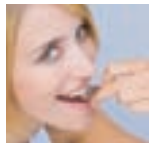


flavor systems



**Great Taste
You Can Rely On.**



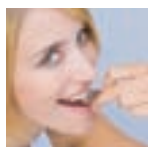
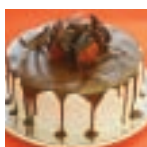
collaborate > create > succeed™



flavor systems



*Great Taste
You Can Rely On.*



collaborate > create > succeed™

Cargill™

introducing Cargill flavor systems

Great Taste Starts With a Great Partnership

We have one goal — to help you succeed

You create the most powerful, fantastic-tasting, customer-delighting food and beverage products in the world. No simple task. We are your partner in great taste and to collaborate in creative ways so you can succeed.

Cargill brings a range of offerings focused on your success:

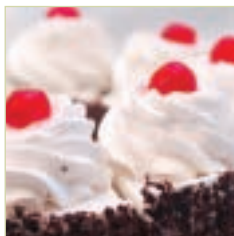
- > **Complete and unique portfolio of flavor solutions**
- > **Unparalleled consumer trend and marketing insights**
- > **Global regulatory and sensory evaluation**
- > **World-class technical expertise, collaboration and service.**

Unlike other flavor providers, we are aligned across a vast company portfolio of food ingredients. This gives us greater access to people with talents in food application, innovative technological solutions and an ensured quality supply chain. You can count on Cargill's richness in resources for a more complete and reliable solution.

In recent years, Cargill has built a strong flavor systems enterprise by consolidating more than 150 year of leading industry experience. By uniting in-house expertise with three of the oldest and well-known flavor companies in North America and Europe, we are a recognized force in the flavor systems industry.



Unlike other flavor providers, we are aligned across a vast company portfolio of food ingredients.



Focusing on Your Success

We create flavor systems and technologies in three areas:

- Beverages Applications**
- Sweet and Savory Foods Applications**
- Flavor Building Blocks**

From product concept to launch, Cargill has the capabilities and flavors you need to create great tasting products that keep consumers wanting more.

Helping You Capitalize on Consumer Trends

Put the strength of consumer insights behind your products

Creating products that are in sync with consumer drivers takes deep market insight and astute analysis. Our in-house experts keep a finger on the pulse of today's market and consumer trends. Using powerful, proprietary market research tools, we can help you with:

- > **Flavor trend research**
- > **Concept generation**
- > **New product introductions**
- > **Market analysis**

Whether you're responding to or creating trends, Cargill has the depth and breadth of application-tested flavors you can rely on, ranging from the most familiar flavors, to ethnic and culinary flavors, to sweet chocolate pairings, to new and unusual flavor combinations, and so much more.

As the world's taste buds evolve, you'll be ready with new tastes, new smells and new, consumer-thrilling ideas.



The wellness trend continues to impact the food and beverage industry as consumers rally around improving health, and vitality.



World travel and market globalization are fueling the growth of intense, ethnic and complex flavors.



People are seeking a new level of indulgence and comfort in food and drink.



Our fast paced, on-the-go world drives a continuing need for great tasting, convenient foods.



Flavor Creativity That Inspires Limitless Possibilities

A complete portfolio of flavor solutions

To attract consumers and create market-leading products, you need flavors and technologies that inspire familiarity or delight with taste surprise. Cargill is a flavor integrator that connects core ingredients with specialty ingredients, systems and technical solutions to create just the right taste sensation. Our flavor experts combine creativity and scientific know-how to make it happen.

Helping Your Brand Stand Out

Bold thinking and unique technologies differentiate your products in the market

Cargill has a long history of creating unique flavorings and technologies, and a very mindful method of driving discovery and innovation.



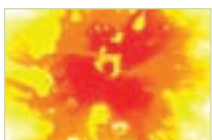
Microemulsion technology — Delivers well-balanced, high impact citrus and citrus blend flavors that cut clear. No weighting agents are used, allowing for a clean product label.



EMDIs — We are a pioneer in the development of enzyme modified dairy ingredients that yield highly concentrated, intensely flavored dairy products. They may be used to add rich taste and creamy mouthfeel, or topnoted as building blocks for signature compounded flavors.



Natural extracts — With insight on the entire supply chain from the field through extraction, we produce a range of unique natural extracts including cocoa, peanut, hazelnut, sesame, many types of coffee and tea, rum and whiskey absolute.



Freshzone® technology — Our patent-pending encapsulation technology traps volatile flavor compounds and protects them from degradation for fresher tasting, longer lasting flavor.



Citrizone technology — This proprietary technology enhances the organoleptic perception of orange, lemon, lime, grapefruit and tangerine flavors through the reaction of essential oils with natural chemicals.

As a global food provider, Cargill is uniquely positioned to control the quality of many of our flavoring supply chains and food safety confidence.

Cargill flavor systems uses the cocoa to make natural cocoa extract



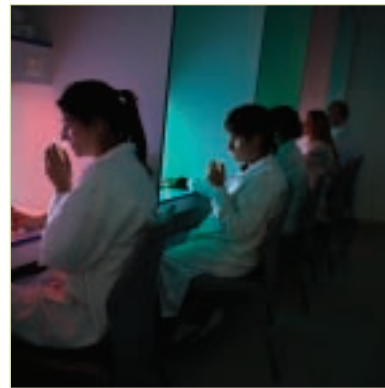
Cargill sources cocoa beans to make cocoa and chocolate

Cargill extracts are used to make flavors that are sold to customers worldwide



**Our Team
+ Your Team**

= Dynamic scientific
know-how aimed
at success!



Supporting You With World Class Technical Expertise

Trust and rely on Cargill's food science capabilities

When you partner with us, you get the Cargill edge—including unrivaled food technology expertise and facilities.

Sensory Analysis for Real-Life Consumer Feedback

To help confirm that your food and beverage products are on track with consumer preferences, our facility is designed for comprehensive sensory analysis. Compartmentalized evaluation booths equipped with Compusense® software, a variety of test designs, statistical analysis and complete reporting are all at your disposal.

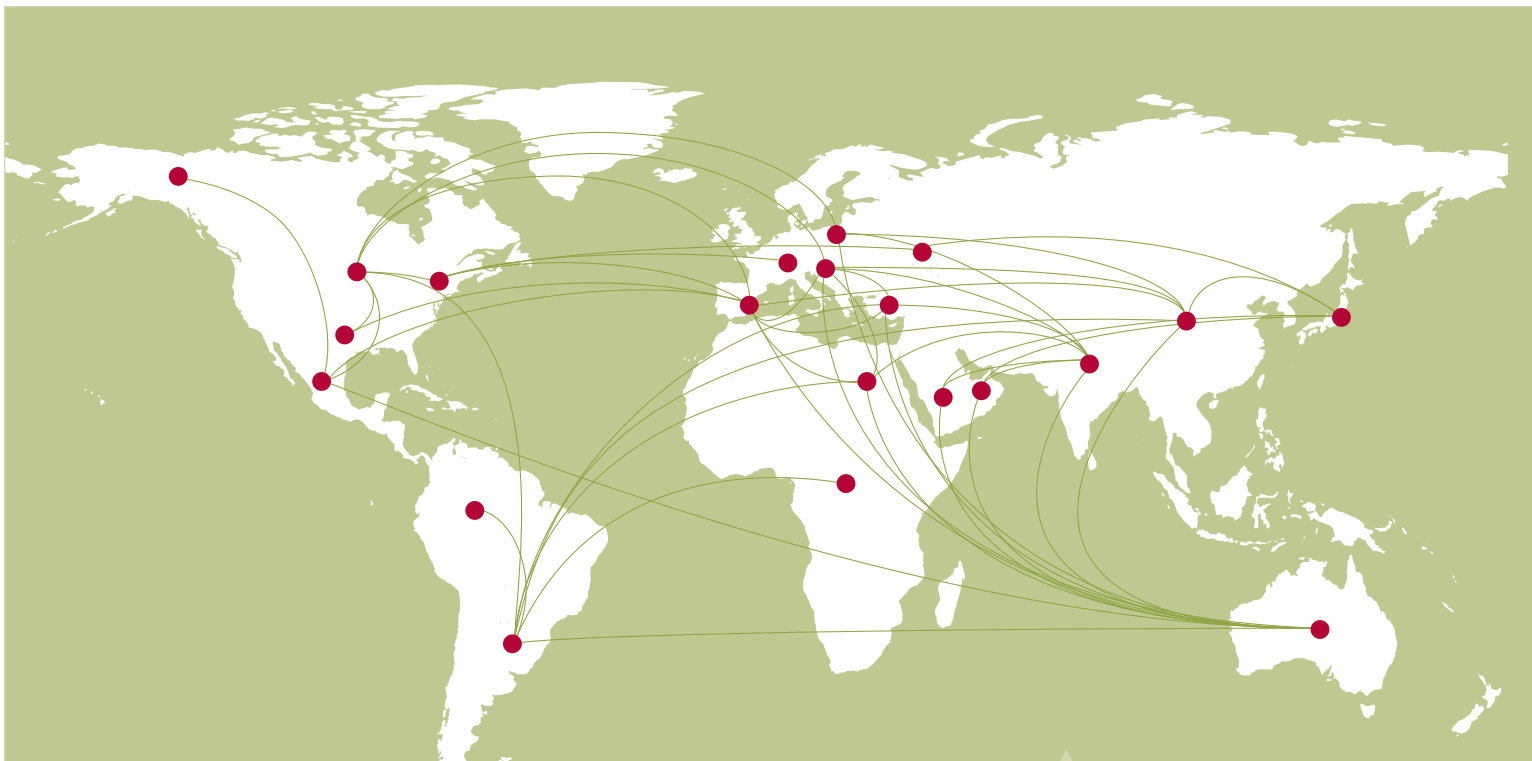
Global Regulatory Proficiency

When your brand name and ingredient label go on the package, you can breathe easy and rest assured you'll have the technical documentation needed to meet the regulatory requirements of your target geographies. Cargill's global experience in food safety and worldwide regulatory acumen can be relied upon.

Our regulatory affairs team is aimed at bridging the gap between scientific research and regulatory challenges. We're dedicated to the strategic compilation of multidisciplinary information on product performance as it pertains to safety, efficacy, and quality.

Analytical Expertise for True Taste Experiences

Our global research team focuses on developing new and unique ways of delivering flavor compounds in your finished products. We use a variety of methods to identify and quantify volatile compounds in food, beverages, and food ingredients. These results give our flavorists the data needed to create true to the source taste experiences.



Trust in Cargill Worldwide

Collaboration. Partnership. Trust. These words are synonymous with the Cargill brand and the culture in which we flourish. Our commitment — to nourishing ideas and nourishing people all over the world — is a mission that is directly in line with your desire to develop foods and beverages people love. You can rely on us to bring everything we have to the table and to be your trusted, reliable partner in success.

You and your customers are everywhere around the world, and so are we. With Cargill operations on every continent and in 66 countries, we have the resources to serve you virtually anywhere across the globe.

Product Concepts

- + Industry Trends & Insights
- + **Expert Food Science**
- + World Class Flavorings
- + **Sensory Analysis**
- + Quality & Regulatory Assurance
- + **Global Customer Service**

**= The Total
Cargill Flavor Systems
SOLUTION**



contact

Cargill Flavor Systems
10311 Chester Road
45215 Cincinnati, OH
800 234 2539 U.S & Mexico
800 361 6074 Canada
(513) 771 4682
www.cargillflavorsystems.com

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