

Solutions for your bakery success

Ingredients &
multi-ingredient blends,
Europe



Cargill, your partner for co-creating growth in bakery

Leverage our unparalleled portfolio of ingredients and holistic technical capabilities to bring your bakery creations to life. We have a team of passionate bakery experts with deep ingredient, application and category knowledge. We're here to support you by developing and testing fully integrated solutions that deliver consumer-pleasing bakery products.



Our secrets to your bakery success:



Insights-driven innovation:

Complement your insights with our research into market trends and consumer needs to develop consumer-pleasing bakery



Broad solutions portfolio:

Leverage our broad Cargill ingredient portfolio and our partnership to deliver fully integrated solutions



Enhanced expertise:

Tap into reliable, knowledgeable and highly skilled bakery experts and state-of-the-art facilities that are close at hand



Accelerated sustainability:

Advance your sustainability goals by leveraging our sustainability actions and commitments across the supply chain



Trusted supplier:

Scale, grow and thrive thanks to global supply chains and alternative solutions to help manage your costs

Our solutions based on your opportunities in the market:

Indulgence is at the heart of everything that we do. It is our starting point for innovation.

We develop our solutions on four pillars of growth that address today’s most important market opportunities, consumer needs, and manufacturing requirements.



Super sensorial



Nutrition



Sustainability & Transparency



Efficiency

Ingredients in this document:

Sweeteners	→
Texturizers	→
Plant proteins	→
Fibers	→
Edible oils & fats	→
Cocoa powder	→
Chocolate	→
Coatings & fillings	→
Confectionery alternative to chocolate	→
Decorations & inclusions	→
Functional systems	→



Multi-ingredient blends: a mix of various ingredients, expertly blended for your convenience into intermediate products



Super sensorial

Your bakery products are there to please the senses of your consumers! Our ingredients and holistic expertise help to create richness, indulgent taste, excellent mouthfeel and texture, and an appealing appearance in any bakery application.



Dough & Batter

Product	Function
Cocoa (powder, butter, liquor)	· Provide a rich chocolatey taste (powder) · Enhance the chocolatey experience by using dark cocoa powder · Provide an excellent melting profile and premium texture (butter)
Chocolate ☞	· Provide a rich chocolate taste and mouthfeel: milk, dark, white, caramel · Differentiate with origin chocolate with a specific sensory profile and a claim on pack · Achieve a chocolate claim on pack
Edible oils & fats	· Provide a rich mouthfeel and taste · Provide excellent texture properties · Create desired color · Deliver optimal flavor release
Sweeteners	· Optimize body and mouthfeel · Enhance freshness and flavor · Enable different sweetness levels
Texturizers	· Provide body and mouthfeel – with a neutral taste · Deliver a wide range of texture profiles and melting properties



Coatings & Fillings

Product	Function
Coatings & fillings ☞	· Deliver a wide spectrum of indulgent flavor, color and mouthfeel properties enhancing sensorial functionalities · With and without nuts · Deliver a premium positioning with chocolate claim compounds · Introducing a new range of cocoa, hazelnut and peanut alternative solutions
Cocoa (powder, butter, liquor)	· Enhance the chocolatey flavor and color (powder, liquor) · Provide excellent melt in the mouth and contribute to rheology (butter)
Chocolate ☞	· Provide a rich chocolate taste and mouthfeel: milk, dark, white, caramel – with a premium labeling · Differentiate with single origin, Belgian claim
Texturizers	· Provide body and mouthfeel – with a neutral taste · Deliver a wide range of texture profiles and melting properties
Edible oils & fats	· Create multi-sensory eating experience · Achieve soft and creamy fillings with long-lasting flavor release · Provide enhanced texture varieties

Decorations & Inclusions

Product	Function
Chocolate decorations & inclusions ☞	· Provide taste, texture and visual appeal · Differentiate with a chocolate claim
Compound decorations ☞	· Provide a wider range of textures compared to chocolate · Differentiate with a chocolate claim
Sugar, nuts and other decorations ☞	· Provide taste, variety, texture and visual appeal · Offer colorful possibilities





Nutrition

Just as diverse as your bakery consumers are, they also have diverse expectations when it comes to more nutritional options. Whether your consumers are seeking out sugar-reduced or fat-reduced bakery products, or even looking for protein or fiber fortification - each provides its challenges when it comes to taste and texture. At Cargill, we can supply multiple solutions to achieve one or more propositions for improved nutrition - without compromise. When co-creating with you, we look at your complete product in search for more nutritional solutions.

Dough & Batter

Product	Function
Sweeteners	· Reduce sugar and improve Nutri-Score · Provide a tailored sweetness profile
Texturizers	· Improve texture, mouthfeel and stability in reduced sugar recipes
Functional systems	· Utilize tailored ingredient blends to produce label-friendly and protein enriched solutions
Chocolate 	· Offer aerated chocolate solutions
Edible oils & fats	· Reduce SAFA · Increase Omega-3 · Improve mouthfeel in lower fat recipes
Fibers	· Enable enrichment and nutritional claims · Improve Nutri-Score
Plant proteins	· Enable enrichment and nutritional claims · Improve Nutri-Score



Coatings & Fillings

Product	Function
Coatings & fillings 	· Utilize sugar reduced coatings and fillings
Sweeteners	· Reduce sugar and calories · Improve Nutri-Score
Texturizers	· Replace sugar and increase stability
Edible oils & fats	· Reduce SAFA · Increase Omega-3

Decorations & Inclusions

Product	Function
Chocolate decorations & inclusions 	· Achieve sugar reduction (up to 30%)
Compound decorations 	· Achieve sugar reduction (up to 30%) · Enable fat reduction or SAFA
Sugar decorations 	· Utilize sugar-free and sugar reduced options
Other decorations 	· Improve Nutri-Score by adding nuts





Sustainability & Transparency

From small family farms to global shipping lanes, Cargill works every day to implement new sustainable practices to reduce our impact on the planet and protect people. Beyond sustainable sourcing, we offer you joint programs to support your initiatives, as well as to reduce your carbon footprint and inform consumers.

In addition, we offer a variety of label-friendly solutions and deep ingredient and application expertise to help you on your plant-based bakery journey. Some product lines offer a variety of organic solutions as well.

Solutions for Sustainability & Transparency



Dough & Batter

Product	Sustainability solutions and carbon footprint reduction
Cocoa & Chocolate ☞	- Sustainable sourcing and certification available: Fairtrade, Rainforest Alliance - The Cargill Cocoa Promise program - Vegan chocolate options - Label-friendly cocoa powder (non-alkalized), cocoa butter & cocoa liquor
Edible oils & fats	- Sustainable sourcing and certification available: Rainforest Alliance, RSPO, ISCC - Carbon footprint reduction compared to animal fat - Label-friendly options (palm-free and non-hydrogenated) - Plant-based alternative to animal fat
Sweeteners & Texturizers	- Sustainable sourcing and certification available: SAI - Label-friendly starches and stabilizers
Plant proteins	- Promote soil health and reduce carbon emissions compared to other protein sources: Pea protein - Sustainable sourcing and SAI certification possible: Wheat protein
Fibers	Benchmarked at Silver Level according to the Farm Sustainability Assessment

Coatings & Fillings

Product	Sustainability solutions and carbon footprint reduction
Coatings & fillings ☞	- Coatings and fillings with sustainable sourcing and certification of included ingredients - Palm-free products using alternative vegetable fats - Plant-based recipes - Introducing a new range of cocoa, hazelnut and peanut alternative solutions
Edible oils & fats	- Sustainable sourcing and certification available: Rainforest Alliance, RSPO, ISCC - Non-palm alternatives
Cocoa & Chocolate ☞	- Sustainable sourcing and certification available: Fairtrade, Rainforest Alliance, Organic - The Cargill Cocoa Promise program
Sweeteners & Texturizers	Sustainable sourcing and certification available: SAI



Decorations & Inclusions

Product	Sustainability solutions and carbon footprint reduction
Chocolate decorations & inclusions ☞	Sustainable sourcing and certification available: Fairtrade, Rainforest Alliance
Compound decorations ☞	Sustainable sourcing and certification available: RSPO palm and non-palm alternatives



Efficiency

With rising costs you need a supplier who can help you (re)formulate your bakery product without impacting quality and who can help improve efficiency in your production process. Our global supply chain and price risk programs help protect you from volatility in the ingredients market.

Dough & Batter

Product	Function
Edible oils & fats	· Replace butter · Improve texture · Improve shelf-life · Easier processing
Cocoa	· Obtain rich chocolatey taste without chocolate · Optimize dosage by switching from non-alkalized to alkalized cocoa powder · Price risk services to avoid product reformulations
Chocolate 	· Cost competitive solutions and reformulation
Sweeteners	· Replace part of the sugar · Cost competitive solutions for high sugar prices
Texturizers	· Improve processability · Improve shelf-life
Functional systems 	· Tailored ingredient blends with a focus on improved processability, convenience, shelf-life improvement and recipe cost reduction

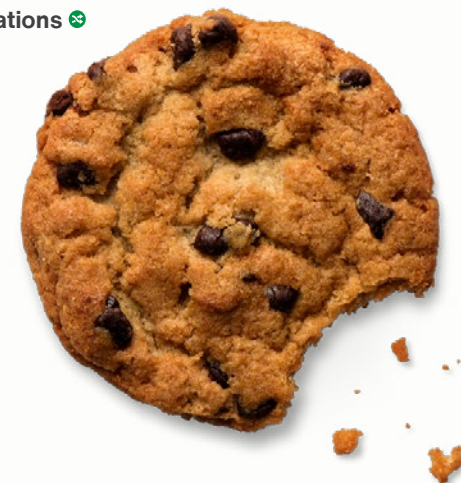


Coatings & Fillings

Product	Function
Coatings & fillings 	· Reduce cost due to different fats used versus cocoa butter · Improved processability · Improve shelf-life
Edible oils & fats	· Cost competitive solutions and reformulation · Replace cocoa butter · Improve shelf-life
Cocoa	· Obtain rich chocolatey taste without chocolate · Optimize dosage by switching from non-alkalized to alkalized cocoa powder
Texturizers	· Improve processability · Prevent oil separation · Improve shelf-life

Decorations & Inclusions

Product	Function
Chocolate decorations & inclusions 	· Cost competitive solutions
Compound decorations 	· Cost effective alternative to chocolate with a wide range of textures and formats · Chocolate claim possible
Other decorations 	· Cost competitive solutions



Explore our unparalleled portfolio for bakery applications

Sweeteners

Full-calorie sweeteners
Low/no-calorie sweeteners

Texturizers

Starch
Pectin
Lecithin
Maltodextrin
Xanthan gum

Plant proteins

Wheat protein
Pea protein

Fibers

Soluble fiber
Citrus fiber

Edible oils & fats

Liquids
Fats
Blends
Specialties

Cocoa & chocolate

Chocolate
Coatings & fillings
Cocoa powder
Cocoa butter
Cocoa liquor

Indulgence redefined

Confectionery alternative to chocolate
Peanut and hazelnut alternative fillings
(In partnership with Voyage Foods)

Decorations & inclusions

Chocolate and compound
Sugar, sugar paste, marzipan
Wafer
Others: nuts, cocoa nibs, jelly
Customized solutions

Functional systems

Nutri-Score improvement
Label-friendly formulation
Plant-based formulation
Protein enrichment
Egg reduction





Sweeteners

Cargill offers one of the broadest sweetness portfolios, ranging from full to no calorie options, to offer choice to customers and consumers. Whether you're creating a new product or formulating for balanced nutrition, we now offer a complete toolbox of sugar reduction solutions for sweet success.

C☆Sweet® Glucose Syrup

Extensive range based on a unique blending concept. Our flexible processes enable us to produce tailor-made syrups, with functional and sweetness properties customized to suit individual customer needs in bakery.

- Mild sweetness
- Sugar reduction
- Brings texture and body
- Improved stability



[Cargill.com/food-bev/emea/sweeteners/c-sweet-glucose-syrups](https://www.cargill.com/food-bev/emea/sweeteners/c-sweet-glucose-syrups)

Product type/name	Features & Benefits
FULL-CALORIE SWEETENERS 4 kcal/g, Bulk sweeteners	
Glucose syrup C☆Sweet® M, C☆Sweet® F, C☆Sweet® D C☆Sweet® L 01403, L 01436, L 01406, L 01405	• For biscuits: sweetness, texture and color formation • For fermented bakery (brioche, rusks..): fermentability and low color formation
Glucose-fructose syrup C☆TruSweet® C☆TruSweet® F42-27 C☆TruSweet® F10-35	• Moderate to high relative sweetness • Cost-effective sugar replacement • Controlled browning • For pastry: sweetness, texture, viscosity, water binding and low color formation
Fructose syrup C☆TruSweet® 01795	• High relative sweetness • Higher browning properties than glucose-fructose syrup range
Dextrose C☆Dex®	• High relative sweetness, typical sweet taste • Quick energy release • Monohydrate or anhydrous powder, variety of particle size distributions • For fermented bakery: fermentability and low color formation
Wheat & barley malt syrup SweetPure™ M	• Milder relative sweetness • Light grainy taste and color
NO/LOW-CALORIE SWEETENERS 0 kcal/g – 2.4 kcal/g, Sugar and calorie reduction, Sweetness adjustment	
Erythritol Zerose®	• Sweetness and taste profile close to sugar • Adds smoothness and body
Isomalt IsoMaltidex®	• Mild relative sweetness • Clean, sucrose-like taste profile
Maltitol Maltidex®	• Sweetness close to sucrose • Good humidity and crystallization control
Sorbitol C☆Sorbidex®	• Milder relative sweetness • Good humidity and moisture control properties leading to enhanced stability • Cost-effective



Texturizers

At Cargill, we couple our texture and emulsification solutions with our in-depth application and technical expertise, to help address your most challenging formulation needs, and to deliver the palate-pleasing textures that keep your consumers coming back for more.

Product type/name	Features & Benefits
STARCH	
Label-friendly starch <i>SimPure®</i>	- Label-friendly - Increased functionality - Body and mouthfeel
Native cook-up starch Maize, Waxy Maize, Wheat Tapioca <i>C☆Gel®</i> , <i>C☆CreamGel®</i>	- Label-friendly - Good gelling, moisture retention and anti-staling
Native instant starch Maize, Waxy Maize <i>C☆Gel-Instant®</i> , <i>C☆HiForm®</i>	- Label-friendly - Viscosity in cold process
PECTIN	
<i>UniPECTINE®</i> (HM, LMA)	- Label-friendly thickening and gelling agents - Stabilize proteins - Enable fruit suspension
NEW: <i>UniPECTINE®</i> <i>LMC^{Plus}</i>	- Innovative texture - Mouthfeel & functionality - Easy to use & cost-efficient

SimPure®

Label-friendly starches

- Nature-derived solutions leveraging the unique properties of corn and tapioca
- Familiar, and simple ingredient, enabling 'starch' declaration
- Provides product shelf-life and ease of processing
- Suitable both for hot and cold processes
- Enhances the flavor and texture of everyday products to address today's most important texturizing challenges

Product type/name	Features & Benefits
LECITHIN	
Fluid lecithin Soy (GM/NGM), Sunflower, Organic Soy, Hydrolyzed <i>Leciprime®</i> , <i>Emulfluid™</i>	- Label-friendly emulsifier - Promotes homogeneous distribution of ingredients - Improves texture and mouthfeel
Deoiled lecithin Soy (GM/NGM), Sunflower, Rapeseed, Hydrolyzed <i>Lecimulthin®</i>	- Increases shelf-life - Improves dough handling - Volume improvement - Easy dosing with de-oiled lecithin
DRIED GLUCOSE & MALTODEXTRIN	
Dried glucose & maltodextrin <i>C☆Dry®Light</i> , <i>C☆Dry®</i> <i>MD</i> , <i>C☆Dry® GL</i>	- Helps increase crispiness - Enables sugar profile adjustment
XANTHAN GUM	
Xanthan gum <i>Satiaxane®</i>	- Thickening and viscosifying agent - Stability in acid conditions and under heat treatment



Plant proteins

Today's consumers have lofty expectations for bakery products. Not only must they taste great, increasingly shoppers look to satisfy a complex array of goals around health and nutrition. Proteins are an important nutritional source supplying the body with essential amino acids that it cannot synthesize on its own. Beyond nutrition, these affordable, plant-sourced proteins provide many functional benefits, while their neutral taste profile makes them easy to incorporate in a variety of protein-enriched bakery products.

Wheat Protein – Gluvital®

Gluvital® vital wheat gluten is commonly used in bread and other bakery products.

- Consistency in flour
- Improved dough machinability
- Extended shelf-life for finished products
- Unique ability to form a viscoelastic network when fully hydrated
- Contributes to crumb structure and bread volume



[Cargill.com/food-bev/emea/proteins/gluvital](https://www.cargill.com/food-bev/emea/proteins/gluvital)

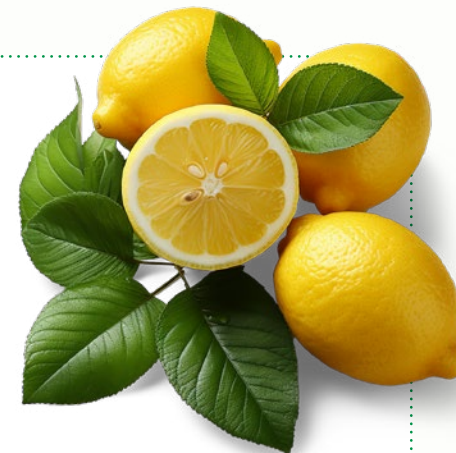
Product type/name	Features & Benefits
Wheat Protein Vital wheat gluten <i>Gluvital®</i>	· Min. 75% protein content · Optimal for protein enriched bakery applications and vegan formulations · Sustainably sourced wheat; SAI FSA Silver level · Unique texturizing properties · Neutral taste profile · Binding capabilities, increased binding · Improved chewiness · Excellent extrudability
Wheat Protein Hydrolyzed wheat protein <i>Prowliz®</i>	· Min. 76.5% protein content · High protein enrichment · Optimal for protein enriched bakery applications and vegan formulations · Sustainably sourced wheat; SAI FSA Silver level · Unique texturizing properties · Improves extensibility · Reduces mixing time
Pea Protein Isolates & Hydrolysates <i>RadiPure®</i>	· Min. 80% protein content · Allows for higher incorporation to increase protein content · Broad functionality · Great for extruded products



Fibers

Many consumers struggle to reach the daily recommended fiber intake levels. That is why Cargill is offering fortification options for bakery products that help support consumers to close the fiber gap, and can offer functional benefits on top.

Product type/name	Features & Benefits
Citrus fiber <i>CitriPure®</i>	· Water binder · Nutri-Score improvement · Moisture control
Soluble corn fiber <i>Cargill™ soluble fiber</i>	· Label-friendly · Enables 'High in fiber', 'Source of fiber' claims · Enables minimum 30% sugar* reduction · Calorie reduction · Nutri-Score improvement



CitriPure®

Citrus fibers

Introducing CitriPure® — a label-friendly citrus fiber obtained without chemical modification, providing nutritional properties and great texture enhancement.

CitriPure® benefits

- **Label-friendly:** Nature-derived, simple and familiar ingredient based on citrus peel.
- **Nutritional boost:** Fiber enrichment thanks to its intrinsic balanced mix of 40% soluble fiber and 60% insoluble fiber, enabling Nutri-score improvement.
- **No chemical modification:** Simply fully dried peel produced with only water and energy. The natural components of the citrus peel are not materially impacted.



[Cargill.com/food-beverage/emea/texturizers/citrus-fiber](https://www.cargill.com/food-beverage/emea/texturizers/citrus-fiber)

* Reduction of all types of caloric sugars and sweeteners.



Edible oils & fats

Extensive range of vegetable oil & fat solutions for dough & batter, fillings & coatings and frying applications. We can also support in improving the nutritional profile.

Product type/name	Features & Benefits
Liquids Sunflower (high oleic) Rapeseed	- Result in soft textures and higher volumes - Add lubricity - Contribute to crispiness - Provide solutions for various nutritional profiles, Low SAFA - Impact sweetness perception
Fats Palm-based solutions	- Provide structural properties for air incorporation resulting in desired texture - Ensure high oxidative stability for a long shelf-life - Deliver uniformity and elasticity of the crumb - Create tenderness or chewiness - Create cost in use efficiency
Blends Individual blends from liquids & fats	- Deliver balance between nutritional profile and structuring - Limit oil migration for chocolate coated products - Improve tenderness and airy mouthfeel
Specialties Palm alternatives based on cocoa butter and/or liquid oils	- Support airy crumb structure for improved mouthfeel - Improve dough handling - Enable palm-free product development

CremoFLEX®

Filling Fats for Bakery & Confectionery

Offers a broad and diverse range of filling fats, providing a customized formulation solution for bakery applications

CremoFLEX® benefits

- In-line with consumer trends: creating multi-sensory eating experience, offering improved nutrition, providing sustainable solutions.
- Reduces in-house complexity without compromising on quality and consistency of final product.
- Advice and support from Cargill: expertise on formulation and application needs across bakery ingredients.



[Cargill.com/food-bev/emea/edible-oils/cremoflex](https://www.cargill.com/food-bev/emea/edible-oils/cremoflex)



Cocoa powder

The innovative cocoa powders from Gerkens® guarantee to deliver high-quality, consistently vivid color and delicious taste anytime, anywhere. Choose from our extensive range of off-the-shelf powders or discover our unique tailor-made solutions to develop your next mouth-watering bakery creation.

Gerkens® CT70 Cocoa Powder

Gerkens® CT70 is specifically designed for bakery products. Nicknamed 'Boss of the Bakery', it delivers a complete sensorial experience to consumers of baked goods.

- **An appetizing red-brown color**
- **A unique chocolatey taste and smell**
- **Less complexity when baking** (body & coating/ filling)
- **Premium back labeling** (different fat options; <7% AA so no labelling of the alkalizing agent needed)



[gerkencocoa.com/gerkens-ct70-cocoa-powder/](https://www.gerkenscocoa.com/gerkens-ct70-cocoa-powder/)

Product type/name Features & Benefits

COCOA POWDER

Standard
Natural
Alkalized
Different fat options

- Broad spectrum of off-the-shelf cocoa powders setting the benchmark for appetizing intensity.

Specialities:

- | | |
|----------------|--|
| Sensory | · Cocoa powders with the sensory focus on delicious, recognizable stand-out taste. |
| Label-friendly | · A premium selection of seven tempting dark cocoa powders ranging from dark red to dark brown with a cleaner ingredient list. With an alkalization level below 7%, there is no need to declare perceived off-putting agents on your back label. |
| Organic | · A full range of premium organic powders with consistently high quality. Everything from natural to high-alkalized and from low-fat to high-fat powders. |
| Origin | · A range of powders that answers the market expectation of guaranteed provenance and the demand for better traceability. |



Chocolate

Chocolate is an important component in bakery products to create indulgence and premiumness. Cargill offers a variety of standard and specialty chocolates for sensory excitement and on-trend claims. In addition, we offer a full range of cocoa butters and cocoa liquors as base ingredients.

Cargill's Chocolate ExtraVeganZa

Cargill's Chocolate Engineers developed a range of plant-based power ingredients for sensorially outstanding vegan chocolates.

- Validated to achieve sensorial profiles consumers love in a range of sensory and consumer tests
- Carefully selected to meet Cargill's high quality standards
- Turned into superb chocolate with the optimal production process to meet your vegan requirements



[Cargill.com/food-beverage/emea/cocoa-chocolate/chocolate-extraveganza](https://www.cargill.com/food-beverage/emea/cocoa-chocolate/chocolate-extraveganza)



Product type/name	Features & Benefits
Standard Milk, dark, white	- Milk, Dark, White chocolate +4,500 SKUs - Including Cargill's Signature range – off-the-shelf - Liquid and solid solutions
Single Origin	- Made from high-quality cocoa beans sourced from just one country - Ecuador, Columbia, Caribbean, Dominican Republic, Peru, Papua New Guinea, Madagascar, DR Congo, Ghana and Ivory Coast - Cocoa content: minimum 70%
Caramel Selection	- White chocolate with caramelized ingredients - Label-friendly - flavored with caramelized ingredients 4 color and flavor profiles – matching selected consumer profiles: Sweet Dream, Honeycomb, Butter-Fusion and Bold caramel
Organic	- Organic claim chocolate - Sourced from organic origins across the globe to limit local influences on supply stability - Blended from different origins to ensure consistent flavor profiles
ExtraVeganZa Vegan chocolate decorations & inclusions	- Sensorily outstanding vegan chocolate range with lighter color profile and vegan claim - Based on sunflower syrup or rice syrup - Available from 'suitable for vegan' to 'vegan with no detectable levels of dairy'



Coatings & fillings

Re-shaping your bakery recipe to perfection! The Cargill portfolio of coatings & fillings is there to meet all your requirements. We offer a wide range of standard and specialty compounds, as well as functional and cost-effective solutions.



Cargill's FlexFillings®

An unlimited menu of fillings for bakery applications. Requirements for fillings can be extremely varied, there's no one-fits-all recipe. The FlexFilling range offers a fusion of chocolate and oils & fats expertise with flexibility to adapt to your wishes.

- By using different blends of carefully selected fats, the optimal filling can be designed to answer specific **sensorial, functional and nutritional needs**.
- Depending on your preferred process, we can **add taste and color dimensions** or deliver **base fillings** ready for finalization in your facilities.



[Cargill.com/food-bev/emea/cocoa-chocolate/flexfillings](https://www.cargill.com/food-bev/emea/cocoa-chocolate/flexfillings)

Product type/name	Features & Benefits
Standard Dark, milk & white With hazelnut paste	· For enrobing, dipping and drizzling · Rich, indulgent flavor and mouthfeel · Tailored to your texture needs · As a barrier to moisture, on wafers & cookies
Chocolate compounds	· Compounds that contain a % of chocolate in the recipe · Allowing "chocolate" claim on packaging
Without nuts	· Segregated line for compound without nuts, separate from a line for products containing hazelnut
Vegan	· Recipes suitable for vegan, based on ingredients used · Product will still need to have a "may contain MILK" disclaimer
Palm-free	· Compounds without palm, using vegetable fats such as sunflower, rapeseed, coconut, shea or cocoa butter
Sugar-reduced	· Sugar reduction and Nutri-Score improvement · Replace sugars with ingredients from Cargill's sweeteners and texturizers such as starches, maltodextrins, spray-dried glucose, fibers, proteins and polyols
Enriched	· Reach nutritional targets or claim by fortification with fibers, proteins or minerals
Confectionery compounds	· Compounds based on cocoa butter alternative · Similar functionalities with lower costs



Confectionery alternative to chocolate

More than 50% of consumers demand “more sustainable” foods with a “reduced carbon footprint” into their diets. Addressing consumer’s as well as Cargill’s customers’ demands regarding sustainability, scalability, and price volatility, Cargill™ Indulgence Redefined is launching, in partnership with Voyage Foods, a delicious innovative range of more sustainable offerings that provide a great sensorial experience.

The Cargill™ Indulgence Redefined product range is now starting with cocoa, hazelnut and peanut alternative solutions for bakery, chocolate confectionery, ice-cream and cereals, with more to come!



Indulgence Redefined:

Our unique “confectionery alternative to chocolate” is inspired by nature and made from sunflower and grape seeds, offering several benefits.

- **A Planet- Friendly solution** with
 - Up to a 61% reduction in carbon footprint. * **
 - Up to 90% lower land-use-related impacts. * **
 - Up to 95% lower water footprint than conventional chocolate. * **
- **A great sensorial experience;** the taste consumers love, without the cocoa!
- **A vegan product,** label-friendly, and produced with no nut or dairy allergens used in the recipe formulation.

www.cargill.com/food-beverage/confectionery-alternative-to-chocolate

*Results presented indicate the upper bounds of reductions across the alternative products assessed when compared to conventional chocolate. For conventional chocolate products a representative commercial product with similar manufacturing conditions are determined. This is not intended to represent the totality of the chocolate industry but rather a realistic market average for indicative comparative assertions.

**The underlying LCA study incorporates the European Commission-recommended PEF impact assessment method and is 3rd party panel review for ISO 14040:2006 and ISO 14044:2006 conformance. Ex-ante results are ISO 14044 certified, iterations in supply-chain configurations will be accounted for. Report available at <https://voyagefoods.com/our-impact>



Decorations & inclusions

Consumers are looking for elevated experiences that go beyond taste alone and which engage all the senses. To help you deliver to their wishes for novelty and experimentation, Cargill offers a broad, expertly crafted portfolio of decorations and inclusions to create a distinctive visual and textural allure for your products. Simply impress with Cargill's broad variety of Decorations and Inclusions!



[Cargill.com/food-beverage/emea/cocoa-chocolate/decorations-and-specialty-inclusions](https://www.cargill.com/food-beverage/emea/cocoa-chocolate/decorations-and-specialty-inclusions)



Chocolate orange curls



Mix curls-brownies



Cocoa nibs



Bronze shiny pearls



Aerated chunks & drops



Seeds, nuts & grains



Printed chocolates



Customizable stamp



Industrial DIY kits for consumers

Product type/name	Features & Benefits
Chocolate	Chocolate decorations enhance the visual, taste and texture of bakery products, adding richness and indulgence to each bite
Compound	- Cost-effective alternative to chocolate with a wide range of textures and formats - Chocolate claim possible
Sugar, sugar paste and marzipan	- Provide colorful possibilities - Provide taste variety and appeal - Add a distinct texture - Long shelf-life (5 years) - Handmade, enabling intricate design - Can be tailor-made to demand
Azyme (wafer from cornstarch)	- Cost-effective - Sugar and gluten-free - Short ingredients list - Long shelf-life - Resistant to breakage
Others: nuts, cocoa nibs, jelly	- Healthy consumer perception - Provide taste variety and appeal - Provide textural variety: meringue, marshmallows, nuts - Colorful possibilities
Customized solutions	With our selection of tailored decorations, we invite you to embark on a journey that not only make you stand out from the crowd, but which also showcases the essence of your brand

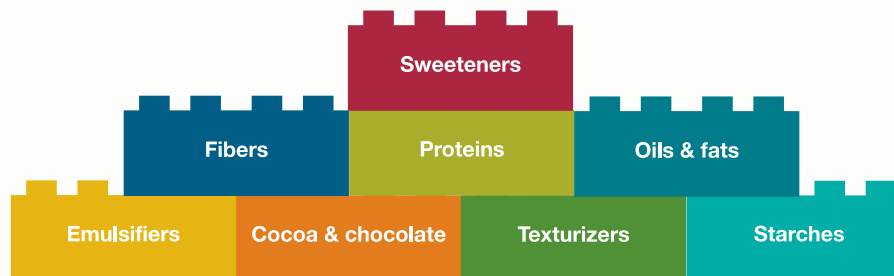


[Cargill.com/food-beverage/emea/infuse-by-cargill/bakery](https://www.cargill.com/food-beverage/emea/infuse-by-cargill/bakery)

INFUSE by Cargill™ Functional systems

INFUSE provides on-trend blended solutions to help fast forward your bakery product development. Leveraging our broad Cargill ingredient portfolio of over 300 ingredients, combined with our formulation and technical expertise, we deliver blended solutions, tailored to your bakery needs.

Explore some of our building blocks for your bakery product development.



Product type/name	Features & Benefits
Trilisse® GPB 1001	· Egg replacement solution · Water binding properties · Helps incorporate air into the batter · Brings moistness and softness
Trilisse® MM 500	· Supports reformulation for protein enrichment · Enables protein claims · Water binding properties · Helps to build structure and texture
Lygomme™ OBS 500	· Ingredient blend of starch, alginate and salts · To be included in dry mix for cold processed instant fillings · Provides bake stability
Gelogen™ OW 7000	· Ingredient blend of carrageenan and LBG · For hot viscosity and improved gel / breaking strengths · Firm texture, cuttable texture · Smooth and shiny surface · Buffering system important for industrial process



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