

OPTIMIZE TEXTURE IN SHEETED SNACKS

New possibilities in baked snack textures



Now you can create baked snacks with **the texture and the functionality you need**

Give consumers the baked goodness they love — and feel good about — with the textures they want. Imagine crackers from soft or crispy to hard and shattering. Baked chips with a loud crunch or light crispiness. Or vegan, gluten-free crisps with uniquely appealing textures. Now, thanks to the experts of Ingression Idea Labs® innovation centers, the solutions you have been waiting for are here. Not only do PRECISA® Crisp and PENPURE® 85D starches optimize texture, they also improve dough cohesiveness and sheetability, provide consistent expansion and reduce breakage — for manufacturing gains that can improve your bottom line.

SENSORY EXPERIENCE™ 

Ingression
idea labs® 
IDEAS TO SOLUTIONS

The new satisfying texture of baked snacks

Whether you're seeking to reduce breakage or cost, need to achieve the perfect crispiness in vegan, high-protein or gluten-free snacks, or want to tune your snack textures to take on the market leaders, your solution is in the bag with our PRECISA® Crisp and PENPURE® 85D texturizers. They're your key to providing consumers a high-quality eating experience with products that can satisfy their texture preferences.

- Produce light and crispy or hard and crunchy textures
- Tailor crispiness for non-grain, clean label, non-GMO trends
- Improve dough cohesiveness and sheetability
- Customize expansion
- Reduce breakage and improve chip retention
- Bind moisture during mixing
- Get the speed advantage of cold water swelling starches



Ingredient texturizers create a wide range of textures in sheeted snacks

To close the texture gap between baked and fried snacks, adjust texture to align with your consumers' preferences.

| | PRECISA® CRISP 31 | ULTRA-SPERSE® A | PRECISA® CRISP 330 | PRECISA® CRISP 150 | PENPURE® 85D |
|-------------------------|-------------------|-----------------|--------------------|-------------------------|---------------|
| Label declaration | Corn starch | Corn starch | Corn starch | Modified tapioca starch | Potato starch |
| Expansion | ✓ | ✓ | ✓ | | ✓ |
| Sheeting | ✓ | ✓ | ✓ | | ✓ |
| Texture differentiation | ✓ | ✓ | ✓ | ✓ | ✓ |
| Breakage reduction | | | ✓ | ✓ | |
| Hard/crunchy texture | | | | ✓ | |
| Airy/crispy texture | | ✓ | | | ✓ |
| Non-GMO | ✓ | ✓ | ✓ | ✓ | ✓ |

Talk to our snack and texture experts

Discover how to optimize texture for just-right baked snacks with PRECISA® Crisp and PENPURE® 85D texturizers.

Request a sample today.

Innovate with SENSORY EXPERIENCE

Talk to us about your next texture challenge.

[ingredion.us/bakedsnacks](https://www.ingredion.us/bakedsnacks) | 1-800-713-0208



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