

C☆Tex® Modified Starch



Creating appetizing texture and high performance

Rising living-cost is on top of the consumers' agenda. The need for a reliable supply of cost-efficient and high-performing food ingredients has never been greater amid today's inflationary pressure on food prices in the Middle East, Africa, Türkiye, and the world. Whether your objective is to create an entirely new product or reformulate an existing one, locally produced C☆Tex® modified waxy corn starch will be the best solution to bridge today's supply challenges and meet the growing demand for availability, cost-efficient, and high-performance solutions.

C☆Tex® modified starch offers a variety of texturizing benefits, including thickening, optimized viscosity, smoothness, good acid, heat, and surface tension stability, especially in situations requiring long shelf life. In addition, its optimizable mouthfeel properties allow it to be used in a wide range of products from sauces to fruit preparations.

Our portfolio of C☆Tex® modified starch is tailored into four different product ranges (06205, 06214, 06203, 06201), each delivering viscosity, excellent process and texture stability, and excellent textural attributes to your end product applications.

Cargill's broad texturizers portfolio is backed by application centers offering extensive application know-how and regional production facility, helping you create new concepts and tailor existing formulations. Our world-class formulation expertise means unparalleled technical support, while our focus on cultivating partnerships means we are dedicated to your success. In short, we offer a wealth of solutions for texture and the technical competence for your optimal application with availability and cost-optimization benefits.



PLANT-BASED



LOCAL PRODUCTION



**RELIABLE
SUPPLY CHAIN**

*For more information about approval in other countries, please contact SRA.

© 2025 Cargill, Incorporated. All rights reserved.

Cargill | Nourishing
the world

C☆Tex® Product Range

Cook-up modified waxy maize starches that deliver viscosity, texture stability and excellent textural attributes to end product applications

IPH	C☆Tex® 06205	C☆Tex® 06214	C☆Tex® 06203	C☆Tex® 06201
Raw material	Waxy maize			
Ingredient list	Modified starch			
Functionality	<ul style="list-style-type: none"> • Adaptable to both batch and continuous process systems • Stable in mild to moderate processing conditions • Good resistance to shear forces • Short and smooth texture • Good freeze-thaw stability • Good acid aid • Good storage stability • High paste clarity 	<ul style="list-style-type: none"> • High water binding capacity • Medium viscosity • Short and smooth texture • Good stability at low temperatures • Good resistance to shear forces • Good stability at high temperature • Very good acid stability • Medium paste clarity 	<ul style="list-style-type: none"> • Very good clarity • Very high water binding capacity • Stable in low temperature systems • Excellent resistance to shear and high temperatures • Good acid and freeze-thaw stability • Short, smooth and creamy texture 	<ul style="list-style-type: none"> • Good paste clarity • Short & creamy texture • Good resistance to shear and high temperatures • Well suited for neutral and acid systems • Adaptable to both batch and continuous process systems • Good storage stability • Good freeze-thaw stability • Bland flavor
Application	<p>The product is a versatile thickener and stabiliser recommended for:</p> <ul style="list-style-type: none"> • Fruit preparations • Canned soups and sauces • Sauces, gravies and relishes • Frozen soups and sauces • Fresh and frozen pie fillings • Dry food mixes • Canned dairy desserts 	<p>The product is recommended as a thickener for food products prepared under mild to medium processing conditions such as:</p> <ul style="list-style-type: none"> • Canned soups and sauces • Salad dressings and creams • Frozen soups and sauces • Pasteurised dairy desserts • Canned dairy desserts • UHT dairy desserts (indirect heating) • Dry food mixes 	<p>The product is recommended as a thickener and stabiliser for:</p> <ul style="list-style-type: none"> • Liquid puddings • Canned puddings • UHT soups and sauces 	<p>The product is a versatile thickener recommended for products prepared under moderate processing conditions, such as:</p> <ul style="list-style-type: none"> • Bakery and fruit fillings (frsh, canned, pail and frozen) • Soups, sauces and gravies • Barbecue and tomato sauces • Frozen entrees

Applications



Frozen Meals



Convenience / Culinary



Cheese



Yogurt / Yogurt Drinks



Meat / Meat Substitutes



Soups / Sauces



Ice Cream / Frozen Desserts



Partner with Cargill for texturizer solutions.

Contact your sales representative, e-mail us Cargill_Turkey@cargill.com or visit <https://www.cargill.com/food-beverage/emea/texturizers>

This document is for your information and convenience only. All information, statements, recommendations and suggestions are believed to be true and accurate under local laws but are made without guarantee, express or implied. WE DISCLAIM, TO THE FULLEST EXTENT PERMITTED BY LAW, ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the storage, handling or use of our products or information, statements, recommendations and suggestions contained herein. All such risks are assumed by you/users. The labeling, substantiation and decision making relating to the regulatory approval status of the labeling on and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for your products. The information, statements, recommendations, and suggestions contained herein are subject to change without notice.