

LOW-SUGAR GLUCOSE SYRUPS FOR ADDED LABEL APPEAL

Bring sugar to **new lows**



Sweeten your Nutrition Facts panel appeal with **VERSASWEET™ low-sugar glucose syrups.**

What if side-by-side product comparisons could sweeten your product's appeal? Now you can reduce the amount of sugar on product labels with VERSASWEET™ low-sugar glucose syrups — and give consumers the tastes they love in their confectionery, dairy, ice cream and baked goods. Thanks to the science-based problem solving of Ingridion, your sugar-reduction future just got a whole lot clearer.

SENSORY EXPERIENCE™ 

Ingridion
idea labs™ 
IDEAS TO SOLUTIONS

Eyes are on the pack

More than 80 percent of consumers are checking the sugar content of foods and beverages before making purchases.¹ And, when buying a food or beverage, almost three-fourths of U.S. and over half of Canadian consumers 'always' and 'usually' read claims or descriptions on the back or side of the package.² With so many eyes on your product, overcoming the challenge to reduce the grams of sugar listed on your label is becoming even more pressing. With VERSASWEET™ low-sugar glucose syrups' lower percentages of mono- and disaccharides (DP1 + DP2), you can impact how much sugar appears on your package.

SEE THE IMPACT

PROTOTYPE: Sweet-and-salty pulse crisp cluster with ancient grains

Traditional 42 DE corn syrup*

Nutrition Facts	
Serving Size (68g)	
Servings Per Container	
Amount Per Serving	
Calories 270	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 60mg	3%
Total Carbohydrate 37g	12%
Dietary Fiber 6g	24%
Sugars 13g	
Protein 9g	
Vitamin A 2%	Vitamin C 0%
Calcium 8%	Iron 10%

VERSASWEET™ 1524 low-sugar glucose syrup*

Nutrition Facts	
Serving Size (68g)	
Servings Per Container	
Amount Per Serving	
Calories 230	Calories from Fat 90
% Daily Value*	
Total Fat 10g	15%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 60mg	3%
Total Carbohydrate 38g	13%
Dietary Fiber 6g	24%
Sugars 11g	
Protein 9g	
Vitamin A 2%	Vitamin C 0%
Calcium 6%	Iron 10%

* Based on 2017 Nutrition Facts panel for the U.S. and Canada. Changes in the formulas for the Nutrition Facts were done by substituting sweeteners.

VERSASWEET™ LOW-SUGAR GLUCOSE SYRUPS

	DP1 + DP2 CONTENT	VISCOSITY RANGE (AS IS AT 120°F)	BASE	NON-GMO
VERSASWEET 1524 Glucose Syrup	15%	10 – 15k	Corn	–
VERSASWEET 1526 Glucose Syrup	15%	20 – 30k	Corn	–
VERSASWEET 1526 NGM Glucose Syrup	15%	20 – 30k	Corn	✓
VERSASWEET 1531 Glucose Syrup	15%	<5k	Tapioca	✓

Innovate with SENSORY EXPERIENCE

Learn how VERSASWEET™ low-sugar glucose syrups can enhance appeal.

ingredient.us/versasweet | 1-800-713-0208

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LOWER SUGAR FOR ADDED LABEL APPEAL

VERSASWEET™ low-sugar glucose syrups have a 50-70 percent lower DP1 + DP2 compared to standard glucose syrups and offer:³

- **Non-GMO corn and tapioca choices**
- **Low viscosity versions**
- **Similar functionality and processability as glucose syrups**
- **Clean, sweet taste that is about one-third as sweet as sucrose**
- **Labeled as glucose syrup, corn syrup or tapioca syrup**
- **Low Maillard reactivity and stable to heat and acid**
- **Caloric and carbohydrate load equal to traditional glucose syrups**
- **Clear color**

CREATE JUST-RIGHT SWEETNESS

Partner with Ingredion to respond to sugar-reduction trends with our in-depth understanding of sweetness as an experience and our wide portfolio of innovative sweetener and texture solutions. With our 27 Ingredion Idea Labs™ innovation centers around the world, we can help you create enticing sensory experiences with just-right sweetness and texture.

SOURCE:

- 1 Mintel Sugar Reduction Trends, 2017
- 2 MMR Global QBIC Study 2017, proprietary research commissioned by Ingredion
- 3 Internal testing



Ingredion™

Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, IL 60154