

MAINTAINING CREAMINESS WHILE CUTTING COSTS

# Boost your savory bottom line



## Out with costly fats and proteins. In with great texture.

For creamy dressings, dips and spreads, oil and egg can play important roles. But their price swings make profitability hard to predict and sustain. Fortunately, Ingredion can help you preserve every bit of tasty texture in your creamy savory products while you trim your recipe costs.

### Maximize your margins

Get creamy textures at a lower cost with Ingredion's solutions and formulation expertise. We can help you build back or enhance product quality and performance when you reduce oil or egg or replace complex stabilizing systems. The bonus? New potential front-of-pack claims supporting health and wellness.

### Full-fat textures for much less

Ingredion experts help you reduce costly oil ingredients by up to 30% in your creamy dressings while maintaining the textural properties of their full-fat counterparts. Achieve the viscosity and opacity you want for appearance, along with the perception of creaminess in every spoonful.

You can use our co-texturizers in conjunction with base viscosifying starches to replace costly hydrocolloids in the production of high-quality reduced-fat and reduced-calorie dressings. Not only do co-texturizers simulate oil rheology and increase mouthcoating where desired, they also aid in cling and suspension, which improves shelf life at lower overall usage levels.

And of course your labels can proclaim reduced fat and calories to win new consumers.



Ingredion™



## Line extensions **minus the egg**

Now you can reduce or remove price-fluctuating egg from your dressings, dips and spreads for cost or health reasons while matching the benchmark eating experiences of full-egg versions. Address emerging trends by producing non-allergenic line extensions free of egg ingredients. Your consumers get all the texture, flavor and color they expect—and you'll enjoy additional sales from new "allergen-free" label claims.

Our lipophilic starches act as emulsifiers replacing egg yolk lecithin while providing batch-to-batch consistency and textural stability for potential lower cost-in-use. Heat- and shear-tolerant, effective in a wide range of pH levels, and able to be pasteurized, our OSA starches offer numerous processing efficiencies.

You get products that align with health and wellness trends—plus savings that give you a healthier bottom line.

### GET STARTED TODAY

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

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

### LEVERAGE OUR CAPABILITIES



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## INGREDIENT SAVORY CAPABILITIES

Collaborate with our savory formulation experts at the Ingredient 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.



**Ingredient™**

Developing ideas.  
Delivering solutions.™