

CLEAN LABEL VERSATILITY, CONSUMER-WINNING APPEAL

Texturizing made clean and simple



PURITY® P 1002 native pea starch combines versatility, functionality and clean label appeal

Today's shoppers want simple, recognizable ingredients in the foods they buy — and pea starch is widely accepted by consumers as an ingredient in many applications from meat to snacks.¹ In fact, 54% of consumers perceived pea starch to be healthier than other starches.²

Now with PURITY® P 1002 native pea starch, you can take advantage of that healthful appeal and versatile functionality to solve texture challenges across a diverse range of applications, from shredded cheese to gluten-free baked goods to gummy and jelly confectionery. Building on Ingredion's array of starch bases, it offers a consumer-friendly option for clean label and "better-for-you" applications — with impressive properties that ensure uncompromised quality in your products.

Ingredion
idea labs[®] 
IDEAS TO SOLUTIONS

In-demand labels. Perfect textures. Great eating experiences.

PURITY® P 1002 native pea starch brings it all together for formulators with a versatile texturizing solution that enables in-demand label claims — non-GMO, gluten-free, grain-free, vegan, vegetarian, allergen-friendly³ and kosher. Plus this innovative starch makes full use of the sustainably grown peas we use to create our protein ingredients, which reduces resource use and helps to support your brand's sustainability image.

IDEAL FOR A VARIETY OF APPLICATIONS

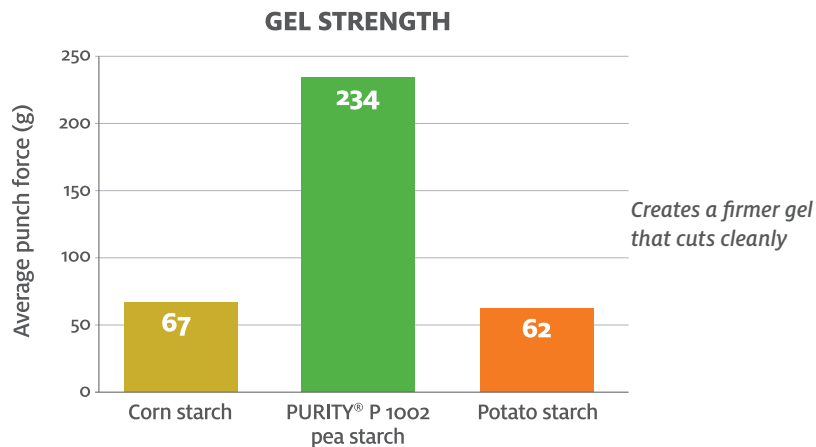
For great functionality without compromising taste or color, PURITY® P 1002 native pea starch is a smart choice across many demanding applications:

- Baked goods
- Snacks
- Shredded and plant-based cheese
- Confectionery products
- Pasta and noodles
- Batter and breaded products
- Meat emulsions and analogues
- Tumble marinated poultry

MORE FUNCTIONALITY AND PERFORMANCE

PURITY® P 1002 native pea starch is a flowable powder offering versatile functionality with strong performance characteristics:

- Quick-setting, firm gels
- High water binding capacity
- Good film-forming properties
- Low dusting



SAVES ENERGY, ADDS EFFICIENCIES

PURITY® P 1002 native pea starch can help your production lines run more efficiently and economically, too. It provides gelling at lower temperatures than high-amylose native corn starches, eliminating the requirement of jet cooking and its extra energy expense. And because pea starch offers low, stable viscosity with little breakdown compared to other native starches, your solutions are easier to stir, pour and pump — further increasing efficiency and contributing to energy savings.

INNOVATE WITH PURITY® P 1002 NATIVE PEA STARCH

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

1. Ingredion proprietary ATLAS research, consumer study, global, 2019
2. Ingredion proprietary research, Food Advisory Council, shredded cheese consumers, August 2019
3. Not recognized by the U.S. Food and Drug Administration (FDA) and the Canadian Food Inspection Agency (CFIA) as major allergens.

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INNOVATE WITH THE CLEAN LABEL EXPERTS

Ready to start getting more functionality out of fewer ingredients — without sacrificing taste, texture or appearance? Put Ingredion's decades of clean label experience and broad portfolio of functional clean label solutions to work for you. At our Ingredion Idea Labs® innovation centers around the world, we'll help you use ingredient solutions like PURITY® P 1002 native pea starch to create products with the clean, simple and accepted ingredients consumers seek — and get them to market fast.



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