

# Pectin. A label-friendly solution for dairy texture dilemmas.

Made from botanical sources like citrus and apple, pectin is widely accepted by consumers. It's a versatile texturizing ingredient well-suited for applications ranging from acid dairy beverages to yogurts.

Available in both high methoxyl (HM) and low methoxyl (LM) formulations, Cargill's pectin options offer label-friendly solutions for a wide range of texturizing challenges. For example:

- **Acid Dairy Drinks.** Cargill's Unipectine HM pectin is the label-friendly alternative to carboxymethyl cellulose (CMC) and modified starch. Beyond the benefits of a simplified ingredient statement, in these beverages, pectin provides better Texturizingity and enhances flavor, resulting in a more pleasant, refreshing drink.
- **Yogurt.** Combine Unipectine LM pectin with other label-friendly ingredients (like agar or Texturizing native starches) to replace gelatin and modified starch. The result is a creamy yogurt with the viscosity and body consumers expect, made with label-friendly ingredients.

**Simple. Pectin. Request a sample *today*.**

**[Cargill.com/texturizingsystems](http://Cargill.com/texturizingsystems) or 1-877-SOL-UTNS (765-8867)**

