

Cargill Texturizing Solutions

Cargill Texturizing Solutions has worked closely with customers throughout the dairy industry. Manufacturers of yogurt, cheeses, frozen desserts and many other applications have come to rely on the help and support that we offer. We produce and source all of the raw ingredients utilized in our formulations, giving us intimate knowledge of the entire product development process, from production to finished product.

Our technical support staff offers expertise in the application of our products and this base of knowledge allows us to provide objective, professional assistance to help you, our customers, optimize your operation. Our international R&D network supports your product development efforts.

Dairy Blends

Cargill offers a complete line of stabilizers for all types of dairy products, both Grade A and non-Grade A. Our systems approach combines ingredients such as starches, hydrocolloids, emulsifiers, and buffering salts to provide texture, mouthfeel, and stability to yogurt, smoothies, sour cream, cream cheese, buttermilk, cheese spreads and sauces, and ice cream/frozen desserts.

Vitex™ blends are developed to perform for specific processing methods common to dairy applications such as UHT, HTST, and vat pasteurization heat treatments. For example, a blend can provide shear resistance, acid tolerance and syneresis control while maintaining the correct level of viscosity or gelling to yogurt products.

Vitex™ blends may also incorporate milk solids replacement to help dairy manufacturers meet cost reduction requirements due to the recent increases in dairy ingredient costs. In addition, they provide fat mimetic properties that produce a creamy texture and excellent body for dips while reducing calories. Vitex™ liquid acidulant delivers direct acidification for excellent pH control and faster processing times.

Cargill Texturizing Solutions has developed a process in which a stabilized blend of cream and dairy solids is heated, homogenized, acidified and then packaged hot for cream

cheese and ambient for sour cream. This direct acid technology uses Vitex Stabilizers and Acidulants in a continuous production process, which decreases production times, gives excellent consistency batch-to-batch, and extends shelf-life. Acidified dairy products are ideal for food service applications where product consistency and extended shelf-life is highly desired.

Consumer demand is increasing for low fat, light and reduced calorie dairy products that taste and look like their higher fat counterparts. Vitex stabilizer blends incorporate fat replacement technology by using Cargill maltodextrins and specialty starches to mimic the mouthfeel of higher fat products. Daritech™ FC series stabilizer blends combine hydrocolloids, emulsifiers and specialty sweeteners to deliver a creamy, smooth, textured low-fat, reduced-calorie frozen desserts. These blends promote better fat agglomeration, and smaller air bubble and ice crystal size.

Cultures & Enzymes

The cultures group within Cargill Texturizing Solutions is a global leader in providing highly characterized culture systems, lipase enzyme systems and animal and microbial coagulants for use in all dairy applications. We offer a full range of acidifying and texturing culture systems in both direct vat and bulk (cultures and media) forms. Products are available for all dairy applications including yogurt, sour cream, buttermilk, quark/fresh cheese, cream cheese, cottage cheese, kefir and all varieties of aged and ripened cheeses.

Accelerated cheese ripening systems (ACR) are available for cheddar-type and parmesan-type cheeses. These innovative blends of microorganisms and enzymes provide a cost-effective means for accelerating and optimizing cheese flavor development to give the flavor notes that you desire.

We also offer a full range of highly stable probiotic culture systems including single strains, blends of multiple probiotic strains and probiotic-containing yogurt cultures.

Our lipase product line includes a wide range of both animal and microbial enzymes



for development of targeted flavors in hard Italian-style cheeses.

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Cargill Texturizing Solutions is one of the world's leading suppliers of texturizers and emulsifiers to the global food and beverage industry. From design through development to manufacturing, Cargill Texturizing Solutions is committed to creating with its customers innovative new products for consumers to enjoy. For more information, visit <http://www.cargilltexturizing.com>.

Cargill

Cargill is an international provider of food, agricultural and risk management products and services. With 158,000 employees in 66 countries, the company is committed to using its knowledge and experience to collaborate with customers to help them succeed.

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