



## TREHA<sup>®</sup> Trehalose

# High-performance flavor. One simple ingredient.

**TREHA<sup>®</sup> trehalose is a versatile ingredient that enhances and intensifies certain flavors to bring out the best in your products.**

**TREHA<sup>®</sup> may be used in natural flavor systems — helping to deliver on label simplification goals.**

**Enhances flavor** in fruits, especially citrus, and highlights foods' inherent saltiness, which can enable reduced sodium content.

**Reduces bitterness** of potassium chloride in low-sodium formulations.

**Masks off-notes** in both flavors and odors, including proteins, vitamins, minerals and high-intensity sweeteners.

**Protects flavor stability** and quality throughout processing and shelf life.

[Cargill.com/labelfriendly](https://www.cargill.com/labelfriendly)

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**Cargill**<sup>®</sup> Helping  
the world  
thrive

## Natural origins

Trehalose is a naturally occurring, multi-functional sugar with nearly half the sweetness of sucrose. It is a carbohydrate (disaccharide) that is found in nature\* and is present in mushrooms, baker's yeast and honey.

- Produced from non-GM starch using non-GM enzymes
- May be used as part of natural flavor systems
- Recognized as GRAS by the Flavor and Extract Manufacturers Association of the U.S. (FEMA); FEMA GRAS is recognized in Mexico; other geographies pending
- FDA GRAS for food and beverage use in the U.S.

## Application versatility

TREHA® trehalose can be incorporated into a wide variety of applications and is GRAS up to the use levels specified below. In addition, trehalose offers a range of functional benefits to improve your processes:

- Highly soluble
- Heat/acid resistance
- Compatible with other ingredients

**TREHA®**  
Trehalose

### CONTACT

Contact a Cargill representative today at  
1-877-SOL-UTNS  
(877-765-8867)

Bakery	Beverages	Dairy	Dressings & Sauces	Fruits & Vegetables	Grains	Meats & Proteins	Snacks & Sweets	Other
Baked goods (5%)	Alcoholic beverages (3.5%) Instant coffee & tea (3%) Non-alcoholic beverages (1%)	Cheese (5%) Frozen dairy (5%) Imitation dairy products (5%) Milk products (5%)	Fats & Oils (4%) Gravies (5%) Sweet sauces (5%)	Condiments & relishes (5%) Fruit ices (5%) Jams & jellies (5%) Processed fruits (3%) Processed vegetables (5%)	Breakfast cereals (3%) Other grains (3%)	Egg products (4%) Fish products (5%) Nut products (5%)	Chewing gum (3.5%) Confectionery & frostings (5%) Gelatin & puddings (5%) Hard candy (5%) Snack foods (5%) Soft candy (5%)	Seasonings & flavors (5%) Soups (5%)

\*TREHA® trehalose is produced from starch by a proprietary enzymatic process.

**Claims:** The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.

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