agent &amp; flavor enhancer</li> </ul>

**Cargill's industry-leading portfolio of ingredients also includes salt, cocoa, dietary fiber and more.**



# We're committed to being your co-creation partner for success.



## Dedicated category expertise

Leverage our category team's application expertise and market-driven insights to help you with solutions rooted in customer and consumer needs.



## Broad solutions portfolio

Cargill's broad, industry-leading portfolio is uniquely positioned to provide solutions for enticing taste and texture, plus improved nutritional value, to delight consumers.



## Innovating to new heights

Advanced R&D capabilities and an innovative eco-system enable us to anticipate and scale up new technologies, leading to the co-creation of winning meat alternatives.



## Differentiating through sustainability

We're committed to creating new solutions that will feed the world more safely, responsibly and sustainably, helping customers like you differentiate with sustainability.



## Anchored by connections

Cargill's global presence offers a powerful supply chain position and strategic partnerships to harness reliable sourcing at scale and advance your business goals.

Contact your Cargill representative or visit [cargill.com/food-beverage/na/meat-alternatives](https://cargill.com/food-beverage/na/meat-alternatives)

PURIS® pea protein is a trademark of PURIS Foods, a Cargill strategic partner.

Go!Drop® is a licensed trademark of Cubiq Foods S.L. Currently available for testing and R&D work.

#### SOURCES:

<sup>1</sup> World Resources Institute-2019 Report.

<sup>2</sup> Euromonitor International. "Going Plant-Based: The Rise of Vegan and Vegetarian Food."

<sup>3</sup> Innova Trends Survey, 2024-Global.

<sup>4</sup> Fortune Business Insights. "Meat Substitutes Market Size, Share & Industry Analysis." Sept. 2024.