

ACHIEVE HOLISTIC SAVINGS IN YOUR BAKED GOODS

Better bakery — for less



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

From better-for-you baked snacks to decadent multi-sensory cupcakes, baked goods represent a growing opportunity. Yet ingredient costs are rising as steadily as consumer expectations. Ingredion helps you reduce or replace costly ingredients while optimizing your formulations and processing so you can create unique, on-trend baked goods that are profitable and affordable.

AFFORDABILITY™ 

Ingredion
idea labs® 
IDEAS TO SOLUTIONS

Reduce costs and **increase consumer preference**

Take advantage of Ingredion's innovative solutions to replace costly ingredients in your baked goods. Reposition the resulting products for greater consumer appeal in both eating experience 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. Offer consumers the reduced fat and calories they're looking for along with the eating experiences they love.

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 key differentiator to today's label-reading consumers.

Our naturally based stevia sweetener helps you reduce sugar while adding nothing artificial. Your labels can report fewer calories as well as the pure and simple ingredients that consumers look for.

Customized efficiencies **for higher margins**

Beyond ingredient substitutions, Ingredion can save 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. Your supply chain, inventory, storage, packaging and logistics are all carefully considered to help you improve profitability in all your baked goods.



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.

Innovate with AFFORDABILITY

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