



What If... you could **EXPAND** your offerings through the use of innovative, nature-based ingredients?

YOU CAN... do this and much more with our broad product portfolio

CP Kelco, a leading global producer of specialty hydrocolloids, offers a range of ingredients that provide unique functional benefits across a broad spectrum of applications within the food and beverage sector. With CP Kelco's technical expertise and application knowledge, we are well positioned to provide formulary and application process recommendations, with a focus on how best to use our portfolio of hydrocolloids for end-product stabilization, suspension of inclusions and particulates, and textural and sensory attributes.

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CEKOL® Cellulose Gum | GENU® Carrageenan | GENU® Pectin | KELCOGEL® Gellan Gum
KELTROL® Xanthan Gum | SIMPLESSE® Microparticulated Whey Protein Concentrate

www.cpkelco.com