

Co-create
tomorrow's
winning
dairy products with
Cargill's
dairy solutions

Solutions offering
for Europe



Our secrets to your *dairy* success



Insights-driven **Innovation**

Translate emerging dairy trends into **winning concepts** that create a competitive advantage



Enhanced **Expertise**

Leverage our **end-to-end commercialization support** to help identify, prototype, test and scale up new products



Broad **Solutions** Portfolio

Bring your dairy applications to life through our **unparalleled portfolio** and **application capabilities**



Advancing **Sustainability**

Grow by **differentiating** through sustainability at scale and help **communities** and the world *thrive*



Trusted Supplier

Get peace of mind through our **global supply chain expertise**, ensuring safe products, priced right, delivered on time

We have a broad portfolio of high-quality ingredients for dairy...

Texturizers

- Label-friendly, native & modified starch
- Dried glucose
- Maltodextrin
- Xanthan gum
- Carrageenan
- Pectin
- Seaweed powder
- Lecithin

Edible oils & fats

- Liquids
- Laurics
- Fats
- Tailor-made solutions and blends

INFUSE by Cargill™ Functional Systems

- Functional ingredient blends that can help technical and operational challenges

Fibers

- Soluble fiber
- Citrus fiber

Plant proteins

- Pea protein isolates
- Hydrolyzed wheat protein

Sweeteners

- Glucose and Glucose-fructose syrups
- Dextrose
- Erythritol
- Stevia

Cocoa & chocolate

- Chocolate
- Cocoa powder
- Coatings & fillings
- Confectionery alternative to chocolate

Decorations & inclusions



Texturizers



Texturizers make or break consumer acceptance. Beyond structure and texture, texturizers also contribute to many aspects of the **sensory experience** (appearance, taste, mouthfeel).

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

Product Type/Name	Features & Benefits	Applications
Starch		
Functional Label-Friendly Starch: <i>Maize, Tapioca</i> SimPure®	- Label-friendly - Solutions for viscosity, thickening, creaminess or gelling with improved water-binding and flavor release	Fermented dairy, desserts, creams, dry mixes
Native Cook-Up Starch: <i>Maize, Wheat, Tapioca</i> C☆Gel®	- Label-friendly - Good gelling - Provides firm texture - Limited stability over shelf life	Processed & analog cheese, gelled desserts
Native Instant Starch: <i>Maize, Waxy Maize</i> C☆Gel® Instant, C☆HiForm®	- Label-friendly - Viscosity in cold process	For instant and cold prepared products
Modified Cook-Up Starch: <i>Maize, Tapioca</i> C☆Tex®, C☆PolarTex®, C☆CreamTex®	- Wide range of textures - Shelf life stability - Water-binding - Acid, heat & shear tolerance	Fermented dairy, desserts, creams, processed & analog cheese
C☆Stretch	Excellent gelling properties	
Modified Instant Starch: <i>Maize, Tapioca</i> C☆Tex® Instant, C☆PolarTex® Instant, C☆HiForm®	- Viscosity in cold process - Wide range of textures - Shelf life stability - Water-binding - Acid, heat & shear tolerance	For instant and cold prepared products

SimPure®

Label-friendly starches

SimPure® starch helps address consumer desire for simplicity and familiarity, while giving manufacturers greater process tolerance, shelf life and storage stability versus their native counterparts.

- **Label-friendly** – nature-derived, familiar ingredient, labeled as starch
- **Broad functionality** – viscosity, thickening, creaminess or gelling
- **Body & mouthfeel** – enhances the flavor and texture of dairy products

[Cargill.com/emea/simpure](https://cargill.com/emea/simpure)



Product Type/Name	Features & Benefits	Applications
Dried Glucose & Maltodextrin		
Dried glucose & Maltodextrin C☆Dry® MD, C☆Dry® Light, C☆Dry® GL, C☆NutriDry	· Body, mouthfeel, bulking agent · Low relative sweetness · Neutral taste	(Plant-based) frozen desserts, flavored dairy and cocoa drinks, (plant-based alternatives to) yogurts, cheeses and creams
Pectin, Carrageenan, Xanthan Gum		
Pectin UniPECTINE®	· Label-friendly thickening and gelling agent · Stabilizes proteins in acidic conditions	Yogurts, processed cheese, acid dairy drinks, creams, frozen desserts, plant-based alternatives to yogurts, fermented creams, plant-based acid dairy drinks
Carrageenan Satiagel®, Satiagum®, Aubysel®	· Acts as a thickening and gelling agent · Suspends and stabilizes fat, protein and cocoa particles · Improves mouthfeel	(Plant-based) desserts, dairy drinks, plant-based alternatives to cheeses
Xanthan Gum Satiaxane®	· Thickening, suspension and stabilizing agent · Can be applied effectively at very low dosage · Stability in acid conditions and under heat treatment	Frozen desserts, plant-based desserts, plant-based alternative to cheeses
Seaweed Powder		
Seaweed Powder WavePure®	· Label-friendly · Very limited color and flavor deviation, formulation and process versatility · Brings great body and mouthfeel	Dairy desserts, drinks
Lecithin		
Fluid Lecithin: <i>Soy, Sunflower, Organic Soy</i> Topcithin®, Leciprime®, Metarin®	· Label-friendly emulsifier · Stabilizes emulsions and foams · Reduces surface tension · Non-GMO* and GMO available	Dairy creams, plant-based alternatives to dairy drinks and plant-based alternatives to cheeses
Deoiled Lecithin: <i>Soy, Sunflower and Rapeseed</i> Metarin®, Emulpur®, Emultop®	· Not a major allergen · Available in different quality grades (Organic, FQ-MaxX infant, FQ-MaxX, Premium, Standard)	

* There is no single definition of “non-GMO”. Contact Cargill for source and processing information.

WavePure®

Seaweed powder

WavePure® is a seaweed powder range based on native seaweed obtained without any chemical modification. It's a unique ingredient with great mouthfeel properties that enables smooth and creamy textures, in desserts and dairy drinks.

- **Label-friendly** – nature-derived, simple and familiar plant-based ingredient, based on seaweed
- **Consistent quality** — very limited color and flavor variation
- **No chemical modification** — whole, not-transformed seaweed; all the natural components of the seaweed are kept intact

[Cargill.com/food-bev/emea/texturizers/seaweed-powder](https://cargill.com/food-bev/emea/texturizers/seaweed-powder)



Fats & oils



Vegetable oils & fats are essential in the creation of alternatives to dairy that deliver on sensory appeal. Finding the right mix is key to enabling optimal texture and organoleptic properties, and an improved nutritional profile. Our oils & fats portfolio for alternatives to dairy is in line with key trends around health, sustainability, label-friendliness, without compromising on sensorial properties that consumers expect.

Product Type/Name	Applications		Features & Benefits
	Dairy Alternatives	Dairy	
Liquids <i>Sunflower, Rapeseed, Linseed, Corn, Soy</i>	Plant-based alternatives to dairy drinks and desserts	Dairy desserts	· Low in saturated and high in mono- and polyunsaturated fatty acids · Bring excellent sensorial properties. · Solutions for various nutritional profile
Laurics <i>Coconut, Palm kernel</i>	Plant-based alternative to cheese, plant-based alternative to creams and recombined creams		· Fully hydrogenated available · Ensure high oxidative stability for long shelf life · Bring excellent sensorial properties and flavor release · For extra white colour experience
Fats <i>Palm-based solutions Fat-based milk powders</i>	Plant based alternative to cheeses and creams, plant-based desserts, plant-based alternative to flavored dairy and cocoa drinks	Coffee whiteners and yogurt-based drinks	· Provide excellent structural properties · Deliver the desired texture and mouthfeel · Ensure high oxidative stability for long shelf life
Blends <i>Palm alternatives based on cocoa butter and/or liquid oils</i>			· Provide excellent structural properties · Achieve desired texture and mouthfeel · Reduced saturated fatty acids



Functional systems

INFUSE by Cargill™ Functional systems

Dairy remains one of the most innovative and trend-driven application areas within the food & beverage industry. Due to the complexity of the food matrixes involved, dairy products heavily rely on synergies between ingredients for optimal performance. This lends the category particularly well to functional systems.

INFUSE by Cargill™ functional systems & design offers tailor-made solutions, where we combine several ingredients together in an optimal blend. Whether you are looking for a label-friendly stabilizer, texture improvement, prolonged shelf-life, or replacing a certain animal protein with plant-based proteins, our experts can help offer the best solution for your specific needs.

INFUSE
by Cargill

Functional
Systems
& Design



Product Type/Name

Trilisse® AYS 0688
Solution of Corn Starch and Pectin

Features & Benefits

- Label-friendly ingredients with positive consumer perception
- Used to stabilize yogurt and compensate the functionality of dairy proteins in plant-based alternatives
- Helps to deliver indulgent mouthfeel and great overall texture
- Helps to improve smoothness and shiny appearance
- Limits syneresis during shelf life

Applications

(Plant-based alternatives to) yogurt

Lygomme® AYS 6722*
Solution of Modified Starch and Pectin

- Helps to improve smoothness and shiny appearance
- Limits syneresis during shelf life
- Indulgent, thick and creamy texture
- Improved process resistance
- Addition before fermentation

(Plant-based alternatives to) yogurt

Trilisse® AMP 820 DF
Solution of: Starches

- Label-friendly
- Helps to bind the water and brings viscosity
- Develops indulgent sensory mouthfeel and shininess
- Avoids syneresis during shelf life

(Plant-based alternatives to) yogurt, (plant-based) dessert

Lygomme® ADF 3939 DF
Solution of Modified starch, Sucrose, Carrageenan and sunflower oil

- Helps to improve smoothness and shiny appearance
- Limits syneresis during shelf life
- Helps to deliver indulgent mouthfeel
- Process resistant

(Plant-based) desserts

Flanogen® ADF 53
Solution of Carrageenan and Guar gum

- Suitable for various textures from pourable custard to thick slightly gelified dessert creams
- Indulgent creamy mouthfeel

(Plant-based) creamy desserts

Flanogen® ADG 550
Solution of Carrageenan, Locust bean gum and Dextrose

- Delivers a demoldable and gelified texture
- Indulgent spoonable texture, with a creamy consistency

(Plant-based) hot-filled desserts

Lygomme® ABN 622 R
Solution of: Mono & diglycerides of fatty acids, Carrageenan and Guar Gum

- Helps to create a stable emulsion in order to avoid creaming effect and particles sedimentation
- Enables sensorial smoothness improvement
- Easy dispersion
- Flexible dosages

(Plant-based alternatives to) dairy drinks

Lygomme® ABN 829
Solution of Microcrystalline cellulose, Cellulose Gum and Gellan Gum

- Helps to create a stable emulsion in order to avoid creaming effect and particles sedimentation
- Enables sensorial smoothness improvement

(Plant-based alternatives to) dairy drinks

*Addition before fermentation

Functional systems solutions in action



Grilled cheese that maintains its shape

ACH 830: a blend of modified and native maize starches and guar gum that prevents the cheese alternative from melting and helps it maintain its shape when exposed to hot temperatures.



Chocolate powder that disperses into milk without sedimentation

Lygomme ABN 622 R: an integrated mix of emulsifier and hydrocolloids that stabilizes and improves mouthfeel in flavored or chocolate milk drinks.



Hybrid alternative to yogurt that delivers on creaminess

Trilisse AYS 0688: a label-friendly blend of corn starch and pectin that stabilizes the yogurt and compensates the functionality of the dairy proteins in terms of mouthfeel and texture, shiny appearance and limiting syneresis during shelf life.



Chocolate mousse that is foamy and textured

Lygomme ADM series: fulfills a triple role in this recipe (aerating, thickening and stabilizing), to ensure the whipping properties are improved and shelf life stability is assured.

Fibers



As consumers embrace a more proactive and preventative approach towards health, their attitudes are increasingly reflected in their food and beverage choices hence fiber is rising in popularity. Cargill's fibers are fully in line with today's trends towards sugar and calorie reduction, fiber enrichment, and label-friendliness.

Product Type/Name	Features & Benefits	Applications
Fibers		
Soluble corn fiber Cargill™ soluble fiber	· Label-friendly · Enables 'High in fiber' 'Source of fiber' claims · Enables minimum 30% sugar reduction · Calorie reduction · Nutri-Score improvement	(Plant-based alternative to) dairy drinks, desserts, (plant-based alternatives to) yogurts, plant-based alternatives to cheese

Plant proteins



In food, 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 functional benefits makes them easy to incorporate into a variety of food and beverage products. We can help food & beverage manufacturers match protein choices to brand goals, resulting in a new generation of products that meet the diverse needs and desires of today's more discerning consumer.

Product Type/Name	Features & Benefits	Applications
Plant proteins		
Pea Protein <i>Isolates & Hydrolysates</i>	· Min. 80% protein content · Great functionality · Superior taste profiles	Plant-based alternative to yogurts, cheeses, creams, plant-based flavored and cocoa drinks
Wheat Protein <i>Hydrolyzed wheat protein</i> <i>Prowliz®</i>	· Highly digestible · Robust protein content (Protein (Nx5.7) on dry basis: 76.5% min.) · Low viscosity · Good solubility	

Pea Protein

Versatile, functional, irresistible

Pea protein isolates are a good source of protein, produced from label-friendly yellow peas, which need no allergen declaration in Europe. Their nutritional value pairs well with broad functionalities:

- Good solubility and stability at different pH
- Mild flavor versus other pea proteins
- Great emulsification and whipping properties
- Texturizing properties: smooth, creamy and spoonable texture
- Excellent water holding capacity avoids staling during shelf life

Cargill's extensive portfolio, deep application knowledge and technical expertise enables us to support food manufacturers in answering various plant-based formulation challenges.

[Cargill.com/emea/pea-proteins](https://cargill.com/emea/pea-proteins)



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 an entirely new product or formulating for balanced nutrition, Cargill's broad range of nature-derived sweetness solutions can help you for sweet success.



Product Type/Name	Features & Benefits
High intensity sweeteners ¹ (0 kcal/g, Sugar and calorie reduction, Sweetness adjustment)	
Steviol glycosides from stevia	
Truvia®	· High Purity Reb A · Cost-effective sugar reduction · Clean, sweet taste
ViaTech®	· Proprietary, synergistic blends of Steviol Glycosides designed for optimal taste and sweetness · Clean taste allows for deeper sugar reduction · Reduces bitterness and licorice off-notes
Steviol glycosides from fermentation	
EverSweet® ²	· Advanced fermentation techniques bring to life stevia's sweetest elements – steviol glycosides Reb M and Reb D · Sugar reduction up to 8% SEV, with further reduction possible in combination with flavor modulators or other flavor enhancers like erythritol

Applications:
(Plant-based) frozen, neutral and fermented desserts, (plant-based alternative to) flavored dairy and cocoa drinks

Stevia

Cargill's agricultural stevia program has been benchmarked at Silver level by Farm Sustainability Assessment (FSA) 3.0³ – becoming the first stevia producer in the industry with our entire grower network evaluated that achieved this distinction.



[Cargill.com/sustainability/sustainable-stevia](https://www.cargill.com/sustainability/sustainable-stevia)



A life cycle assessment (LCA) shows that EverSweet® advanced fermentation techniques result in improved environmental performance in key metrics such as carbon footprint, water use and land use impact compared to production from leaf or bioconversion, or traditional sugar.⁴

EverSweet®

[Cargill.com/food-beverage/emea/sweeteners/eversweet](https://www.cargill.com/food-beverage/emea/sweeteners/eversweet)

³ FSA is a standardized reference developed by SAI Platform, a food-industry organization dedicated to advancing sustainable agriculture in the food chain. It's designed to help producers assess their sustainable practices and support manufacturers in sourcing sustainably grown products. ISO/TS 19657:2017 (<https://www.iso.org/news/rel2254.html>)

⁴ LCA results have undergone a ISO14040/44 panel review, underlying report available upon request.

¹ Steviol glycosides and polyols are permitted in most energy or sugars reduced foods under "quantum satis" or under conditions of use. Foods with over 10% polyol content must carry a label "Excessive consumption may cause laxative effects" (EU Reg. 1333/2008 on food additives)

² Product of Avansya, a joint venture between Cargill and dsm-firmenich. EverSweet® is already authorized for sale in the UK. It has also received a positive safety opinion from EFSA. Authorization for placing it on the market in the EU is expected at the beginning of 2025.

Product Type/Name	Features & Benefits	Applications
Full-calorie sweeteners (4 kcal/g, Bulk sweeteners)		
Glucose syrups C☆Sweet®	· Low to moderate relative sweetness · Medium to high viscosity, body and mouthfeel · Helps to adjust sugar recrystallization	(Plant-based) frozen desserts
Glucose-fructose syrup C☆TruSweet®	· Moderate to high relative sweetness · Cost-effective sugar replacement · Controlled browning & freezing point depression	
Fructose syrup C☆TruSweet® 01795	· High relative sweetness enabling up to 30% sugar and calorie reduction, and more in combination with high intensity sweeteners · Enhances freshness and boosts fruity flavors	
Dextrose C☆Dex®	· High relative sweetness, typical sweet taste · Flavor enhancement · Quick energy release · Good solubility · Monohydrate or anhydrous powder, variety of particle size distributions	
Low/no-calorie sweeteners¹ (2.4 kcal/g- 0 kcal/g, Bulk sweeteners, Sugar and calorie reduction, Tooth-friendly)		
Maltitol Maltidex®	· Similar sweetness, cooling effect and behavior to sucrose · Boosts fruity flavors	(Plant-based) frozen, neutral and fermented desserts, (plant-based alternative to) flavored dairy and cocoa drinks
Sorbitol C☆Sorbitex®	· Milder relative sweetness · Cost-effective	
Erythritol Zerose®	· Sweetness and taste profile close to sucrose · Synergistic with high-intensity sweeteners, masks off-flavors · Adds smoothness and body · Zero calories · Good digestive tolerance	

¹ Steviol glycosides and polyols are permitted in most energy or sugars reduced foods under “quantum satis” or under conditions of use. Foods with over 10% polyol content must carry a label “Excessive consumption may cause laxative effects” (EU Reg. 1333/2008 on food additives)



Cocoa & chocolate



From bean to bar, Cargill's global portfolio of high-quality cocoa and chocolate ingredients can help you create delicious dairy & dairy alternatives applications.

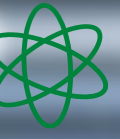
Product Type/Name	Features & Benefits	Applications
Chocolate		
Standard <i>Milk, dark, white</i>	· Liquid & solid solutions · Capability to produce chocolate recipes that comply with vegan certification · Available with sustainable certification	(Plant-based alternative to) desserts and dairy drinks
Caramel Selection	· White chocolate with caramelized ingredients · Clean label- flavored with natural caramelized ingredients · Four color & flavor profiles	
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 <i>Vegan chocolate decorations & inclusions</i>	· 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'*	
Cocoa powder		
Gerken's® cocoa	· A broad range of high-quality cocoa powders suitable for a variety of applications · Two new, 30% sugar reduced cocoa powders, in a natural way (without adding any sweeteners or artificial ingredients) · Available with a sustainable certification · Available in organic	
ExtraVeganZa	· Two specialty cocoa powders to enhance the sensory appeal of plant-based alternatives to dairy drinks	
Coatings and fillings		
Customized plant-based compounds	· Made with plant-based ingredients for recipes that are also suitable for vegans · No limit on dairy traces is offered* · Dedicated 'No nut' production line · Available with a sustainable certification	

* Produced on our standard lines, dairy traces without max limitations.

Tap into our dairy expertise

Our excellent applications support is guaranteed from our Dairy/Dairy Alt Innovation Centers in Vilvoorde (BE) and Baupte (FR), where we can conduct co-creation trials with you.

- Advanced research, development & technical expertise
- Fully equipped pilot plant and control /characterization labs
- Comprehensive sensory, application and pilot testing
- Rapid delivery of concepts, prototypes and formulations
- Nutrition, regulatory support



Anne-Laure Rouger
R&D application team
leader Dairy & Dairy
Alternatives

