

Create the innovative meat products consumers want today

A growing number of consumers are seeking added protein in their diets. Some seek alternative protein sources that are soy- and wheat-free, and many look for meat products made with simple ingredients. You can answer these preferences with great-tasting, on-trend meats that maintain consumers' preferred eating experiences while optimizing costs.

Solve your challenges with innovative solutions that provide:

- Increased yield
- Shelf life extension
- Moisture management
- Phosphate replacement
- Texture enhancement
- Nutritional improvement



WHATEVER YOUR MEAT PRODUCT GOALS, FIND THE EXPERTISE AND INGREDIENTS YOU NEED

SPECIALTY POTATO STARCHES

PENPURE® native starches
PENBIND® modified starches
PENCLING® modified cook-up starches
PENGEL® starch gels

FUNCTIONAL NATIVE STARCHES

NOVATION® functional native starches
N-HANCE® 59 functional native starch

PLANT-BASED PROTEINS

VITESSENCE®
Pulse protein concentrates
Pulse pea protein isolates
HOMECRAFT®
Pulse flours



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IDEAS TO SOLUTIONS

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Emulsified meat

CHALLENGES: Achieving the perfect balance of emulsion stability, texture, yield improvement and taste in emulsified meat and meat analogues

INGREDIENT SOLUTIONS:

- Learn how using starches in meat products will improve the firmness and chew of the meat without interfering with flavor
- Develop products with increased shelf life
- Replace fat and improve nutritional value of meat products while focusing on high quality and consumers' eating experience



Injected, tumbled and marinated poultry

CHALLENGES: Managing moisture and achieving ideal yield with low purge in poultry applications; removing phosphates to simplify ingredient labels

INGREDIENT SOLUTIONS:

- Discover how collaborating with our in-house meat experts can add value to your recipes with innovative, clean label functional ingredients that meet consumers' needs
- Develop marinades that help you achieve an optimal balance of yield, taste and texture
- Use tailored ingredients to ensure your products have the right moistness, texture and shelf stability



Formed patties

CHALLENGES: Achieving optimal moisture and fat binding while maintaining shape and structure of the product

INGREDIENT SOLUTIONS:

- Discover a wide range of cold water soluble starches that bind the moisture and fat in your products to provide structure and texture that consumers want
- Reduce fat and improve the nutritional profile of products without compromising on appearance and taste
- Improve the processability and machinability of your products



Alternative meat

CHALLENGES: Developing non-GMO and soy-free alternative meat products with excellent texture and eating experience

INGREDIENT SOLUTIONS:

- Address consumer demand for plant-based protein sources
- Discover a wide range of highly functional plant-based pulse proteins and flours
- Develop alternative meat products with desired taste, texture and nutritional profile

Get started on a new project today.
Contact yourteam@ingredion.com

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