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NEWS RELEASE

Ingredion launches TICALOID Acacia MAX high-performance emulsifier

Increase oil loads, reduce costs and achieve superior emulsification
without compromise in beverages and concentrates

WHITE MARSH, Md., USA (October 7, 2020) – [Ingredion](#) Incorporated, a leading global provider of ingredient solutions, announced today the launch of TICALOID® Acacia MAX in the U.S. and Canada. The ingredient is a high-performance emulsifier that solves many of the common limitations of traditional acacia. TICALOID Acacia MAX helps:

- Stabilize a range of emulsions – even at high oil loads
- Lower formulation and production costs
- Improve labels on consumer products

Stabilize a range of emulsions – even at high oil loads

“While traditional acacia is limited to an oil loading capacity of roughly 12% and requires high usage levels of emulsifier, TICALOID Acacia MAX can be utilized to double the oil load while simultaneously reducing emulsifier usage levels,” said Derek Holthaus, Ingredion’s senior principal scientist, Systems and Ingredients Solutions North America. “With TICALOID Acacia MAX, beverage manufacturers can now create emulsions with high oil loads at lower usage levels. In addition, TICALOID Acacia MAX can stabilize emulsion concentrates with oil loads up to 24%, increasing productivity, reducing production and transportation costs and decreasing water usage.”

Lower formulation and production costs

[TICALOID Acacia MAX](#) high-performance emulsifier can match the functionality of traditional acacia at up to 70% lower usage levels, helping formulators cut cost without sacrificing stability and label appeal. Emulsions made with TICALOID Acacia MAX have a more stable particle size over time in various

environmental conditions than emulsions produced with traditional acacia, thereby improving overall shelf life stability and maintaining vibrant colors and flavors in beverage and concentrate applications.

Improve labels on consumer products

TICALOID Acacia MAX can stabilize emulsions without the use of weighting agents, helping formulators deliver high quality beverages full of consumers' favorite flavors with shorter ingredient declarations. Designed with proprietary technology to deliver higher emulsification power, TICALOID Acacia MAX enables formulation without the hassle of long dissolution times and the high costs associated with weighting agents.

The experts at Ingredion's Idea Labs® innovation centers use science-based problem-solving to create ingredient solutions and systems to improve the texture, stability, consistency, nutritional profile and shelf appeal of food and beverage products. Whether the goal is to create a breakthrough product with a consumer-friendly label, reformulate for a cleaner label or improve sensory attributes, Ingredion's broad ingredient portfolio has a solution to fit every product need. To learn more about TICALOID Acacia MAX, contact Ingredion at +1-800-713-0208 or chat online at www.ticgums.com/chat.

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ABOUT INGREDION

Ingredion Incorporated (NYSE: INGR) headquartered in the suburbs of Chicago, is a leading global ingredient solutions provider serving customers in more than 120 countries. With 2019 annual net sales of more than \$6 billion, the Company turns grains, fruits, vegetables and other plant-based materials into value-added ingredient solutions for the food, beverage, animal nutrition, brewing and industrial markets. With Ingredion Idea Labs® innovation centers around the world and more than 11,000 employees, the Company co-creates with customers and fulfills its purpose of bringing the potential of people, nature and technology together to make life better. Visit ingredion.com for more information and the latest Company news.