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Cargill deploys novel fat technology to accelerate plant-based food development

CUBIQ’s novel fats, including Go!Drop, join Cargill’s existing portfolio of plant-based solutions

By **Manbeena Chawla** | March 10, 2023



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Answering the call for healthier, more sustainable and better-tasting solutions, American food company Cargill and Spanish food-tech startup CUBIQ FOODS have signed product co-development and commercial go-to-market agreements aimed at developing and accelerating wide-scale commercialisation of CUBIQ FOODS’ innovative fat technologies.

With this strategic partnership, Cargill will now have access to CUBIQ’s innovative technologies to help customers develop plant-based alternative foods with benefits that surpass typical products made with animal fats or tropical oils, such as enhanced flavour; improved total fats and saturated fats; improved caloric content, and incorporated essential fatty acids (omega 3).

The new fat technologies can be used across multiple applications and are especially relevant in the plant-based meat and dairy alternative space, where fats and oils play pivotal roles in structure, taste, texture, and nutritional profile.

Read online: https://nuffoodsspectrum.in/news/16/19911/cargill-deploys-novel-fat-technology-to-accelerate-plant-based-food-development.html
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