

Ingredion Incorporated



Differentiated dairy: innovative solutions to profitably enhance the goodness and appeal of dairy.

Consumers want less and more at the same time. How do you reduce fat and sugar and add to dairy's overall nutritional profile? And still keep the luscious texture, great taste and clean label consumers expect? The answer is Ingredion. Only Ingredion has the right ingredients, expertise and capabilities to help you get to market quickly with innovative products that address today's trends and consumer preferences.

The perfect texture, and sweetness

Imagine creating exciting new products that help consumers trim sugar and fat while enjoying new dairy eating experiences. Ingredion brings you DIAL-IN® Technology, a powerful, proprietary approach to optimizing the texture and sweetness profiles of your products. Working with our experts, you get to market quickly and cost-effectively, with less trial and error.

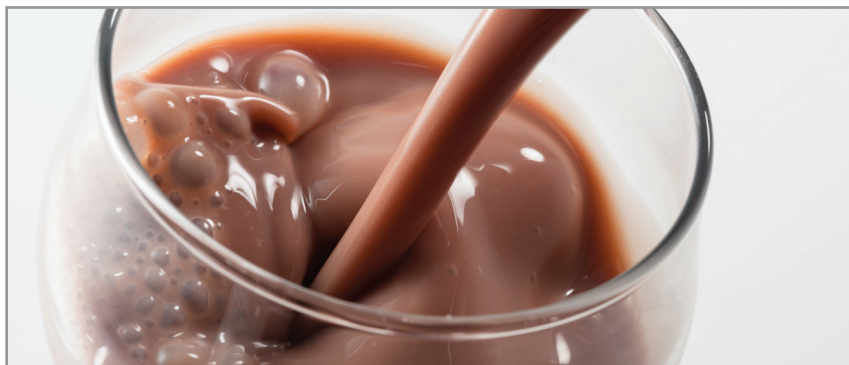
From Greek yogurts and processed cheese to "permissible indulgence" desserts, DIAL-IN® Technology uses consumer insights to help you target and deliver your desired texture and sweetness. This rapid, robust, data-driven approach also guides the design of signature texture and sweetness profiles for products, such as decadent dairy and other milks and yogurts consumers can drink, spread or cut.

Enhancing dairy's great nutrition

Develop healthy dairy products that address top consumer health concerns. Add clinically proven benefits and meaningful label claims in digestive, bone, and joint health, plus energy and weight management.

Maintain your clean label

Preserve dairy's wholesome image with Ingredion's versatile range of consumer friendly ingredients - from native, organic and non-GMO texturizing starches to naturally based sweeteners.



Supporting your success

Ingredion can help you innovate to create on-trend dairy formulations with:

- Consumer insights
- Sensory evaluation
- Dairy technical experts and CULINOLOGY® teams
- Pilot plant
- Regulatory expertise
- Broad array of top-quality ingredients

TAP INTO OUR UNMATCHED CAPABILITIES—RIGHT HERE AND AROUND THE WORLD.

Look to Ingredion for ingredient solutions that deliver exceptional performance and market-leading innovation.

sweeten everything

Leverage our sweetness expertise, DIAL-IN® technology and broad sweetener portfolio to get the perfect balance of taste and texture in dairy.

improve texture

Achieve luscious dairy textures in a fraction of the time with our robust, data-driven DIAL-IN approach.

simplify labels

Offer simple labels on your dairy and dairy-based products with our wide range of functional native starches, clinically proven nutrition ingredients and naturally based sweeteners.



CULINOLOGY®

Translate the latest food trends into workable, appealing formulations for large-scale production.

enhance nutrition

Create products that provide proven digestive, bone, joint, energy balance, and weight management benefits without compromising on taste or texture.

optimize sensory

Translate consumer sensory preferences into finely tuned sensory attributes in your finished products.

INGREDIENT PORTFOLIO

Texturizing systems
Native and modified starch
Nutritive and non-nutritive sweeteners
Nutritional and fiber ingredients

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