

ACHIEVE CUSTOM TEXTURES **SUSTAINABLY**

Expand your **texture** horizons



Create unique eating experiences with **PRECISA® carrageenan solutions**

Treat your consumers to a new level of creamy indulgence in your frozen desserts, irresistible mouthfeel in your beverages and dressings, and improved juiciness in your processed meats. As the exclusive distributor for Gelymar in North America, Ingredion brings you a wide range of PRECISA® carrageenan solutions. Combined with our deep texture expertise and portfolio of starches, these sustainable carrageenan solutions can open a new world of opportunity to set your products apart.



Ingredion[™]

Creative, customized textures start here

Carrageenan extracts, derived from fresh seaweed, have been used as texturizers for centuries. Like starch, they can create a variety of textures in foods and beverages. When combined with starch, carrageenans produce superior gel strength and increased viscosity, opening the door to unique textures and winning new products.

Through our partnership with Gelymar, the world's largest producer of cold-water carrageenans, we can help you leverage PRECISA® carrageenan solutions and innovate with texture in a wide variety of applications.

TAILOR YOUR TEXTURES

A variety of high-quality, gelling and non-gelling carrageenan solutions are available, including:

PRECISA® Carra™ GEL: A gelling and texture agent in water and/or dairy systems

PRECISA® Carra™ LACT: A gelling, thickener and stabilizing agent for use in dairy systems

PRECISA® Carra™ SOL: A thickener and stabilizing agent in food and non-food systems

ENHANCE THE EATING EXPERIENCE

Let our texture experts help you create custom textures in your consumer-targeted formulations using PRECISA® carrageenan solutions.

Beverages: Improves texture throughout the drinking experience—from appearance to mouthfeel and consistency as well as providing stability and suspension

Dairy desserts: Provides premium gelling and creamy viscosity for indulgent textures

Frozen desserts: Retains smooth texture and ice crystal size control through temperature fluctuations

Dressings: Offers creamy mouthfeel, extends shelf life, works as a fat replacement

Processed meats: Delivers higher yields, greater juiciness, purge reduction and improved sliceability

CHOOSE RELIABILITY AND SUSTAINABILITY

Gelymar controls the carrageenan supply chain for the majority of its products. It is also a member of Sedex, a program that helps suppliers and buyers manage ethical and responsible practices in their supply chains. In South America, Gelymar has led sustainability initiatives—from reducing their carbon footprint to training collectors to ensure algae regrowth.

GET STARTED TODAY

Talk to us about your next texture innovation.

1-866-961-6285 | ingredion.us/carrageenan

LEVERAGE OUR CAPABILITIES:



DIAL-IN®



improve texture



sweeten everything

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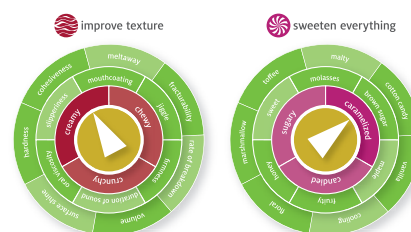
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AMPLIFY YOUR DEVELOPMENT TEAM'S EFFORTS

Now you can extend the capabilities of your development team with the experts of Ingredion Idea Labs™ innovation centers. Using our consumer-centric DIAL-IN® Technology, you can quickly optimize the texture and sweetness of your products. Our five-step process combines proprietary consumer insights and sensory analytics with deep CULINOLOGY®, formulation and process expertise. The result? Innovative products with unique textures and balanced sweetness, designed for success.

DIAL-IN® TECHNOLOGY



Ingredion™

Developing ideas.
Delivering solutions.™

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