

Texturisers

Lecithin

Hydrocolloids

Carrageenan

Citrus Fiber

Pectin

Seaweed Powder

Xanthan Gum

Starches & Derivatives

Dried Glucose & Maltodextrin

Functional Label-Friendly Starches

Modified Starches

Native Starches

Texturisers

Texture is a vital part of the sensory perception process. It affects our enjoyment of a food and how acceptable we find it. Cargill's extensive texture portfolio is backed by application centers offering extensive application know-how and pilot production facilities to help you create new concepts and tailor existing formulations. In short, we offer a wealth of solutions for texture, and the technical competence for their optimal application.

Product type/name

Features & Benefits

Lecithin

The label-friendly emulsifier that does it all.

Hydrocolloids

Used in a variety of applications ranging from baked goods to dairy and nutritional products.

- Citrus Fibre
- Seaweed Powder
- Carrageenan
- Pectin
- Xanthan Gum

Starches & Derivatives

Cargill's starch portfolio addresses the formulation, cost optimisation as well as nutritional needs of our customers.

- Label-Friendly starches
- Native Starches
- Modified Starches
- Dried Glucose & Maltodextrin



Lecithin

Lecithin

Plant-derived emulsifier

This plant-derived, versatile, label-friendly emulsifier seems to do it all. It helps to create and stabilise emulsions, both oil in water and water in oil, while helping to improve texture, mouthfeel and viscosity in a range of applications. In baked goods it helps to improve machinability, dough release and moisture retention.

In dairy alternatives it enhances the mouthfeel and in chocolate it helps to adjust the viscosity and reduces the use of cocoa butter. It can serve as a release agent, as a replacement to synthetic emulsifiers, and disperses fat and water-binding ingredients in instant applications. Last but not least, it also provides anti-oxidation for enhanced shelf life.

Label-Friendly

Nature-derived emulsifier with good familiarity, especially for soy.

Plant Based

Sourced exclusively from plants and is available in soy, sunflower and canola.

Broad Functionality

Good emulsifying and stabilising properties in various applications, suitable for wide range of consumer products.

Product type/name

Features & Benefits

Fluid

Canola, Soy (GM/NGM),
Sunflower, Organic Soy

- Label-friendly emulsifier
- Promotes homogeneous distribution of ingredients
- Improves texture and mouthfeel
- Increases shelf life

Deoiled

Canola, Soy (GM/NGM),
Sunflower

- Improves dough handling
- Volume improvement
- Easy dosing with de-oiled lecithin

On carrier

Emulthin®

- Label-friendly emulsifier
 - Promotes homogeneous distribution of ingredients
 - Improves texture and mouthfeel
 - Increases shelf life
 - Improves dough handling
 - Volume improvement
 - Easy dosing with lecithin on carrier
 - Allows for different levels of flow ability
-

Hydrocolloids

Carrageenan

Citrus Fiber

Pectin

Seaweed Powder

Xanthan Gum

Hydrocolloids

Cargill offers the food industry a wide range of hydrocolloids: biopolymers (xanthan gum and scleroglucan), carrageenan and pectin. These hydrocolloids are widely used in the food industry and in a growing number of pharmaceutical and cosmetic applications.

Product type/name	Features & Benefits
Xanthan gum Satiaxane®	<ul style="list-style-type: none">• Thickening and viscosifying agent• Stability in acid conditions and under heat treatment
Pectin UniPECTINE®	<ul style="list-style-type: none">• Label-friendly thickening and gelling agent• Stabilises proteins
Carrageenan	<ul style="list-style-type: none">• Plant Based• Vegan/Vegetarian• Fat and sugar reducer• Suitable ingredient for certified Halal and Kosher products



Carrageenan

Carrageenan, derived from red seaweed, has been consumed for centuries and used in foods for over 600 years. It is a unique and widely versatile food ingredient.

Carrageenan offers numerous technological functions in foods and beverages and is commonly used to bind protein, promote gel formation, thicken, stabilise, and replace fat. Carrageenan is used in conventional food, permitted in processed foods marketed as organic, and suitable in foods marked Halal, Kosher and vegan.

Cargill offers one of the widest ranges of commercially available carrageenan, employing proven production processes and using a large variety of different types of red seaweeds such as Gigartina, Chondrus, Iridaceae, and Eucheuma.

To ensure sustainable sourcing of our offer Cargill has established the Red Seaweed Promise. Further information on the program can be found below.

[Red Seaweed Promise](#)



Citrus Fiber

CitriPure®

Consumers are looking to increase fiber intake. Fortification is an obvious route to contribute to fiber intake, which is why fiber enrichment has never been more on trend. Furthermore, the label-friendly trend is gaining momentum as consumers seek out nature-derived, familiar, simple and sustainable sourced ingredients. CitriPure is a label-friendly citrus fiber obtained without chemical modification, providing nutritional properties & a great texture enhancement.

Product type/name

Features & Benefits

Citrus fiber
CitriPure®

- Water binder & moisture control
- Health Star rating improvement

Label-Friendly

Nature-derived, simple and familiar ingredient made from citrus peel.

Nutritional Boost

Fiber enrichment thanks to its intrinsic balanced mix of 40% soluble fiber (pectin) & 60% insoluble fiber (cellulose & hemicellulose), thus enabling Health Star rating improvement.

No Chemical Modification

Simply fully dried peel (nothing added, nothing taken away) produced with only water and energy. All the natural components of the citrus peel are kept intact.



Hydrocolloids

Pectin

UniPectin® Texturiser

Sourced from citrus peels and apple pomace, label-friendly pectin has widespread consumer recognition as an ingredient by evoking memories of homemade jams and jellies, 'like grandma made'.

Pectin, as a food ingredient, can be used as a gelling agent, thickening agent and stabiliser in food applications, in everything from ice cream to vegan gummies.

Label-Friendly

Nature-derived and familiar ingredient.

Plant Based

Sourced from citrus peels and apple pomace.

Broad Functionality

Gelling and thickening functionalities.
Popular in vegan and reduced-sugar formulations



Seaweed Powder

WavePure® Stabiliser

Seaweed has a long history of being used as food in various parts of the world. In recent years, consumers' favorable perception of seaweed has been reinforced. It's often hailed as a superfood, due to its beneficial nutrients.

Cargill's WavePure® is a seaweed powder range based on native seaweed obtained without any chemical modification. It's a unique ingredient that helps to maintain stability, bring great body and mouthfeel in dairy and plant based dairy alternative applications.

Label-Friendly

Nature-derived and familiar ingredient

Nutritional Boost

Low calorie content, rich in fiber and other naturally healthy elements (i.e. proteins, vitamins, & antioxidants)

No Chemical Modification

Whole, not-transformed seaweed; all the natural components of the seaweed are kept intact



Xanthan Gum

Naturally-occurring polysaccharides from plants and seaweeds have been in use for a long time. Microbial polysaccharides however have only been discovered relatively recently. Xanthan gum was the second microbial polysaccharide to be commercialised. Xanthan gum is a bacterial polysaccharide produced industrially on a large scale.

Product type/name

Xanthan Gum
SATIAXANE®

Features & Benefits

- Cold soluble thickener
- Great binder with high suspension powder
- Great freezer/thaw stability for cakes, pastries and sweet goods
- Thermoreversible and soft elastic gels
- Helps improve spreadability, ideal for cheese, creamers and milk alternatives
- Help improves mouthfeel
- Heat resistance to heat treatment & pH 1 to 13
- Transparent grade also available



Starches & Derivatives

Dried Glucose & Maltodextrin

Functional Label-Friendly Starches

Modified Starches

Native Starches

Dried Glucose & Maltodextrin

Dried glucose syrup and maltodextrin are obtained by enzymatic conversion of starch. They help improve texture and flavour, thicken foods and bind the ingredients together while extending shelf life.

Applications	Features & Benefits	We Recommend
Culinary	<ul style="list-style-type: none"> Brings mouthfeel and carrying flavours 	C*Dry [®] MD, C*Dry [®] A , C*Dry [®] GL, C*Dry [®] Light
Bakery & Fillings	<ul style="list-style-type: none"> Helps increase crispiness Enables sugar profile adjustment 	C*Dry [®] Light, C*Dry [®] MD, C*Dry [®] GL
Dairy & Plant-Based Alternative Dairy	<ul style="list-style-type: none"> A range of sugar compositions in dry powder format for ease of handling Provides body and mouthfeel Helps enhancing creaminess and gelling, increasing shininess and reducing stickiness 	C*Dry [®] MD, C*Dry [®] GL, C*Dry [®] Light, C*NutriDry
Confectionery	<ul style="list-style-type: none"> Enables to change the sugar crystallisation 	C*Dry [®] MD, C*Dry [®] GL
Beverages & Specialised Nutrition	<ul style="list-style-type: none"> Nutritional energy in sports nutrition Mouthfeel enhancement 	C*Dry [®] MD, C*Dry [®] GL, C*Dry [®] A, C*NutriDry
Meat & Plant-based Alternatives to Meat	<ul style="list-style-type: none"> Serve as carrier for flavours and bulking agent 	C* Dry [®] MD

Functional Label-Friendly Starches

Cargill offers a diverse selection of functional label-friendly, nature-derived texturisers. Our portfolio, coupled with our integrated formulation and regulatory expertise enables product development with friendlier labels while maintaining quality, functionality, and cost competitiveness.

Product type/name

Features & Benefits

**Functional
Label-friendly Starch**
SimPure®

- Thickening and viscosifying agent
- Stability in acid conditions and under heat treatment
- Label-friendly
- Nature-derived
- Improves body and mouthfeel, resulting in enhanced flavour and texture



Modified Starches

Modified starches are derived from different botanical sources such as maize, waxy maize, tapioca. They have many uses from thickening to gelling, bulking and emulsifying.

Applications	Features & Benefits	We Recommend	
Culinary	<ul style="list-style-type: none"> Helps bring body and mouthfeel in hot prepared sauces, dips and dressings Great cold storage stability for ready meals 	<ul style="list-style-type: none"> Starches for pulpy, creamy, indulgent textures Starches with great clarity for transparent sauces and dressings 	C*PolarTex®, C*Tex®, C*EmTex®, C*CreamTex®, C*PulpTex®, C*Tex® Instant, C*PolarTex® Instant, C*HiForm®, C*BatterCrisp®
Bakery & Fillings	<ul style="list-style-type: none"> Batter stabilisation Enables shelf life extension Naturally gluten free 	<ul style="list-style-type: none"> Fillings with a range of textures Offers both hot and cold preparation (cook up and instant) 	C*EmTex®, C*Tex® Instant, C*PolarTex®, C*PolarTex® Instant, C*Tex®, C*PulpTex®, C*Mix, C*CreamTex®
Dairy & Plant-Based Alternative Dairy	<ul style="list-style-type: none"> Helps provide viscosity and texture Enables fat and casein replacement 	<ul style="list-style-type: none"> Helps enhance creaminess and gelling, increasing shininess and reducing stickiness 	C*PolarTex®, C*PolarTex® Instant, C*CreamTex®, C*Stretch®, C*EmTex®, C*Tex®, C*DeliTex®, C*Tex® Instant, C*HiForm®, C*EmCap®, C*PulpTex®
Confectionery	<ul style="list-style-type: none"> Provides wide range of gelled textures Starches enable molding and coatings Both clear and opaque 	<ul style="list-style-type: none"> Enables tailored solutions/application for vegetarian or vegan Helps reducing drying time 	C*Set®, C*ClearSet®, C*AraSet®, C*HiForm®
Beverages & Specialised Nutrition	<ul style="list-style-type: none"> Texture enhancement through pulpiness or creaminess 	<ul style="list-style-type: none"> Enables cold storage stability for emulsions 	EmulTru, C*PolarTex®, C*CreamTex®, C*EmCap®, C*HiForm®
Meat & Plant-based Alternatives to Meat	<ul style="list-style-type: none"> Enables crisp and crunchy batters Helps improved yields 	<ul style="list-style-type: none"> Helps shape retention 	C*PolarTex®, C*PolarTex® Instant, C*Tex®, C*EmTex®, C*Tex® Instant

Native Starches

Derived from sources such as maize, waxy maize, high amylose maize, wheat and tapioca; native starches are generally used for food texturing and thickening. They are insoluble in cold water and swell to different degrees depending on the temperature used. Native starches have very good thickening, gelling, moisture retention and anti-staling properties.

Applications

Features & Benefits

Culinary

C*Gel[®], C*Gel[®] LM, C*Gel[®] Instant, C*Cream[®] Gel

Leverages the unique properties of corn, wheat and tapioca for thickening and providing viscosity to products that are consumed immediately after preparation

Bakery & Fillings

C*Gel[®], C*Cream[®] Gel, C*Gel[®] Instant, C*Gel[®] LM

Leverages the unique properties of corn, tapioca and wheat to help with crumb structure and shelf life

Dairy & Plant based alternative dairy

C*Gel[®], C*Gel[®] LM, C*Gel[®] Instant, C*HiForm[®]

Leverages the unique properties of corn and tapioca for gelled texture

Confectionery

C*CleanSet, C*Set[®]

Mold release and gel formation





Contact us

Learn more about our product portfolio of ingredients in Australia.

cs.orders@cargill.com
cargill.com.au