

Cargill Showcases Scalable Food Innovations at AAHAR 2026

11 March 2026 | News

Cargill's showcase reflects a strategic shift toward application-led solutions designed to help manufacturers respond to key consumer trends such as rising protein demand



Cargill's showcase reflects a strategic shift toward application-led solutions designed to help manufacturers respond to key consumer trends such as rising protein demand

Cargill is spotlighting its commercially scalable, cost-competitive, trend-aligned and market-ready innovations for customers across categories such as bakery, snacks and chocolate at AAHAR 2026. Positioning itself as the First Choice for India's food and health and nutrition manufacturers navigating margin pressures and evolving consumer demands, Cargill brings together a variety of products and live experiences at the expo to demonstrate its deep market insights, rich industry expertise and vast global network.

At the 40th edition of AAHAR, one of Asia's leading B2B platforms for the food and hospitality industry at Bharat Mandapam, Cargill's showcase reflects a strategic shift toward application-led solutions designed to help manufacturers respond to key consumer trends such as rising protein demand, raw material volatility, premiumization trends, quick commerce expansion and tighter regulatory oversight.

The booth was inaugurated by Dheeraj Talreja, Vice President & Managing Director, Cargill Food South Asia, along with the Cargill leadership team. "Food manufacturers are balancing growth ambitions with cost pressures and the evolving regulatory landscape. Our focus is on bringing innovations that are technically fit, commercially viable, and ready to scale. Whether it is protein fortification, oil reduction, premium chocolate formats or reformulation, we are helping customers navigate the dynamic landscape," said Dheeraj Talreja, Vice President & Managing Director, Cargill Food South Asia.

Cargill's five-pillar Innovation Showcase at AAHAR 2026

Healthy for You: High-protein cookies and bars are powered by RadiPure pea-protein, with sugar-reduced cream biscuits using polyols, trans-fat-free fats for bakery applications and lower saturated fat alternative in the form of high oleic sunflower oil, demonstrating how reformulation with Cargill's ingredients makes foods healthier without compromising taste.

Elevated Experience: Products with elevated sensory appeal, such as fruit- or pulp-infused treats powered by Pulptex technology, premium chocolates, and stretchable jellies, demonstrating how Cargill enables brands to craft indulgent, multisensorial experiences with unique textures and next-level taste.

Premium Indulgence: Gourmet treats and rich confections made with Aalst chocolate portfolio, Gerkens Cocoa Powders and premium puff fats reflecting Cargill's capability to deliver luxurious textures and flavours for market-driven premiumization grounded in consumer insights. Also, recognising the rising popularity of single-origin chocolates in India, Cargill showcased its diverse portfolio of single-origin cocoa liquors.

Affordability/Value Accelerated: Oil-reduction frying systems like Frytech that improve yield and reduce costs (with up to ~3 per cent oil savings) of snacks, NatureFresh Professional Star range of fats for bakery products and Protex SFR 101, a value-engineered thickener and stabiliser system that empowers manufacturers to develop high-quality, cost-optimised sausages/meatballs tailored to meet evolving consumer needs.

Convenience: Ready-to-use mixes and instant solutions (as in the Instant Dessert Pudding demo) that help food producers speed up time-to-market, simplify production, and meet consumer demand for easy, on-the-go products.

Featuring interactive displays and a live chef's kitchen, the booth demonstrates how Cargill converts consumer insights into scalable applications. Across five days, dynamic culinary demonstrations will spotlight protein-rich wellness bars, texture-rich beverages, instant desserts, cost-smart tropical cookies and indulgent chocolate creations, highlighting how Cargill blends health, taste, functionality, convenience and value to meet evolving market expectations.