

REDUCING TIME AND MONEY IN FORMULATION AND PROCESSING

Bake in savings



Boost your bakery bottom line with every crunchy, chewy, delicious crumb.

As ingredient costs continue to rise, delivering the quality consumers demand at an acceptable price is a challenge. Ingredion helps you reduce or replace costly ingredients and optimize your formulations and processing while serving up the tasty baked goods consumers love.



Ingredion™

Reduce costs and increase consumer preference all at once

Take advantage of Ingredion's options to replace costly ingredients in your baked goods. Reposition the resulting products for greater consumer appeal in both eating experiences and nutrition profiles.

Fat reduction

Functional flours help you save money on mixes and prepared goods by reducing costly fats such as butter, shortening or vegetable oil without sacrificing taste and texture. Proclaim on-trend reduced fat and calories on labels to attract health-conscious consumers.

Egg reduction

Egg replacement solutions allow you to reduce or replace expensive eggs or egg whites. Not only can we help you build back the look, taste and texture of your originals, we can help you reposition your products as vegan-friendly, lower in saturated fat and free of egg allergens.

Sugar reduction

High potency sweeteners allow you to reduce or eliminate often expensive sugar while providing functionality and sweetness. Your lower calorie count can be a new selling point.

Our naturally based stevia sweetener helps you reduce sugar while adding nothing artificial. Now you can cut calories and provide the pure and simple label that consumers look for.

CUSTOMIZED EFFICIENCIES FOR HIGHER MARGINS

Beyond ingredient substitutions, Ingredion saves you time and energy with tailored solutions that work with your existing equipment and processes. You can produce new higher-margin products, including baked snacks with signature textures, without the added capital expenditures of new equipment. Further, your supply chain, inventory, storage, packaging and logistics are all carefully considered to help you improve profitability in all your baked goods.

GET STARTED TODAY

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

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

LEVERAGE OUR CAPABILITIES:



save money



DIAL-IN®



CULINOLOGY®



improve texture



sweeten everything

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INGREDION BAKERY CAPABILITIES

The Ingredion Idea Labs™ global center in Bridgewater, N.J., is where we bring together all of our bakery capabilities and collaborate with you to create your optimal ingredient solutions.

We use consumer insights and deep formulation, applications, sensory and CULINOLOGY® expertise to help you quickly create new cost-optimized bakery concepts that are aligned with consumer trends and address formulation, processing and scale-up challenges.

DIAL-IN® Technology

DIAL-IN Texture Technology is a rapid, robust, data-driven approach that helps us help you transform or optimize bakery textures. The companion capability in sweetness, DIAL-IN Sweetness Technology, helps balance sweetness, mouthfeel and flavor when sugar is reduced or removed.

The result of DIAL-IN Technology is faster time to market, greater consumer acceptance and more successful products.



Ingredion™

Developing ideas.
Delivering solutions.™

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