

INNOVATIVE TEXTURE AND SWEETNESS SOLUTIONS TO MEET YOUR GOALS

Fruit prep versatility



Performance in yogurt fruit prep begins with the right partner

The fruit prep in your yogurt can make or break the eating experience. Is it sweet and thick? Or bland and runny? Your fruit prep also presents important opportunities in sugar and calorie reduction, clean label declarations and cost savings. Work with Ingredion to get the most out of your fruit prep for better appeal and taste.



Ingredion™

Achieving your goals in fruit prep

Optimize your fruit prep to deliver better taste and texture, the two biggest drivers of consumer acceptance in yogurt. Improve both areas with our broad portfolio of sweetener and texturizing solutions.

When you reduce sugar to meet the trends, our proprietary DIAL-IN® Technology helps you build back both the sweetness profile and texture functionality. This technology uses consumer insights, sensory and rheology evaluation, CULINOLOGY® expertise, and application and processing knowledge to quickly and cost-effectively guide your formulation toward the perfect eating experience.

Talking about taste, we help you meet a whole host of sweetness needs including non-GMO solutions. Choose **DULCENT™ high potency sweeteners** for cost-effective reduced-calorie sweetness, **ENLITEN® Reb A stevia** with our proprietary cultivar for naturally based sweetness and **ERYSTA® erythritol** for reducing sugar while adding nothing artificial.

PROCESSING SUCCESSFUL OUTCOMES

Beyond texture and sweetness, our experts can help you reach processing targets as well. Is your fruit prep intended for conventional stirred yogurt or strained Greek yogurt? Do you want maximum shelf life stability in high brix, or a clean label? Our functional native starches help you deliver pleasing texture and stability under mild or harsh processing conditions, even high heat and shear.

GET STARTED TODAY

Engage Ingredion's experts. Find out how you can optimize your fruit prep with starches and sweeteners.

1-866-961-6285 | sp.ingredion.us/fruitprep

LEVERAGE OUR CAPABILITIES:



DIAL-IN®



sweeten everything



improve texture



simplify labels



save money

DIAL-IN® Technology



TOP FUNCTIONALITY WITH PURE AND SIMPLE INGREDIENTS

Our full range of **NOVATION® functional native starches** are non-GMO and help remove price-fluctuating commodity ingredients, such as replacing costly hydrocolloids or combining starch with guar gum to substitute for pectin. No matter what you take out, we can build back sensory profiles consumers love.

Looking for more of a set or gelled texture? Our tapioca starches are the answer. Want foods easily digested by babies or children, starches with excellent fat-mimetic properties, freeze/thaw stability and syneresis control? Our waxy rice starches point the way.

For the same functionality as other starches plus the ability to include front-of-pack claims such as "organic," our waxy- and maize-based starches meet both needs.



Ingredion™

Developing ideas.
Delivering solutions.™

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