

OPTIMIZE TEXTURE IN SHEETED SNACKS

# New possibilities in baked snack textures



Now you can create baked snacks with **the texture and the functionality you need**

Give consumers the baked goodness they love — and feel good about — with the textures they want. Imagine crackers from soft or crispy to hard and shattering. Baked chips with a loud crunch or light crispiness. Or vegan, gluten-free crisps with uniquely appealing textures. Now, thanks to the experts of Ingression Idea Labs® innovation centers, the solutions you have been waiting for are here. Not only do PRECISA® Crisp and PENPURE® 85D starches optimize texture, they also improve dough cohesiveness and sheetability, provide consistent expansion and reduce breakage — for manufacturing gains that can improve your bottom line.

**SENSORY EXPERIENCE™** 

**Ingression**  
**idea labs®**   
IDEAS TO SOLUTIONS

# The new satisfying texture of baked snacks

Whether you're seeking to reduce breakage or cost, need to achieve the perfect crispiness in vegan, high-protein or gluten-free snacks, or want to tune your snack textures to take on the market leaders, your solution is in the bag with our PRECISA® Crisp and PENPURE® 85D texturizers. They're your key to providing consumers a high-quality eating experience with products that can satisfy their texture preferences.

- Produce light and crispy or hard and crunchy textures
- Tailor crispiness for non-grain, clean label, non-GMO trends
- Improve dough cohesiveness and sheetability
- Customize expansion
- Reduce breakage and improve chip retention
- Bind moisture during mixing
- Get the speed advantage of cold water swelling starches



## Ingredient texturizers create a wide range of textures in sheeted snacks

To close the texture gap between baked and fried snacks, adjust texture to align with your consumers' preferences.

	PRECISA® CRISP 31	PRECISA® CRISP 320	PRECISA® CRISP 330	PRECISA® CRISP 150	PRECISA® CRISP 151	PRECISA® CRISP 930	PENPURE® 85D
Label declaration	Corn starch	Corn starch	Corn starch	Modified tapioca starch	Modified tapioca starch	Corn and sago starch	Potato starch
Expansion	✓	✓	✓		✓	✓	✓
Sheeting	✓	✓	✓		✓	✓	✓
Texture differentiation	✓	✓	✓	✓	✓	✓	✓
Breakage reduction			✓	✓	✓		
Hard/crunchy texture				✓	✓		
Airy/crispy texture		✓					✓
Non-GMO	✓	✓	✓	✓	✓	✓	✓

## Talk to our snack and texture experts

Discover how to optimize texture for just-right baked snacks with PRECISA® Crisp and PENPURE® 85D texturizers.

**Request a sample today.**

### Innovate with SENSORY EXPERIENCE

Talk to us about your next texture challenge.

[ingredion.us/bakedsnacks](https://www.ingredion.us/bakedsnacks) | 1-800-713-0208



**Ingredion®**

Ingredion Incorporated  
5 Westbrook Corporate Center  
Westchester, IL 60154

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