

# Bountiful bakery

Rise above the competition and stay on trend with bakery innovation.





# Bake in great texture, nutrition, clean labels— and cost savings.

Consumer tastes are ever-changing. How do you meet demand for gluten-free? Non-GMO ingredients? Healthier snacks? Tastier reduced-sugar and -calorie offerings? And products packed with nutrition? **The answer is Ingredient.** Only Ingredient provides a broad portfolio of innovative sweetness, texture and nutrition ingredients backed by deep bakery expertise to help you capitalize on emerging market trends and ramp up profitability.

## **HEALTHY MEETS DELECTABLE**

Imagine creating exciting new baked goods that add fiber and protein, reduce sugar and calories, eliminate gluten or support energy and weight management—while still keeping the taste, texture and clean label that consumers expect. Now you can.

When ingredients are removed or reduced in your formulations, our proprietary, data-driven DIAL-IN® Texture Technology and DIAL-IN® Sweetness let you optimize texture and sweetness profiles to match the originals. You also can leverage this approach to create signature textures or match a competitive target. So gluten-free products retain the texture provided by wheat gluten. Taste and mouthfeel aren't sacrificed when sugar content is trimmed. And healthier snack options with added nutrition ingredients hold crispy, crunchy and crinchy™ appeal.

## SUPPORTING YOUR SUCCESS

Ingredion can help you innovate to create on-trend bakery, cereal and snack formulations with:

- **Consumer insights** to define your goals
- **Sensory evaluation** to target and achieve the perfect texture
- **Bakery technical experts and CULINOLOGY® teams** for formulation development
- **Pilot plant** for faster scale-up
- **Regulatory expertise** for label guidance
- **Broad array of top-quality ingredients**

## GIVE PROFITS A BOOST

Reap margin, processing and revenue rewards when you work with our experts. See how you can reduce production costs in your fruit fillings. Or create entirely new weight management products to help consumers stay healthy. By helping speed your development process, we enable you to get your products to market faster—and still give consumers the eating experience that makes them loyal customers.

## LET'S TALK

Call the experts of Ingredion at **1-866-961-6285**  
or visit: **[ingredion.us/bakery](https://www.ingredion.us/bakery)**



## TAP INTO OUR UNMATCHED CAPABILITIES—RIGHT HERE AND AROUND THE WORLD.

Look to Ingredion for ingredient solutions that deliver exceptional performance and market-leading innovation. Our geographic footprint and diverse organization give us the capability to help you on a global scale and the agility to meet your needs in all of your local markets.



sweeten  
everything

### sweeten everything

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



improve  
texture

### improve texture

Achieve the perfect food texture in a fraction of the time with our robust, data-driven DIAL-IN approach.



simplify  
labels

### simplify labels

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



CULINOLOGY®

### CULINOLOGY®

Translate the latest food trends into workable, appealing formulations for large-scale production.



enhance  
nutrition

### enhance nutrition

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



save  
money

### save money

Improve your margins with innovative ingredients and optimized processes.

## INGREDIENT PORTFOLIO

Functional flours

Fiber and nutritional ingredients

Pulse flours and proteins

Native and modified starches (Potato, tapioca, rice, corn, sago)

Whole grain

Nutritive and non-nutritive sweeteners

Specialty hydrocolloids

Gluten-free solutions

Non-GMO sweeteners and texturizers

Fruit and vegetable concentrates, purees and essences



Ingredion™

Developing ideas.  
Delivering solutions.™

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