

OPTIMIZING EATING EXPERIENCES AND COSTS

# Save on **savory**



## Keep the **delectability** of your soups and sauces—for less.

Ingredient price volatility can hurt the bottom line of your soups, sauces and dressings. Ingredion helps you overcome this challenge and more by enabling you to reduce or replace costly ingredients while retaining the tastes and textures consumers want in a premium product.

## **Improve** your margins

Get superior texture at a lower cost with Ingredion solutions and formulation expertise. We can help you build back or enhance the eating experience when you reduce ingredients that drive up the cost of your formulations.

## Extend tomato solids while **enhancing desired textures**

Save money on tomato-based soups and sauces by reducing costly tomato solids by up to 35%. Preserve thick, rich appearance and pulpy texture with Ingredion's broad portfolio of tapioca-, corn- and potato-based texturizers.

When your needs call for significant reductions in tomato solids, you can still retain flavor and texture. We can help you re-create your ideal texture along with providing superior process tolerance, premium stability, viscosity and cling.

In addition to these cost optimization solutions, we have clean label thickener and co-texturizer options to keep your products pure and simple and give you new front-of-pack claims.



**Ingredion**<sup>™</sup>



## Turn creamy indulgence, cost savings and healthy eating into a winning combination

Save money while addressing health and wellness trends in cream-based soups and sauces—even in specialty products such as allergen or dairy free. Ingredion's optimized texture systems allow you to reduce butter, cream and milk and still deliver creamy meltaway and mouthcoating—minus much of the fat and calories. You'll also improve process tolerance with innovative ingredients that remain stable through high heat and shear.

Explore options for simple labels for greater appeal on the shelves and in the coolers. Our functional native starches and functional flours enable the same desirable meltaway and mouthcoating found in rich home-style dishes with no additives.

### GET STARTED TODAY

To reduce costs without compromising consumer appeal, contact your Ingredion representative or go to our website and start calculating your savings now.

**1-800-961-6285** | [sp.ingredion.us/costsavings](http://sp.ingredion.us/costsavings)

### LEVERAGE OUR CAPABILITIES



DIAL-IN®



CULINOLOGY®



save  
money

**Ingredion Incorporated**  
5 Westbrook Corporate Center  
Westchester, IL 60154

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## INGREDION SAVORY CAPABILITIES

Collaborate with our savory formulation experts at the Ingredion Idea Labs™ global center in Bridgewater, NJ, to address your product challenges.

Here, we use consumer insights and apply our deep formulation, applications, sensory and CULINOLOGY® expertise to quickly create new savory concepts that are aligned with consumer trends and address formulation, processing and cost optimization challenges.

## DIAL-IN® TEXTURE TECHNOLOGY

An important tool in optimizing your savory textures is our DIAL-IN Texture Technology, a rapid, robust, data-driven approach that helps us help you transform or improve savory textures.

When we apply DIAL-IN Technology, our goal is to help you achieve faster time to market, greater consumer acceptance and more successful products overall.



Developing ideas.  
Delivering solutions.™