

CHALLENGES SOLVED: RECIPE COST REDUCTION

Scale back those tomato solids. Keep that pulpy goodness.

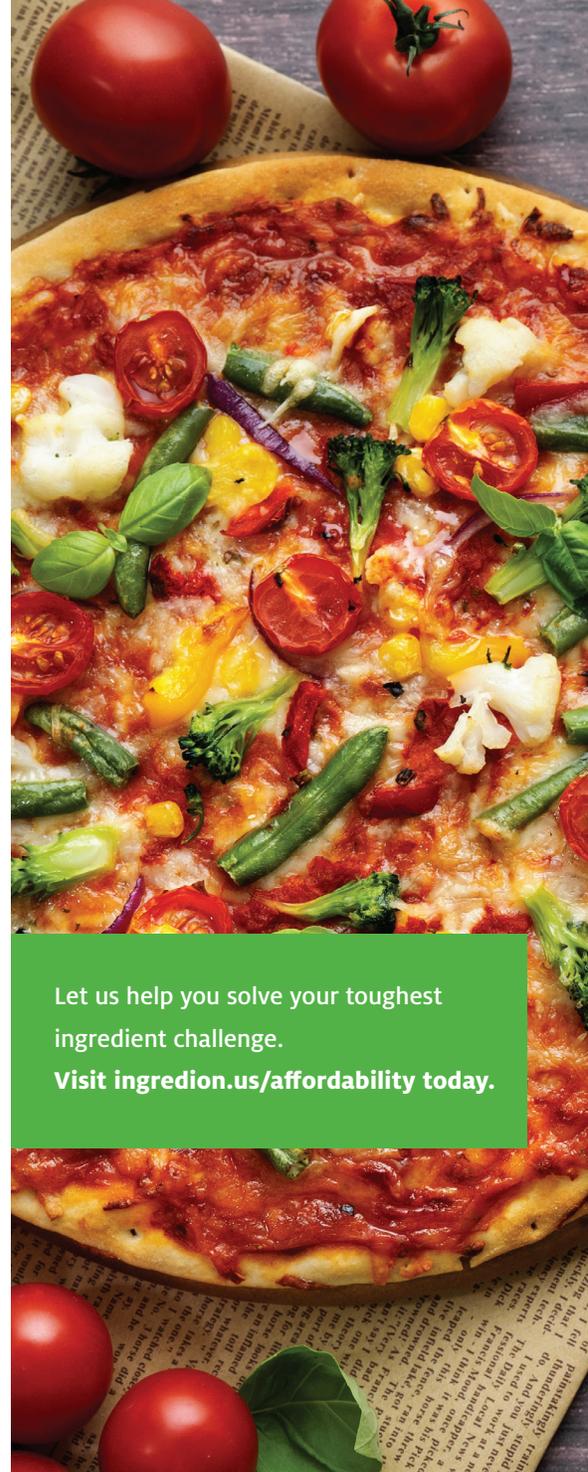
Customer: Manufacturers of prepared meals, sauces and dressings.

Challenge: Due to the ongoing fluctuations in pricing of tomato-based products, customers were looking for ways to cut back on tomato solids without compromising pulpiness or reducing the overall quality of the eating experience.

Solution: Ingredient successfully replaced up to 35% of tomato solids with one- or two-piece solutions that reduced recipe costs and ingredient cost fluctuation while preserving product sensory, texture and functional qualities. **PENBIND® 1040** is a highly stable, process-tolerant modified potato starch that's easily incorporated into the formula and provides excellent viscosity with pulpy texture. **NATIONAL 465** (or your viscosifier) + **TEXTAID® A** modified corn starch delivers a pulpy texture at a low addition rate.

Result: Ingredient's tomato solids replacement solutions maintain a pulpy appearance, a pleasing texture and viscosity, and deliver an optimal sensory experience. What's more, there is no change to boil-out and water retention. In addition to delivering up to 15% cost savings, our advanced replacement solutions reduce exposure to fluctuation of tomato paste prices to improve cost and profit forecasting.

Takeaway: Effectively replacing tomato solids in recipes while maintaining the great taste customers demand is a growing need. Ingredient's innovative tomato replacement solutions can successfully replace up to 35% of tomato solids to reduce recipe costs—all while delivering a flavorful eating experience with no changes in texture, sensory properties or appearance.



Let us help you solve your toughest ingredient challenge.
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Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, IL 60154
1-800-713-0208

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