

Custom Texturizing Systems

The Easy Route to Label-Friendly Dairy

Instead of sourcing multiple ingredients from multiple suppliers, let our experts formulate a custom, label-friendly Texturizing System. This could help increase your speed to market, improve product performance, reduce production risk, and save you time and money.

Dairy Beverages



Nutrition Facts	
INGREDIENTS:	
Modified food starch	

LABEL-FRIENDLY ALTERNATIVE

Nutrition Facts	
INGREDIENTS:	
Blend based on corn or tapioca starch and pectin	



Ice Cream



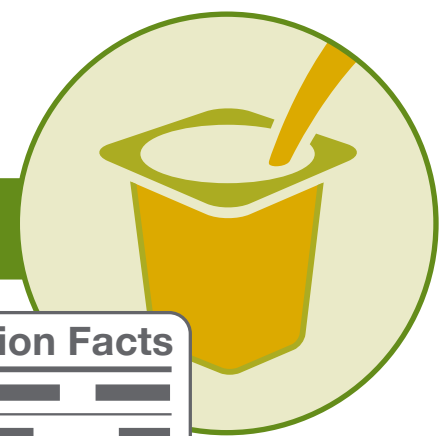
Nutrition Facts	
INGREDIENTS:	
Mono and diglycerides, cellulose gums, polysorbate 80	

LABEL-FRIENDLY ALTERNATIVE

Nutrition Facts	
INGREDIENTS:	
Texturizing System based on sunflower lecithin, locust bean and guar gum	



Yogurt



Nutrition Facts	
INGREDIENTS:	
Modified food starch Non-organic or GMO texturizers	

LABEL-FRIENDLY ALTERNATIVE

Nutrition Facts	
INGREDIENTS:	
Blend based on corn or tapioca starch, agar or pectin	
QAI-approved ingredient blends	



Sour Cream



Nutrition Facts	
INGREDIENTS:	
Modified food starch, mono and diglycerides, and phosphates	

LABEL-FRIENDLY ALTERNATIVE

Nutrition Facts	
INGREDIENTS:	
Blend based on corn starch or citrus fiber with xanthan or locust bean gum	



Cheese



Nutrition Facts	
INGREDIENTS:	
Reduce fat content and improved appearance with a cost-effective Texturizing System	



Why Cargill?



PEOPLE

Our top-notch technical experts deliver customized solutions.



GLOBAL

Our global resources, broad portfolio and buying power provide access to an unparalleled selection of custom, label-friendly ingredient replacements.



RISK REDUCTION

Our reliable supply chain and superior customer service minimize risk.



For more information on our Custom Texturizing Systems, contact us at 1-877-SOL-UTNS(765-8867) or cargill.com/texturizingsystems