

ENHANCING DAIRY'S GREAT NUTRITION

Develop healthy dairy products that address top-documented consumer health concerns. Add clinically proven benefits and up-to-the-moment label claims in digestive, bone, and joint health, plus energy and weight management.

MAINTAIN YOUR CLEAN LABEL

Whatever your development goals, you want to preserve dairy's wholesome image. At Ingredion, we provide a versatile range of consumer friendly ingredients—from functional native, organic and non-GMO texturizing starches to naturally based sweeteners.

SUPPORTING YOUR SUCCESS

Ingredion can help you innovate to create on-trend dairy formulations with:

- **Consumer insights** to define your goals
- **Sensory evaluation** to target and achieve the perfect texture and sweetness
- **Dairy 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**

LET'S TALK

Call the experts of Ingredion at **1-866-961-6285**

or email: dairyinfo@ingredion.com.



 **FPD**
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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 dairy.



improve texture

improve texture
Achieve luscious dairy textures in a fraction of the time with our robust, data-driven DIAL-IN approach.



simplify labels

simplify labels
Offer simple labels on your dairy and dairy-based products with our wide range of functional native starches, clinically proven nutrition ingredients and naturally based sweeteners.



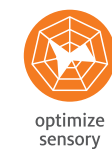
CULINOLOGY®

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



enhance nutrition

enhance nutrition
Create products that provide proven digestive, bone, joint, energy balance, and weight management benefits without compromising on taste or texture.



optimize sensory

optimize sensory
Translate consumer sensory preferences into finely tuned sensory attributes in your finished products.

United States: 1-866-961-6285

Canada: 1-866-422-7201

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INGREDIENT PORTFOLIO

Texturizing systems

Functional native and modified starch

Nutritive and non-nutritive sweeteners

Nutritional and fiber ingredients



Ingredion™

Developing ideas.
Delivering solutions.™

Differentiated dairy

Innovative solutions to profitably enhance the goodness and appeal of dairy.



Ingredion™



Address the trends with **innovative products that deliver** a delicious, nutritious difference.

Consumers want less and more at the same time. How do you reduce fat and sugar and add to dairy's overall nutritional profile? And still keep the luscious texture, great taste and clean label consumers expect? **The answer is Ingedion.** Only Ingedion has the right ingredients, expertise and capabilities to help you get to market quickly with innovative products that address today's trends and consumer preferences.

THE PERFECT TEXTURE, AND SWEETNESS

Imagine creating exciting new products that help consumers trim sugar and fat while enjoying new round-the-clock dairy eating and drinking experiences. Ingedion brings you DIAL-IN® Technology, a powerful, proprietary approach to optimizing the texture and sweetness profiles of your products. Working with our experts, you get to market quickly and cost-effectively, with less trial and error.

From Greek yogurts and processed cheese to "permissible indulgence" desserts, DIAL-IN® Technology uses consumer insights to help you target and deliver your desired texture and sweetness. This rapid, robust, data-driven approach also guides the design of signature texture and sweetness profiles for brand-new products, such as seemingly decadent dairy and other milks and unique yogurts consumers can drink, spread or cut.

