



A HUBER COMPANY

Unlocking Nature-Powered Success

## DRIVING INNOVATION WITH NATURE-BASED INGREDIENTS

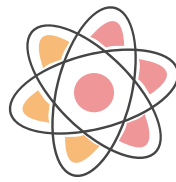
Where others see a lily pad or seaweed or an orange peel, we see powerful ingredients and plenty of applications. Our unique, extensive portfolio of ingredients is extracted from plants and derived from fermentation, modified minimally to preserve nature's amazing functionality:

- Gelling
- Stabilizing
- Suspending
- Thickening
- Modifying viscosity

**We address your formulation challenges and create the next generation of products to engage and delight consumers.**



Technical experts in our R&D and Customer Support and Applications teams work as an extension of our customers' R&D function



Our Regional Application Labs leverage our applications knowledge, together with our production and product expertise, to develop innovations that meet our customers' needs



Our R&D and technical support teams exchange knowledge and regional insights across the globe



## APPLICATION SELECTION GUIDE

CP Kelco empowers formulators to achieve their optimal finished product across a broad spectrum of applications. We offer an extensive ingredient portfolio, global service capabilities and technical expertise, along with extensive research and development to transform desired performance and characteristics into reality. Working with the industry's top application scientists at CP Kelco, you can achieve the innovation, label and nutritional profiles, appearance, stability, texture, suspension, mouthfeel and taste you are seeking for your product.

### Product Portfolio

- GENU® Pectin
- KELCOGEL® Gellan Gum
- KELTROL® Xanthan Gum
- GENU® Carrageenan
- CEKOL® Cellulose Gum
- GENU® GUM Refined Locust Bean Gum
- SIMPLESSE® Microparticulated Whey Protein Concentrate
- Specialty products

### Services

- Customer service
- Global sales team
- Technical assistance
- Applications research
- Quality assurance/regulatory support
- Reliable supply chain

### Expertise

- Viscosity modification
- Texture analysis
- Hydration/mixing
- Food formulations
- Analytical techniques
- Fermentation science

### Desired Functionality

WHAT FUNCTIONALITY DO YOU EXPECT FROM YOUR HYDROCOLLOID?	GENU® Carrageenan Family of Products	GENUTINE® Specialty Carrageenan	CEKOL® Cellulose Gum	KELCOGEL® Gellan Gum	GENU® GUM Refined Locust Bean Gum	GENU® Pectin	SLENDID® Specialty Pectin	SIMPLESSE® Micro-particulated Whey Protein	KELTROL® Xanthan Gum	KELGUM® Xanthan Gum Blends
Clarity	•	•	•	•	•	•	•		•	
Emulsion Stabilization	•			•		•	•	•	•	•
Gelling	•	•		•		•				•
Heat Stability	•	•	•	•	•	•	•	•	•	•
Low pH Stability			•	•	•	•	•	•	•	
Melt Resistance	•	•	•	•	•	•	•	•	•	•
Opacity								•		
Protein Stabilization	•		•			•				
Salt Tolerance	•	•	•		•	•	•	•	•	
Suspension	•	•		•		•			•	•
Syneresis Control	•	•	•	•	•	•	•	•	•	•
Thickening	•	•	•		•	•	•		•	•
Viscosity/Mouthfeel	•	•	•		•	•	•	•	•	•

## Application

	GENUGEL® Carrageenan	GENULACTA® Carrageenan	GENUVISCO® Carrageenan	GENUTINE® Carrageenan	CELLOSE GUM CEKOL®	High Acyl Gellan Gum KELC08EL®	Low Acyl Gellan Gum KELC09EL®	Refined Locust Bean Gum GENU® GUM	GENU® GUM Pectin	SLENDIP® Specialty Pectin	Microparticulated Whey Protein Concentrate SIMPLESSE®	Xanthan Gum KELTROL®	Xanthan Gum Blends KELGUM®
<b>BAKERY</b>													
Bakery Mixes	•		•		•		•		•	•	•	•	•
Breads/Muffins/Cakes					•		•		•		•	•	•
Puff Pastry					•					•		•	•
Frozen Dough	•		•		•				•			•	•
Icings/Frostings and Glazes	•			•	•		•		•			•	•
Gluten-Free					•							•	•
<b>BEVERAGES</b>													
Cereal Milk Drinks		•	•		•	•						•	
RTD Coffee & Tea Drinks			•		•	•	•		•	•	•	•	
Juice/Beverage Concentrates					•	•			•			•	
Fruit Juices & Drinks					•	•	•		•			•	
Milk Alternative/Plant-Based			•		•	•		•					
Nutritional Beverages—RTC		•			•	•			•			•	
Powdered Coffee/Chocolate/Tea			•		•							•	•
Powdered Soft Drinks			•		•				•			•	•
<b>CLINICAL NUTRITION</b>													
Dysphagia Thickening Powders	•	•	•	•	•	•	•	•				•	•
Dysphagia Prepared Foods	•	•	•	•	•	•	•	•			•	•	•
Dysphagia Tubal Feedings									•	•	•		
<b>CONDIMENTS/DRESSINGS</b>													
BBQ Sauce					•				•	•		•	
Chili Sauce					•				•	•		•	
Ketchup					•				•	•		•	
Oyster Sauce					•				•	•		•	•
Dry Mix Dressings					•				•	•	•	•	
No-Fat/Low-Fat Condiments					•	•	•		•	•	•	•	•
Dressings					•	•	•		•	•	•	•	•
Spoonable/Mayonnaise					•	•	•		•	•	•	•	•
Vinaigrette					•	•	•		•	•		•	
<b>CONFECTIONERY &amp; SWEET SAUCES</b>													
Aerated Confectionery				•			•		•				
Caramels		•	•	•			•		•	•	•		
Dessert Gels	•		•	•			•	•	•			•	•
Gummies & Jellies				•			•	•	•			•	
Ice Cream Toppings		•	•		•			•	•	•	•	•	•
Syrups/Toppings		•	•		•	•	•		•	•	•	•	•
<b>DAIRY &amp; DAIRY ALTERNATIVES</b>													
Acidified Dairy Desserts					•	•	•	•	•	•	•		
Acidified Protein Drinks					•	•		•	•	•	•		
Chocolate Milk/Flavored Milk		•	•		•	•		•	•	•	•		•
Cream		•	•		•	•			•	•	•		
Cream Cheese/Processed Cheese	•	•	•	•		•	•	•	•	•	•	•	•
Ice Cream/Frozen Desserts		•	•		•	•		•	•	•	•	•	•
Milkshakes/Smoothies		•	•		•	•		•	•	•	•	•	•
Mousses/Whipped Toppings		•	•	•	•	•			•	•	•	•	•
Puddings/Custards/Flans	•	•	•	•	•	•	•		•	•	•	•	•
Sour Cream/Dips		•	•		•	•	•		•	•	•	•	•
Yogurts/Fruit Prep						•	•		•	•	•		
<b>FRUIT APPLICATIONS</b>													
Bakery Fillings					•	•	•		•			•	•
Jams, Jellies and Spreads							•		•			•	
Fruit Prep	•					•	•		•			•	
<b>MEAT &amp; SEAFOOD</b>													
Meat—Fresh & Injected	•												
Meat—Processed	•		•							•	•	•	
Sausage Casings					•								
Surimi/Restructured Seafood	•						•	•					
<b>SOUPS/SAUCES</b>													
Cream-Based Sauces			•		•	•	•		•	•	•	•	•
Gravies			•		•	•	•		•	•	•	•	•
Marinades					•	•	•		•	•	•	•	•
Powder Soups/Sauces			•		•						•	•	•
Soups			•		•	•	•		•	•	•	•	•

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