

LOCALLY PRODUCED. INDEPENDENTLY VERIFIED. HIGHLY FUNCTIONAL.

Reduce sugar and increase non-GMO appeal



Add non-GMO claims to your reduced-sugar treats with Ingredion's non-GMO polyols

More and more consumers are choosing foods and beverages made with non-GMO ingredients — between 2012 and 2017, the percentage of U.S. consumers who purchased non-GMO products jumped 66%.¹ Respond to this growing consumer demand with non-GMO polyols from Ingredion. Manufactured in North America and verified by the Non-GMO Project, these polyols add sweetness and bulk to help you reach your sugar reduction goals without compromising texture or taste. Add a non-GMO claim to your reduced-sugar products and give your consumers even more reasons to choose your brand with help from Ingredion.

CLEAN & SIMPLE™ 

Ingredion
idea labs® 
IDEAS TO SOLUTIONS

Sweeten with non-GMO assurance

Consumer awareness of — and aversion to — GMO ingredients is on the rise. From 2012 to 2017, the percentage of U.S. consumers reporting concern about GMOs grew 58%. About one-fifth of U.S. consumers check package labels specifically for GMO ingredients, and nearly two-thirds think it's important for grocery stores to stock non-GMO products.¹

Create reduced-sugar products that meet this growing consumer trend with non-GMO polyols from Ingredion. These highly process-tolerant solutions deliver balanced sweetness and pleasant mouthfeel while enabling a “reduced sugar,” “sugar free,” “no sugar added” or “reduced calorie” claim. And the non-GMO status for our polyols has been protected by Ingredion’s TRUETRACE® Identity Preservation Program and verified by the independent and consumer-recognized¹ Non-GMO Project, offering the assurances your consumers crave.

Low sugar, high trust

Confidently reduce sugar in your non-GMO products with Ingredion. Our non-GMO polyols are produced in North America, giving you increased supply chain transparency. Close-to-home manufacturing also means more reliability and shorter lead times, helping you get your consumer-winning products to market — fast.



Achieve non-GMO success with Ingredion

Create the non-GMO products your consumers want with help from Ingredion. Our broad portfolio of solutions, from starches and flours to sweeteners and polyols, is derived from traceable, identity-preserved crops, giving you, and your consumers, the highest level of non-GMO assurance.

We also have more than a decade of experience in meeting and exceeding international and third-party standards for non-GMO ingredients, helping you reach more consumers and grow your business.

FIND YOUR NON-GMO SWEETNESS SOLUTION		
SOLUTION	APPLICATIONS	FUNCTIONALITY
MALTISWEET® 3145 maltitol syrup	Bars, confectionery, dairy, bakery, ice cream	This clean-taste bulk sweetener has 25% fewer calories than sucrose and is up to 80% as sweet, enabling the direct replacement of sugars and syrups. It is exempt from the “sugars” and “added sugars” line on nutrition labels, supporting reduced-sugar, no-sugar-added and sugar-free claims.
SORBEX® 70 sorbitol solution	Confectionery, bakery, ice cream	Offering a cool, pleasant taste and 60% of the sweetness of sucrose, these polyols can help add bulk and retain moisture when using a high-intensity sweetener. These solutions also have excellent humectant properties and can reduce freezing points and crystallization in reduced-sugar and sugar-free products.
ERYSTA® C40 erythritol	Bakery, beverage, dairy, confectionery, chocolate, ice cream, fruit prep, sauce	Erythritol has 70% of the sweetness of sucrose and provides similar bulking and taste with only 0.2 calories per gram and zero sugar.
ERYSTA® C100 erythritol		



Select products

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ingredion.us/polyols | 1-800-713-0208



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1. Natural Marketing Institute (NMI), 2018

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