



Build in texture consumers can't resist **with help from Ingredion.**

N-DULGE® Co-texturizers



For Danny, creamy is king

Sauces should be rich, according to Danny, who's a younger baby boomer, hobbyist-cook and father of two. In fact, the percentage of consumers who say they'd buy a food described as "rich" is on the rise.* But this attorney-turned-entrepreneur has an idea of richness that needs to be translated into formulations he and others will buy again and again. Co-texturizers are some of the unique building blocks Ingredion experts use to help you meet Danny's texture expectations.





improve
texture

Unique textures start here

The opportunities for differentiated texture and mouthfeel are practically limitless. “Creamy” and “smooth” have many shades of meaning. Your consumer may want a texture that’s full-bodied and firm, slightly set and cuttable, slippery, flowable—or a still finer variation yet to be named.

It takes an innovative partner, advanced technologies and a new breed of ingredient solutions to satisfy those consumer expectations. That’s what you’ll find at Ingredion.

With our heritage in starch innovation, unparalleled texture expertise and wide range of co-texturizers, you can achieve just-right texture and body in a wide variety of products, including yogurts, puddings, dressings, dips, sauces, desserts, sour cream products and more.

Our experts will help you maintain great texture when you reduce fat for nutrition or cost savings, or add nutrition ingredients such as fiber. And, because texture and sweetness go hand in hand, we'll help you achieve just the right sweetness and flavor balance for an eating experience your consumers will love.

Take your product textures to new and exciting places with Ingredion.



It's not magic. It's Ingredion co-texturizers at work.

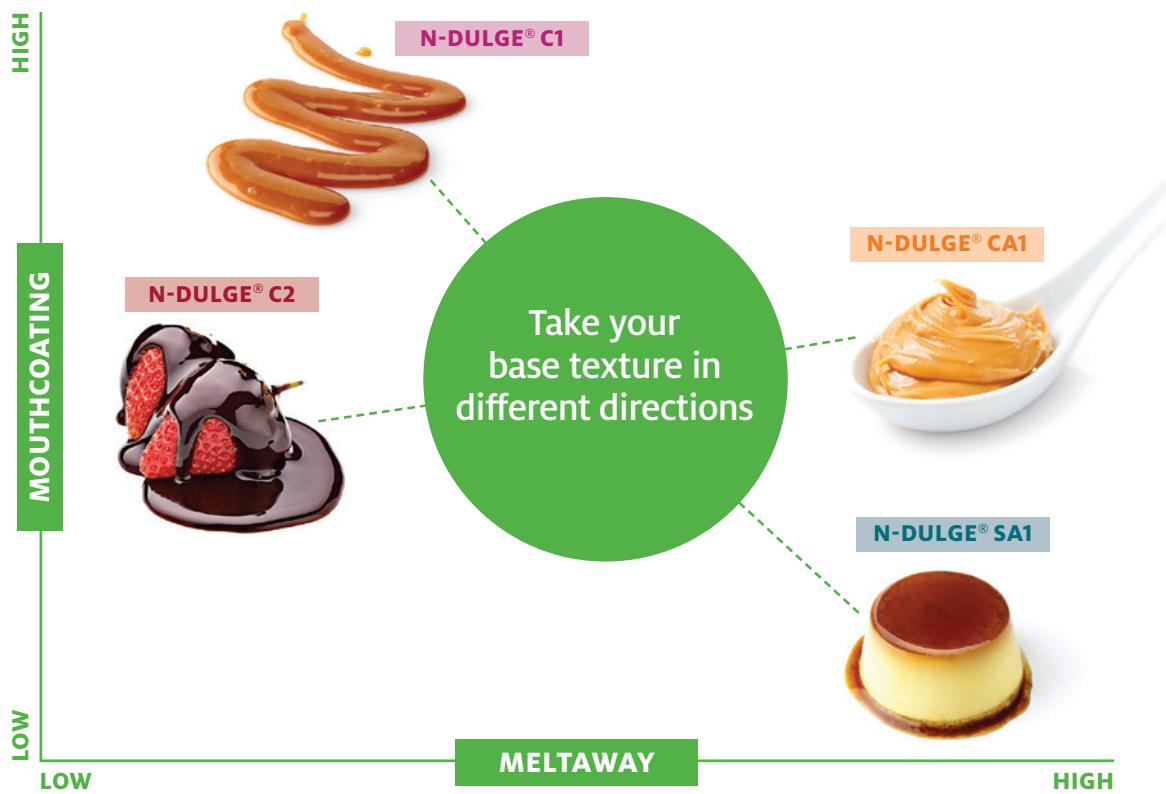
After creating your product's structure with the right base starch, co-texturizers are added to bring out the subtle but essential differences in texture that we experience while eating, such as mouthcoating and meltaway. These kinds of finishing touches can make all the difference, leading to:

- Sumptuous custard-like dairy desserts
- Yogurt with a brand-making difference
- Rich, velvety-smooth cheese sauces
- Sour cream products with perfect body and creaminess
- Dressings with great body



The right co-texturizer for a brand-building texture

Our full range of co-texturizers gives you the flexibility to start with a base texture, then fine-tune it in a variety of delicious ways.



N-DULGE C1

Provides thick, full mouthcoating and slow meltaway. Smooth, slightly flowable texture, similar to that of caramel sauce. Great for puddings, yogurts and other dairy desserts, as well as creamy soups and sauces.

Label declaration: food starch – modified

N-DULGE C2

Imparts slight mouthcoating and slipperiness, and provides for an even meltaway. Creates a smooth, creamy texture, similar to that of chocolate sauce. Use in dairy food systems where a high degree of lubricity and resistance to gelling is desired, including puddings, yogurts and creamy sauces.

Label declaration: food starch – modified

N-DULGE CA1

Provides creamy, firm, even mouthcoating and meltaway, like the texture of creamy peanut butter. Can create the texture and organoleptic properties of a high-fat product in a low- or non-fat application. Use in puddings, yogurts and other dairy systems.

Label declaration: tapioca maltodextrin

N-DULGE SA1

Imparts a rich, creamy texture with rapid meltaway and a clean finish. Slightly set and cuttable texture, similar to crème brûlée. Recommended for use in refrigerated/frozen desserts, puddings, yogurts, imitation cheeses and sour cream.

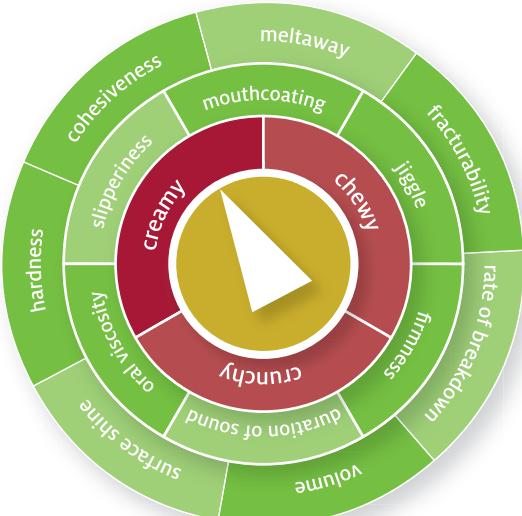
Label declaration: maltodextrin

DIAL-IN® Technology

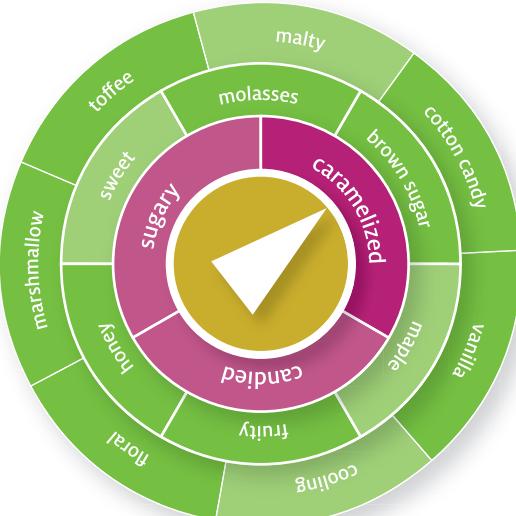
Take the shortest path to the perfect texture and sweetness



improve texture



sweeten everything



1 set your goals

2 gather insights

3 set sensory targets

4 understand your process

5 formulate product

At Ingredion, the perfect texture starts with our proprietary DIAL-IN Texture Technology, a rapid, robust, data-driven approach that enables us to help you:

- Build back texture when ingredients are reduced or removed for label claims or to optimize costs
- Match benchmark consumer-preferred textures
- Create a signature texture for a new product
- Develop a continuum of new products with unique, appealing textures

Ingredion capabilities inform every step of the process. We invite you to learn about our TEXICON™ texture language, which translates the consumer eating experience into the technical language of formulation. Ask about our T-REX™ automated rheology lab, where we screen texture solutions 10 times faster than traditional methods.

Balancing texture with sweetness

At the same time, we'll help you reduce sugar while maintaining product functionality in your product, using our DIAL-IN Sweetness Technology. As with texture, our consumer insights, sensory evaluation, application expertise and processing knowledge come together—so you achieve the right sweetness profile, balanced with texture—all with less trial and error for faster time to market.

Together, let's take texture further.

Tap into our full range of capabilities—right here and around the world

Look to Ingredion for ingredient solutions that deliver exceptional performance and market-leading innovation. Our geographic footprint and diverse organization give us the capability to help you on a global scale and the agility to meet your needs in all of your local markets.



improve texture

improve texture

Achieve the perfect food texture in a fraction of the time with our robust, data-driven, consumer-centric DIAL-IN® approach.



sweeten everything

sweeten everything

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



optimize sensory

optimize sensory

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



perfecting formulations

perfecting formulations

Achieve maximum product appeal while realizing the benefits of cost-optimization throughout the formulation process.



DIAL-IN®

DIAL-IN®

Benefit from a robust, data-driven approach to quickly achieve optimal sweetness and texture.



TEXICON™

TEXICON™

Translate the consumer experience of texture into precise, measurable, scientific terms that help you quickly target and achieve the perfect texture in your products.



T-REX™

T-REX™

Accelerate texture characterization and new functional systems with advanced robotic technology that works 10 times faster than when using traditional methods.

N-DULGE®
Co-texturizers

Engage the texture experts at Ingredion for your next formulation challenge.

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

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Delivering solutions.™

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