

Ingredient Replacement Made Easy

Today's consumers want simple, wholesome ingredients. You need reliable, high performance solutions. Cargill's Customized Texturizing Systems can help.

We offer a range of Texturizing Systems that deliver label-friendly texturizing solutions. We use label-friendly ingredients like pectin, starch, citrus fiber and sunflower lecithin to deliver high-performing systems made from ingredients consumers know and trust.

Whatever you're looking to replace, from carrageenan to modified starches, we have proven solutions we can tailor to meet your needs. For example:



Application	Current Industry Standard Texturizers	Cargill's Label Friendly Alternative
Yogurt (blended)	Modified food starch, gelatin	Texturizing Systems based on corn or tapioca starch, pectin and agar
Drinkable Yogurt Smoothies	Modified food starch	Texturizing Systems based on corn starch and pectin
Sour Cream	Modified food starch, mono and diglycerides, phosphates and carrageenan	Texturizing Systems based on corn starch or citrus fiber, with xanthan and locust bean gum
Sour Dressings	Modified food starch, mono and diglycerides, soy lecithin, carrageenan	Texturizing Systems based on corn starch or citrus fiber, with sunflower lecithin, guar gum and locust bean gum
Ice Cream	Mono and diglycerides, polysorbate 80, cellulose gums, egg yolks	Texturizing Systems based on sunflower lecithin, locust bean gum, guar gum and carrageenan
Multiple Applications	Modified food starch, mono and diglycerides, MCC, cellulose gums	Texturizing Systems based on citrus fiber, rice starch, xanthan, agar, locust bean gum, guar gum and carrageenan

Ingredient replacement doesn't have to be hard. Our texturizing experts have done the work, creating Custom Texturizing Systems that can be customized to meet your specific needs.

Ready to learn more? Contact a Cargill sales representative today.
Cargill.com/texturizingsystems or 1-877-SOL-UTNS (765-8867)