

Demand for gluten-free is growing. So are your options.

2+ MILLION AMERICANS have celiac disease, with non-celiac gluten sensitivity affecting an additional 6%¹

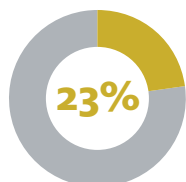


GOOGLE TRENDS' inventory of top searches beginning with "what is..."²

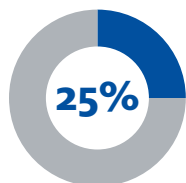
#5 WHAT IS GLUTEN?



ranks among the largest share of conversations in **social media** when selecting gluten-free products³



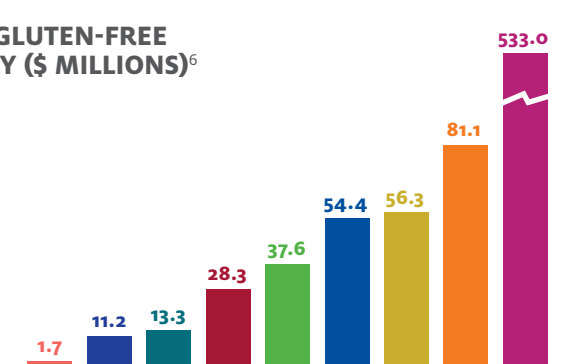
of consumers studied shop in stores that have a **good selection of gluten-free products**⁴



of consumers surveyed **look for gluten-free products** that wouldn't ordinarily contain gluten⁵

2014 U.S. SALES OF GLUTEN-FREE FOODS BY CATEGORY (\$ MILLIONS)⁶

- Salty snacks
- Crackers
- Pasta
- Bread
- Cold cereal
- Cookies
- Baking mixes
- Frozen bread/dough
- Flour



Gluten-free success starts with **better texture and taste**

Ingredion's unique DIAL-IN® Texture Technology lets you build back texture or create new textures in gluten-free products, resulting in faster time to market and greater consumer acceptance.

INGREDION GLUTEN-FREE SOLUTIONS

- **HOMECRAFT® Create GF 10 clean label bulk flour system.** Provides soft, smooth texture, good volume, less crumbling
- **HOMECRAFT Create GF 20 clean label bulk flour system.** Delivers smooth and chewy texture, elasticity, less crumbling
- **PRECISA® Bake GF modified bulk flour system.** Mimics the functionality of wheat flour in gluten-free products
- **EXPANDEX® gluten-free texturizer.** Improves taste, texture, appearance and shelf-life of gluten-free items
- **GUMPLETE® GF 101.** Provides soft, tender texture, improves crumb structure, reduces grittiness, improves freeze/thaw stability, reduces moisture migration.
- **PENTECH® GF** are formulated systems are designed for specific applications including bread, pasta, tortilla, to replace wheat flour
- **HOMECRAFT Pulse Flours.** Provide soft, tender, moist texture with possible reduction of gums and other protein sources

Plus, Ingredion offers gluten-free fibers to add nutrition without compromising product appeal.

1. National Digestive Diseases Information
 2. Google.com
 3. Mintel — Gluten-Free Foods 2014
 4. Packaged Facts — Gluten Free Report 2015
 5. Euromonitor — HIE Gluten Free Report
 6. IRI Data 2013-2014

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Work with our experts to bake in more profits from gluten-free.

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