

Chef's Selection

Made to stand out

Own
the culinary
stage



#01 PURE EDITION - SUMMER 2025



Enhance sensory
appeal with smart
formulation

Stay on-trend
with consumer-
driven concepts

Maintain
uncompromised
quality

Meet the label-
friendly challenge
with ease

Cargill



CHEF'S SELECTION - MADE TO STAND OUT | CARGILL

Welcome

Welcome to Cargill's Chef's Selection – summer 2025 edition – your guide to standout culinary creations with label-friendly solutions.

Inside, you'll find fresh inspiration rooted in seasonal trends, global flavors, and evolving consumer expectations. Each concept is crafted to

spark innovation, tackle real-world challenges, and help your products shine on the culinary stage.

We hope this edition ignites new ideas, showcases the value of our core ingredients and expertise, and helps you create products that perform, delight, and stand out.

In the spotlight

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The *new* appetite

In today's ever-evolving food world, consumers want more than just great taste. They crave bold, exciting flavors and satisfying textures, while also looking for nutritional benefits that support their lifestyle. Just as important, they expect ingredient lists they can understand and trust: clean, simple, and transparent.

At Cargill, we understand these evolving demands, and help food manufacturers to meet them head on.

**That's why
we're proud to
introduce Chef's
Selection!**



So, what is Chef's Selection?

Cargill's Chef's Selection is a curated series of culinary prototypes developed by the Cargill culinary team to inspire innovation and help manufacturers meet today's evolving food expectations.

Each prototype is part of a themed edition, designed to reflect current market needs, seasonal opportunities, or emerging culinary trends.

At its core, Chef's Selection is about adding value to your culinary products, not only by sparking inspiration but by offering practical, real-world solutions. It's about refining, optimizing, and elevating every aspect

of a product. It's about creating the best products that consumers crave.

So that's why Chef's Selection is more than just a showcase of our team's culinary excellence, but it's Cargill's commitment to make our customer's culinary products stand out and "own the culinary stage."

By combining a broad portfolio of solutions with deep formulation expertise, we empower manufacturers to create on-trend, performance-driven products without compromising on taste and texture.

But, how do we *add* *value*?

Uncompromised quality

Through carefully selected ingredients, we maintain the highest standards of taste, texture, and mouthfeel for a great eating experience.

Smart formulation

We optimize recipes to enhance both sensory appeal and product performance, ensuring that every dish delights from first bite to finish.

Consumer- driven innovation

We develop products that align with evolving consumer demands, so you can stay one step ahead of market.

Improving perception

Our portfolio of label-friendly solutions is aimed towards consumer expectations for transparency and health-conscious choices.



Ready to *join* our culinary journey?

At Cargill, we're more than just an ingredient supplier, we're your trusted partner. Together, we can craft products that don't just meet consumer expectations, but set new standards in quality and performance.

Whether it's refining what you already have, reimagining it, or inventing something entirely new, Chef's Selection is your springboard for innovation.

Welcome to a world where culinary innovation meets tradition, and where every meal is an opportunity to share, savor, and celebrate.

So let's get started... After all, the next product to own the culinary stage could be yours!

The *Pure* edition

This summer 2025 Chef's Selection edition puts Cargill's label-friendly solutions in the spotlight, showcasing how their multi-faceted performance can bring fresh, tasty and globally inspired inspiration to your summer offerings.

Crafted for sharing, each concept draws from the vibrant flavors of cuisines like Vietnamese, Mexican, and Korean, reimagined with clean, trusted ingredients that today's consumers recognize and value.

Whether it's a zingy drizzle for tacos, or a perfectly balanced bite like a quiche or plant-

based spread, each prototype demonstrates how taste, texture, and transparency can come together in one standout creation.

With a focus on flavor, visual appeal, and simplified labels, this edition brings the season's energy to life, helping you meet evolving expectations without compromise.

Now let's explore what's cooking and discover how Cargill's label-friendly ingredients can help your next product own the culinary stage this summer!





Fang Lie, Culinary Chef



Claudia Cecilia Cepeda Mendiola, Culinary Specialist

Exploring our *prototypes*

At the heart of every prototype is the creativity of our culinary specialists.

Blending global inspiration with broad expertise, they craft concepts that combine fresh flavors, appealing textures, and label-friendly ingredients, shaping tomorrow's tastes with skill and passion.



Viola Ong, Culinary Specialist

01



CHEF'S SELECTION - MADE TO STAND OUT | CARGILL

A sumptuous summer *dip*

Label-friendly & creamy carrot dip.

The market

Dips are a summer staple. Light, shareable, and endlessly versatile. But today's consumers expect more: a fresh, vibrant taste, a creamy texture that clings just right, and a familiar, transparent label.

For producers, achieving the ideal consistency can be a challenge. Many veggie dips tend to turn out too runny, compromising both mouthfeel and convenience. And with increasing demand for recognizable, label-friendly ingredients, there's no room for compromise.

Our chef's response

Say hello to our label-friendly, creamy carrot dip, crafted to deliver both function and flavor.

We've tackled the common challenge of overly liquid vegetable dips head-on. Thanks to our SimPure® instant corn starch, this dip holds its creamy texture beautifully, ensuring just the right cling to crackers, breadsticks, or flatbreads, without sacrificing label appeal.

With its bright color, smooth mouthfeel, and fresh-from-the-garden taste, this dip brings summer to life in every scoop. It's ideal for shared moments and snackable occasions.

CHEF'S SELECTION - MADE TO STAND OUT | CARGILL

Product spotlight

SimPure® 99475 is our label-friendly, instant corn starch designed to deliver superior texture in cold and instant applications. It ensures a rich, creamy consistency and excellent adherence to carriers like crackers or bread (sticks), even under high-shear processing.

- Perfect for:
- Cold & instant applications
 - High-shear environments

Serving suggestion

Top with toasted pumpkin seeds and a sprinkle of fresh herbs for added crunch and color. Pair it with crackers or flatbreads to fully appreciate the dip's clean adherence and smooth texture.

Ingredients	%
Carrots	35.5
Pumpkin	31.5
Water	18.5
Rapeseed oil	8.0
Lemon juice	3.3
► Starch (SimPure® 99475)	1.5
Salt	1.0
Lactic acid	0.3
Ras El Hanout	0.3
Garlic powder	0.1

► Cargill ingredient

Chef's tip

Pair this dip with our high-protein parmesan crackers for an unbeatable combination.



From
the
Mind
Behind
the dish



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Appetizing and savory snacking is on the rise – so why not combine the trends with a label-friendly claim in a vegetable spread and high protein cracker? With this vegetable first alternative to the very popular hummus dips you will find on most shared platter appetizers, paired with a high protein cracker we made in house.”

Viola Ong, Culinary Specialist



Scan to
discover the
story behind
the recipe



02 Versatile Vietnamese dressing

Chili charm transparent dressing.

The market

Consumers today are diving deeper into global cuisine. Gone are the days when Thai or Japanese cuisine were the primary references for Asian flavors. Today, global cuisine has become much more specific, with consumers exploring and appreciating the unique dishes from individual countries, and even local regions.

This shift is driven by a desire for authenticity and a deeper connection to the origins of their food. Inspired by influencers, travel, and home-delivered meal kits, consumers are seeking out local, genuine flavors that reflect the culture they represent.

Our chef's response

Meet our chili-sweet Vietnamese dressing, a label-friendly, multi-purpose recipe with vibrant flavor and visual appeal.

To solve the typical runniness of Vietnamese dressings, we've added UniPECTINE® pectin and/or WavePure® seaweed powder. The result? A homogenous, transparent dressing that keeps chili and garlic solids suspended, making it more convenient, less messy, and visually consistent, without losing authenticity.

Whether used as a dip for spring or summer rolls or as a light drizzle on salads, this dressing brings a true taste of Vietnam to your table, with just the right balance of chili heat, sweetness, and umami depth.

Product spotlight

UniPECTINE® OF 405C SB delivers excellent texture:

- Keeps solids (red chilis and garlic) in suspension.
- Delivers a label-friendly ingredient list.
- Maintains a transparent, glossy finish
- Ensures good adherence for use as a dip.

Serving suggestion

Enjoy this authentic Vietnamese sauce as a dip for Nems, spring- or summer rolls. Or drizzle it over a salad of coleslaw, fennel, and shrimps for a fresh, aromatic twist.

Ingredients	%
Water	30.7
Sugar	24.6
Lemon juice	13.4
Vinegar	13.4
Fish sauce	13.4
Fresh garlic	2.2
Fresh red chili pepper	2.2
► Pectin (UniPECTINE® OF 405C SB)	0.1

► Cargill ingredient

Chef’s tip

Serving guests at home can be intense and you want to spend your time around the table and not in the kitchen. That’s why this dressing is perfect as it serves as a dip during the appetizers and can make a nice comeback for an entree Vietnamese inspired salad.



From the Mind Behind the dish



“By adding our UniPECTINE® pectin, we were able to find the optimal sweet spot between stabilization, emulsion, mouthfeel, while still maintaining the transparency of the dressing. On top of that these products deliver a label-friendly ingredient list.”

Fang Lie, Culinary Chef



Scan to discover the story behind the recipe

03

CHEF'S SELECTION - MADE TO STAND OUT | CARGILL

Share the *salsa* vibe

Label-friendly smooth salsa brava.



The market

Savory snacking and shared dining experiences are on the rise. From foodservice to retail, tapas-inspired dishes are gaining ground, bringing the vibrant, social spirit of Spain into everyday meals. Among these, salsa brava, a slightly spicy and smooth textured tomato sauce typically served with roasted potatoes, remains an unsung hero. While it's often seen as a side, we believe this sauce has the potential to take center stage.

Our chef's response

Here is our expertly crafted salsa brava, a label-friendly, multi-purpose sauce that combines bold Spanish flavor with convenience and versatility.

Made without artificial additives and formulated with SimPure® corn starch and RadiPure® S pea protein, it delivers a smooth, consistent texture and reliable performance across applications.

Whether paired with classic patatas bravas, roasted vegetables, or used as a zesty dip, this sauce brings rich, authentic taste and uncompromised quality, ready to inspire your next creation.

It's more than just a salsa. It's a vibe.

CHEF'S SELECTION - MADE TO STAND OUT | CARGILL

Product spotlight

Our RadiPure® S is a label-friendly protein well suited for hot processing. It delivers improved emulsion stability in sauces and dips and has excellent water holding capacity.

Serving suggestion

Serve with roasted potatoes, chicken wings, or veggie sticks to highlight the sauce's bold flavor and versatility.

Ingredients	%
Water	55.5
Rapeseed oil	10.0
Peeled tomatoes	10.0
► Starch (SimPure® 99405)	5.0
Chipotle pepper	5.0
Vinegar	4.0
Lemon juice	2.0
Sugar	2.0
Mustard	2.0
Onion powder	1.5
► Pea protein (RadiPure® S)	1.0
Smoked pyramid salt	1.0
Smoked paprika powder	0.5
Chili powder	0.5
► Cargill ingredient	

Chef's tip

When I am cooking at home for friends & family, I strive for “minimal effort but maximum satisfaction”. This salsa brava is the perfect choice as it pairs so well with many different appetizers.



From
the
Mind
Behind
the dish



“Salsa brava needs texture stability as well as to deliver a smooth and nicely emulsified texture experience. This is where our Cargill ingredients come into play, with starch for texture stability, and pea protein for emulsification & smoothness.”

Claudia Cecilia Cepeda Mendiola, Culinary Specialist

CHEF'S SELECTION - MADE TO STAND OUT | CARGILL



Scan to discover the story behind the recipe



04

A real *taco* taste of Mexico

Authentically Mexican tomatillo-jalapeño taco sauce.

The market

Mexican cuisine, often experienced through Tex-Mex, remains a global favorite. But now, more authentic regional dishes like mole poblano, pozole, and tamales are gaining momentum in the culinary spotlight.

Bringing that level of authenticity to the table, however, can be a challenge. Many traditional recipes are time-consuming and rely on hard-to-find or expensive ingredients.

Off-the-shelf sauces offer a convenient solution, but only if they can deliver true flavor, label-friendly ingredients, and the right texture. Keeping sauces homogeneous over time, without added sugars or unfamiliar ingredients, remains a key technical hurdle.

Our chef's response

Introducing our Mexican tomatillo-jalapeño sauce, a bold, authentic recipe with a tangy flavor where authenticity meets innovation.

Made with a label-friendly formulation containing our SimPure® corn starch for enriched texture, viscosity, homogeneity, and desirable suspension of solids. Designed to deliver a unique, vibrant flavor, this sauce is your smarter choice for traditional taste.

To optimize cost and texture, we've added aubergine, a technique inspired by traditional Mexican taquerias, allowing for a reduction in tomatillo usage without compromising authenticity.

Perfect for tacos, enchiladas, or as a fresh topping, this sauce brings the real taste of Mexico to modern kitchens looking to balance flavor, label transparency, and efficiency.

Product spotlight

SimPure® offers food & beverage manufacturers access to a growing range of functional native starches. It offers the simple ingredient label consumers want, while delivering exceptional process tolerance, shelf-life, and storage stability. SimPure® 99405 is a label-friendly corn starch derived from waxy maize, designed for cook-up applications in culinary sauces.

- It supports:
- Viscosity.
 - Enriches texture and mouthfeel.
 - Processing flexibility from mid- to high-temperature homogenization.

Serving suggestion

Top freshly prepared tacos with 1-2 spoons of tomatillo-jalapeño sauce for a bold finishing touch.

Chef's tip

Bring Mexico to your home by serving up authentically Mexican tacos. I always like to adapt the plating so my guests are transported to the country of origin.

Ingredients	%
Water	48.2
Tomatillo (Green tomato)	25.0
Courgette	15.0
Onion	8.0
► Starch (SimPure® 99405)	1.5
► Salt (Hi-Grade) Plus	1.0
Jalapeno green chili	0.5
Coriander	0.5
Garlic	0.3

► Cargill ingredient

From the Mind Behind the dish



“Mexican-style dishes remain on-trend as consumers seek out new sensory experiences from around the globe. But they expect to get these experiences delivered in a label-friendly way. At the same time, there’s a trend towards plant-based. That’s why we’re bringing authenticity, plant-based and label-friendliness together.”

Claudia Cecilia Cepeda Mendiola, Culinary Specialist



Scan to discover the story behind the recipe

CHEF'S SELECTION - MADE TO STAND OUT | CARGILL



05

The *K-glaze*

Spicy & sweet Korean glaze with reduced sugar.



The market

K-pop, K-dramas, and K-food have propelled Korean culture to the global spotlight, and Korean BBQ has become one of its most iconic culinary exports. Its' signature glaze, bold, spicy, and sweet, traditionally relies on fermented chili paste (Gochujang) and a high sugar content, often around 28–35%.

While originally popular in foodservice, Korean BBQ sauces have entered the retail space, typically offered as bottled sauces rather than true glazes.

But as consumer preferences shift, there's increasing demand for reduced-sugar options (Cargill IngredienTracker™ 2025) and products that work across modern cooking formats, including air fryers. Meeting these expectations, without compromising on taste, texture, or authenticity, is no easy feat.

Our chef's response

Introducing our sweet & spicy Korean BBQ glaze, crafted for bold taste, clean texture, and 50% less sugar.*

Our culinary experts blended Cargill™ soluble corn fiber with EverSweet®* steviol glycosides (from fermentation) to create a reduced-sugar glaze that delivers authentic flavor and excellent adherence, even in air fryer applications.

Thanks to the sauce's inherent flavor intensity, we've achieved the same sweet-spicy profile with significantly less sugar, while maintaining a glossy, sticky finish that clings beautifully to proteins like chicken drumsticks.

Versatile by design, this glaze can also be adapted for use as a marinade, dip, or stir-fry sauce, offering flexibility for food manufacturers and kitchens alike.

*EverSweet® is a product of Avansya, a joint venture between Cargill and dsm-firmenich.

Product spotlight

- Cargill™ soluble corn fiber P70 – restores body and stickiness in reduced-sugar formats
- EverSweet® – fermentation-derived steviol glycosides for sweetness.

Cooking instructions

- Coat the chicken drumsticks in a light dusting of SimPure® 99405 label-friendly starch.
- Cook the drumsticks in the air fryer at 180°C for 10 minutes.
- Toss the cooked drumsticks in a big bowl with the glaze until fully covered.
- Cook for an additional 4 minute in the air fryer until the glaze is set.

Serving suggestion

Decorate with some sesame seeds and chopped spring onions.

Ingredients	%
Water	26.5
Gochujang (fermented chili paste)	15.4
Soy sauce	13.9
White sugar	11.0
White wine vinegar	8.9
► Soluble corn fiber (Cargill™ soluble fiber P70)	8.2
Tomato puree	7.0
Spices (garlic, onion, black pepper, ginger)	3.9
► Starch (SimPure®) 99405	2.9
Sesame oil	1.3
► Salt (Hi-Grade) Plus	1.0
► Steviol glycosides from fermentation (EverSweet®*)	0.03

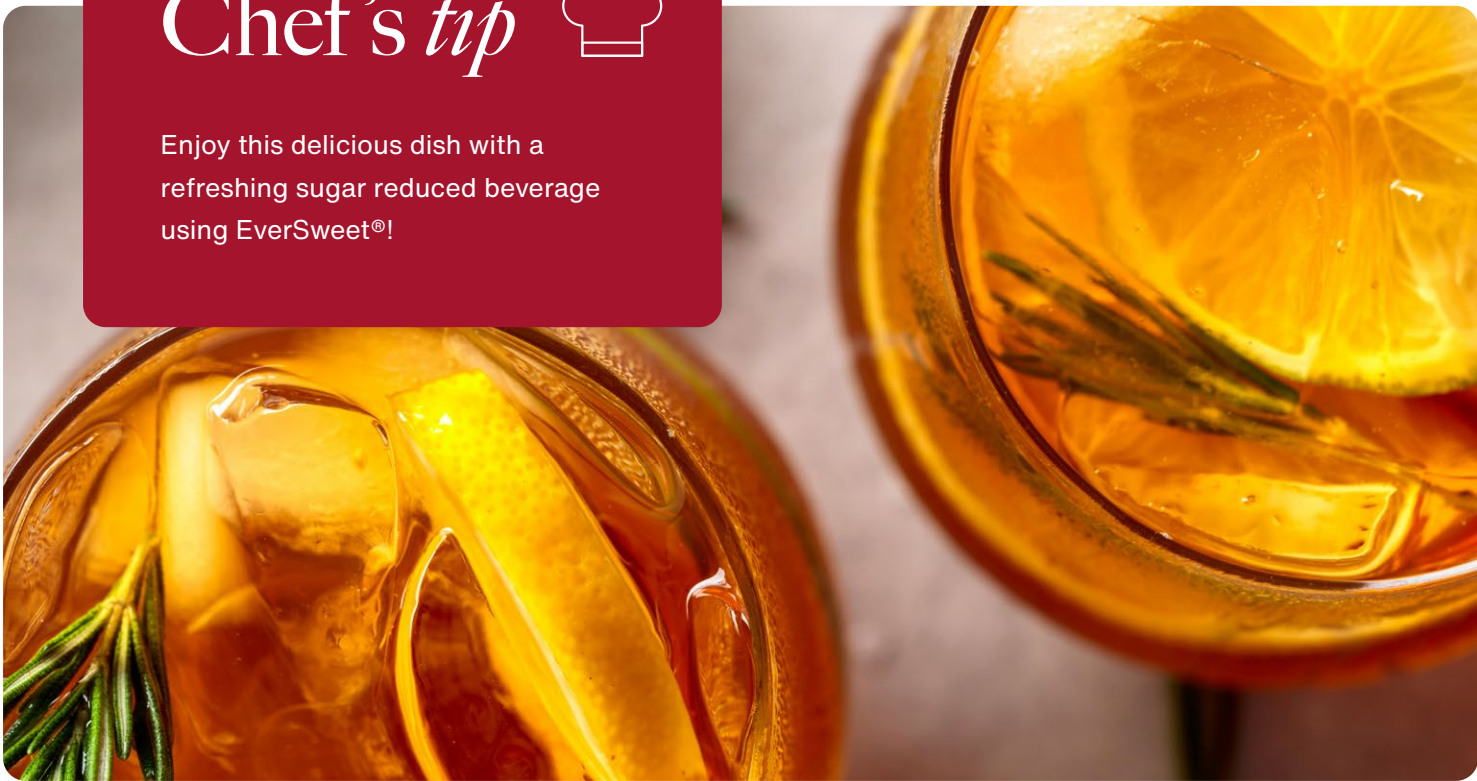
► Cargill ingredient

*EverSweet® is a product of Avansya, a joint venture between Cargill and dsm-firmenich.

Chef’s tip



Enjoy this delicious dish with a refreshing sugar reduced beverage using EverSweet®!



From the Mind Behind the dish



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“We were challenged to create a sticky heat stable glaze that does not separate. So we went with SimPure® 99405 label-friendly starch, which is stable at a low pH. We also brought in Cargill™ soluble corn fiber for stickiness, and sugar reduction with EverSweet®. We managed to create, great taste and texture while reducing sugar content compared to market offerings by 50 %.”

Viola Ong, Culinary Specialist



Scan to discover the story behind the recipe

* Average of 50% reduction compared to a selection of market available Korean bbq sauce products in Europe.

06

CHEF'S SELECTION - MADE TO STAND OUT | CARGILL

Summer breeze • quiche

Delicious quiche that's light on eggs, but big on flavor.



The market

Quiche has long been a staple of brunch menus, summer lunches, and shared entrées. But this classic dish is under pressure. Rising egg prices in some regions, growing interest in reducing animal-based ingredients, and consumer demand for lower-calorie options are challenging traditional formulations.

For producers, cutting back on eggs and dairy isn't easy, these ingredients contribute significantly to flavor, texture, and structure. Add to that the need for freeze/thaw stability in frozen SKUs, and reformulation becomes even more complex.

Our chef's response

Meet the Summer Breeze Quiche, a lighter take on a savory classic that delivers indulgent taste with fewer animal-based ingredients.

Made with bacon and broccoli, this recipe reduces egg content by 20%*, without compromising flavor, texture, or structure.

Thanks to SimPure® corn starch, the filling remains smooth and homogenous, with excellent freeze/thaw stability. It provides a firm base for even suspension of vegetables and proteins, and performs beautifully whether baked, frozen, or heated in an air fryer.

*20% reduction compared to standard quiche recipe.

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Product spotlight

SimPure® 99480 is a label-friendly instant starch derived from waxy corn, designed for use in mild to moderate processing conditions. Its agglomerated form allows for fast, easy dispersion.

- It delivers:
- A rich, creamy, and juicy texture
 - Natural suspension of vegetables for better visual appeal
 - Quick, easy incorporation into the filling mix

Cooking instructions

1. If frozen, thaw 12 hours before preparation
2. Heat in the air fryer at 180°C until the center reaches 80°C : small quiche 10 minutes, large quiche 15 minutes.

Chef’s tip

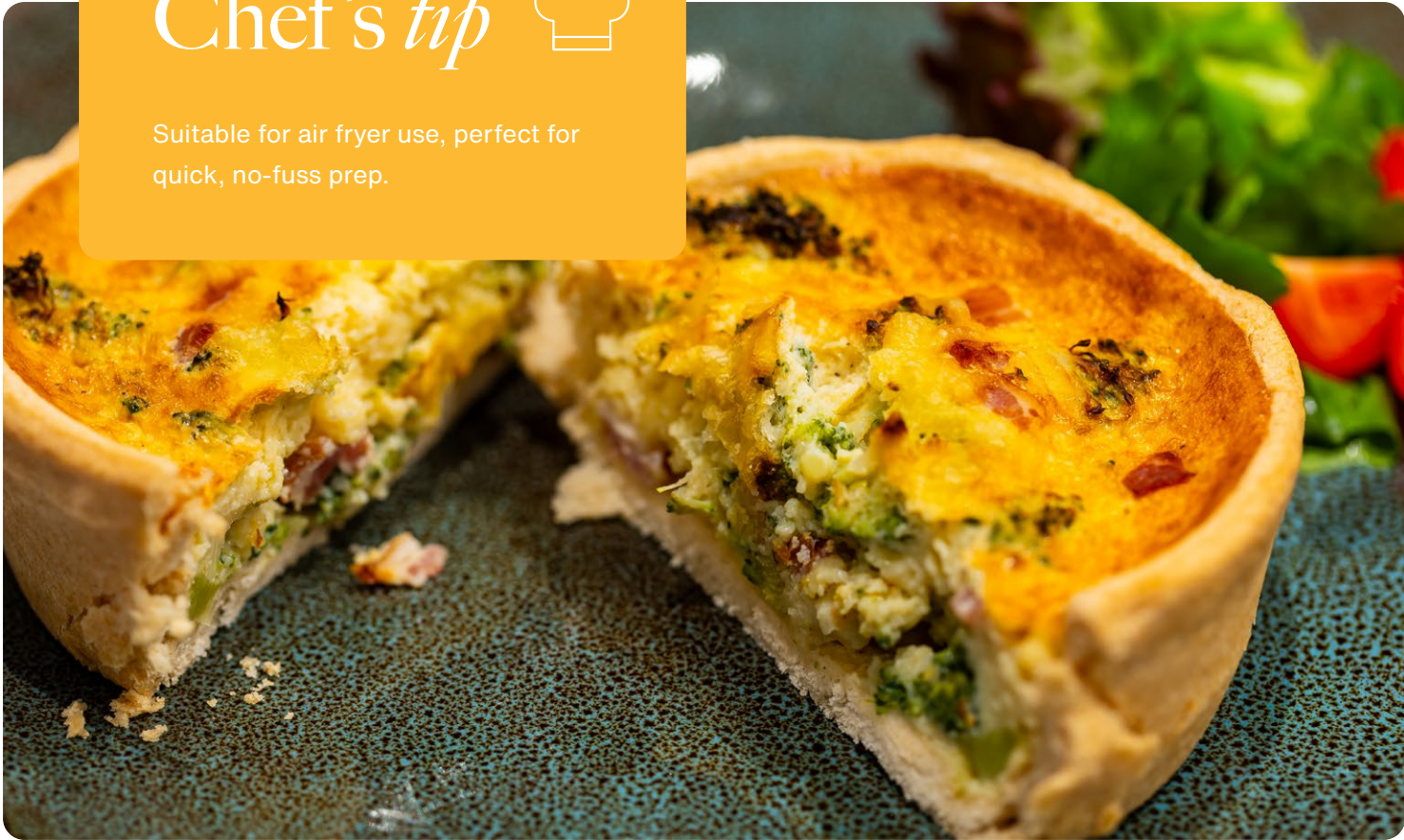


Suitable for air fryer use, perfect for quick, no-fuss prep.

Quiche mix (excl. the dough) Ingredients	%
Egg	37.0
Milk	37.0
Water	19.0
Bouillon	8.0
▶ SimPure® 99480	5.0
▶ Salt (Hi-Grade) Plus	1.0
▶ Cargill ingredient	

Serving suggestion

Pair with a crisp salad of lettuce and cherry tomatoes to complement the quiche’s richness with a fresh, acidic contrast.



From the Mind Behind the dish

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“In order to deliver to the required parameters around stability, texture, mouthfeel and cost efficiency, we used a blend of SimPure® label-friendly starches. I’m pretty impressed with the results if I do say so myself!”

Fang Lie, Culinary Chef

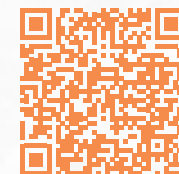


Scan to discover the story behind the recipe

Are you *ready* to take the next step?

Whether you're exploring new textures, refining a formulation, or looking for your next big idea, we're here to help you refine, optimize, and elevate. Let's create products that don't just meet expectations, they set new standards.

Get in touch with our team and discover how Chef's Selection can support your next culinary breakthrough.



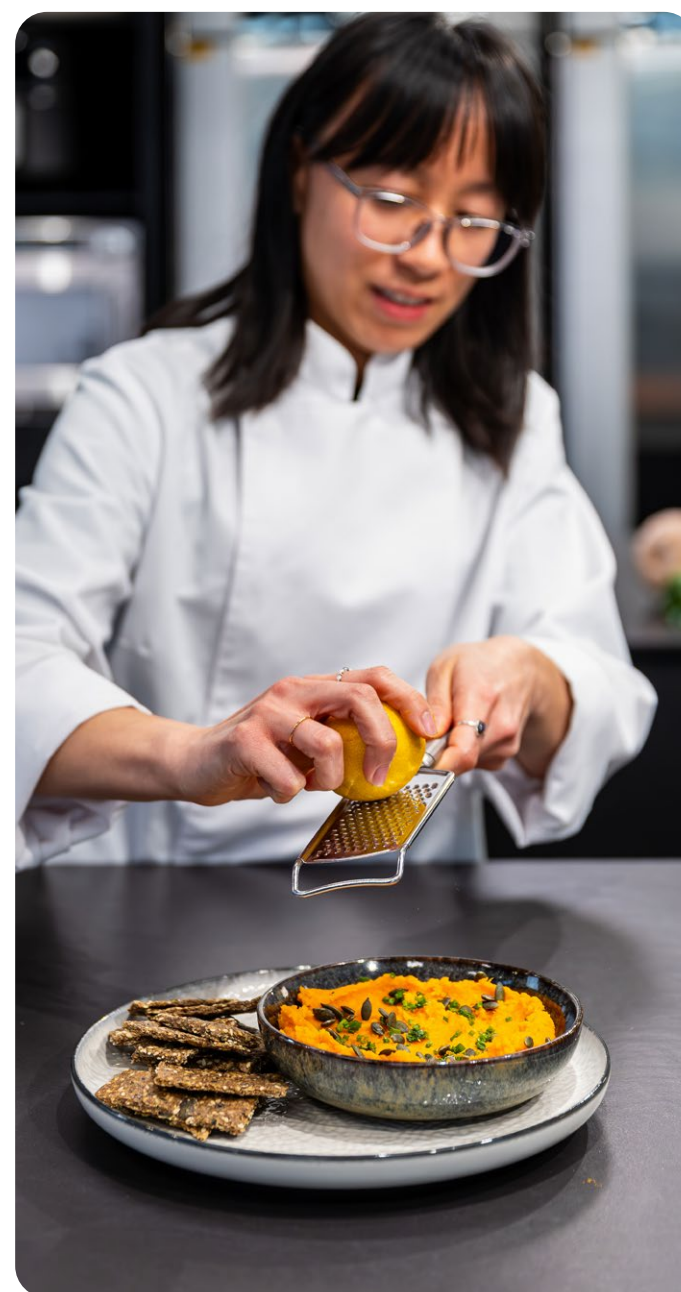
Scan to get in
contact with us.

Have a look at *behind* the *scenes*

Where innovation meets passion

What you've seen throughout Chef's Selection is just the surface. Behind every prototype, every texture, every label-friendly breakthrough is a team of dedicated chefs, food scientists, application specialists, and ingredient experts, working together to bring culinary ideas to life. In our kitchens and labs, ideas are tested, refined, and elevated, always with the end consumer in mind.

This is where Chef's Selection begins, and where every edition is crafted with care, curiosity, and a shared passion for food that performs, connects, and delights.



Ready to craft
standout products?
The stage is yours.



Cargill[®]