

FIRM UP **HOT DOG YIELD AND TEXTURE**

Give “that’s a good dog” new meaning



Deliver dogs with increased cook yield and just-right bite with PENBIND® 1015 modified potato starch

Now you can meet consumer cravings for hot dogs with fresh-off-the-grill taste and texture. Improve cook yield and deliver the perfect bite and mouthfeel in mechanically separated meat hot dogs with PENBIND 1015 specialty modified potato starch. Thanks to the meat experts of Ingredion Idea Labs® innovation centers, differentiating your emulsified hot dog products just got easier.

AFFORDABILITY™ 

Ingredion
idea labs 
IDEAS TO SOLUTIONS

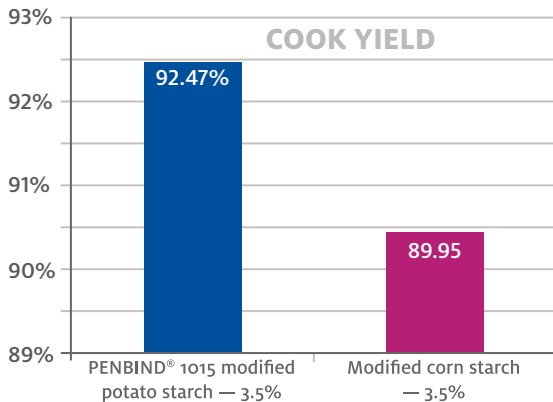
Satisfy demand for a better eating experience in emulsified hot dogs

Seventy-six percent of consumers eat hot dogs or sausages once a month, so we know hot dogs are loved.¹ But consumers also want their hot dogs at an appealing price. That's why many manufacturers use mechanically separated meat to create emulsified products with a price point consumers can find more appealing. As mechanically separated meat hot dogs often do not produce the same bite and mouthfeel as an all-beef hot dog, the meat experts of Ingredion Idea Labs[®] innovation centers created a potato-based solution to help solve cook yield and texture challenges.²

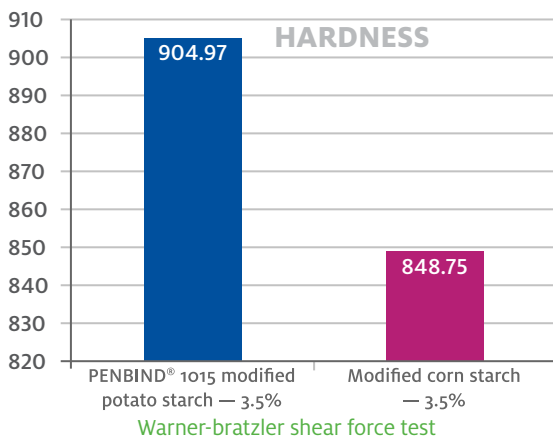
A potato that performs

PENBIND[®] 1015 modified potato starch outperforms corn starch to deliver over a 2% better cook yield and a firmer product in mechanically separated hot dogs.² That's a 2% cook yield return that can offer you savings while also delivering superior texture consumers can bite into.

SEE HOW COOK YIELD COMPARES



SEE HOW HARDNESS COMPARES



Innovate with AFFORDABILITY

Contact us today to create the optimal balance of yield, taste and texture for winning hot dogs.

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



MEAT EXPERTISE FOR UNRIVALED APPLICATION SUPPORT

Collaborate with our meat experts to solve your application challenges and to help get your new or reformulated product to market faster. Take advantage of our expertise and broad range of ingredient solutions to enhance or reformulate your hot dogs with textures consumers desire and with the cook yields you need to support your bottom line.

SOURCES:

- ¹ Ingredion proprietary research, MMR, Consumer Study, 309 consumers, USA, April 2015
- ² Ingredion proprietary research, Hardness factor testing on all beef hot dogs and MDM hot dogs, PHD Technologies, 2017



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