

# Consumer beverage preferences are changing rapidly...

Creating opportunities for new products



of American consumers are cutting calories by drinking water, low- or no-calorie beverages.<sup>1</sup>



simplify labels



think that sugars found out in nature are more healthy than other sugars.<sup>2</sup>



sweeten everything



of US consumers understand that fiber is important for digestive health.<sup>3</sup>



enhance nutrition



Ingredion™

1. International Food Information Council Foundation 2014 Food & Health Survey  
2. Ingredion proprietary research  
3. Mintel - September 2014.

# Ingredient is your go-to resource for beverage application expertise

Sometimes, consumers just want lower sugar alternatives without the worries they associate with artificial ingredients. But they always want beverages to taste great.

With DIAL-IN® Technology you can **build back texture** and **sweetness** efficiently **when ingredients** are **reduced, removed** or **added** eliminating much of the trial and error, so you **get to market faster** with greater likelihood of **success**.



# Experience our **refreshing innovation**

Ingredion's DIAL-IN Technology makes it easy to:

**Reduce sugar** &  
**simplify labels** using...



Unlike other stevia sweeteners, ENLITEN® Reb A stevia is derived from a single cultivar grown in the Americas and controlled by Ingredion from farm to formulation. The result is an uninterrupted supply chain plus control, consistency and safety you can rely on. Ingredion meets stringent quality standards and certifications including ISO 9001, ISO 14001 and FSSC 22000.

And **enhance nutrition** with...



NUTRAFLORA® prebiotic fiber is derived from cane sugar and has approximately 30% sweetness of sugar. It works with stevia to achieve a rounded sweetness profile. NUTRAFLORA offers the ability to add fiber to beverages; it has over 20+ years of research and allows for structure function claims in the areas of digestive, immune and bone health.





### **sweeten everything**

Leverage our sweetness expertise, DIAL-IN technology and broad sweetener portfolio to get the perfect balance of taste and texture in your products.



### **DIAL-IN**

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



### **simplify labels**

Offer simple labels on your products with our range of naturally based and functional native ingredients.



### **enhance nutrition**

Create products that provide proven health benefits without compromising on taste or texture.

## **FIND OUT MORE**

Contact Ingredion today and explore the possibilities.

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

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**Delivering solutions.™**

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