

The world craves cheese. Now you can satisfy and save.

2.8% increase in total U.S. cheese production reported from January 2014 to January 2015¹

36.8 lbs.



Americans will eat **36.8 lbs. of cheese per year by 2022**, an increase of 10% from 2012²

\$17.4 billion

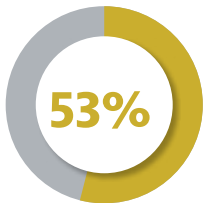
in total cheese sales was reported in Brazil in 2014—a **9% increase** over 2013³

Total cheese market size in Mexico is

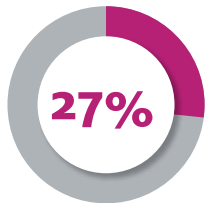
795k tons⁴



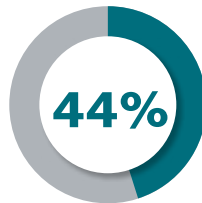
REASONS U.S. CONSUMERS CITE FOR BUYING CHEESE⁵



affordability



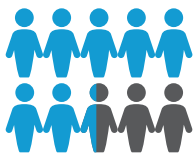
low-fat options



wide variety of formats

10%

increase in total per capita cheese consumption reported in South Korea between 2013 and 2014⁶



74% of U.S. consumers with children eat processed cheese⁷

22%

more cheese was imported into China in 2013 than in 2012⁸



U.S. cheese exports increased **296% in value** from 2009 to 2014; volume increased 240% over the same period, with Asia and the Middle East cited as main destinations⁹

PRECISA[®]
series solutions

Lower the cost—
not the satisfaction.

Meet the demand for delicious imitation and analogue cheese products and save 15% to 25% or more—all while preserving the functionality and sensory appeal you want. New high-performance PRECISA[®] 600 series solutions from Ingredion make it possible.

Replace costly ingredients and save money by reducing protein (casein, caseinate, milk protein concentrates), hydrocolloids and fat. Now PRECISA[®] 600 series solutions also help you achieve process efficiencies and reduce product defects for a better yield—and more savings.

Achieve the shredding, stretching and melting qualities you and your customers want.

- **PRECISA[®] 600 starch:** Brings you excellent firmness, medium melt and outstanding emulsification properties
- **PRECISA[®] 601 starch:** Offers good firmness and excellent melt
- **PRECISA[®] 602 starch:** Provides excellent melt and emulsification properties

Our cheese experts can help you address your most challenging cheese applications using PRECISA[®] 600 series solutions, and even assist in specifying equipment and streamlining your process.

From our broad portfolio of ingredient solutions—including non-GMO options—to our consumer-centric DIAL-IN[®] Technology, Ingredion helps you deliver a world of satisfaction and savings with innovative cheese products.

1. "Total U.S. cheese production increases 2.8 percent in Jan." *Cheese Market News* March 6, 2015

2. USDA/ERS, Dairy Data; FAPRI-MU, U.S. Baseline Briefing Book, March 2013

3. "Cheese in Brazil" *Euroonitor International* January 2015

4. "Cheese in Mexico" *Euroonitor International* November 2014

5. Lightspeed GMI/Mintel October 2014

6. "Cheese Production and Consumption: Summary for Selected Countries" United States Department of Agriculture; Foreign Agriculture Service, December 16, 2014

7. Lightspeed GMI/Mintel July 2014

8. Witherington, L. and Williams, H. "Cheese: Which Country Eats the Most?" *Wall Street Journal* November 14, 2014

9. "U.S. Exports of Cheese - All Types - Value" and "U.S. Exports of Cheese - All Types - Volume" U.S. Dairy Export Council

Talk to us about your next
cheese innovation challenge.

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