TRADE MEDIA CONTACT:
Janelle Litel, Ingredion Incorporated
d: +1 708-551-2536
c: +1 520-904-3666
e: janelle.litel@ingredion.com

**INGREDION Launches VITESSENCE® Pulse 1803 Organic Pea Protein Isolate**
Highly-Functional, Plant-Based Protein Enables Manufacturers to Meet Growing Consumer Demand for High-Protein Products That Support Nutrition and Organic Claims

WESTCHESTER, Ill., March 7, 2019 – Ingredion Incorporated, a leading global provider of ingredient solutions to diversified industries, today announced a new certified-organic addition to its line of plant-based proteins for the U.S. and Canada, VITESSENCE® Pulse 1803 organic pea protein isolate. The isolate provides key formulation functionality while helping manufacturers create in-demand, high-protein products that support consumer-desired claims.

VITESSENCE Pulse 1803 organic pea protein isolate can be used to formulate a broad range of protein-rich products in a variety of on-trend categories, including nutrition and sports bars; alternative meat and alternative dairy products; powdered and RTD beverages; and better-for-you baked goods and baking mixes. Ingredion’s proprietary research has shown that VITESSENCE Pulse 1803 organic pea protein isolate offers formulators excellent solubility, emulsification, and water and oil-holding capacity. The sensory profile of Ingredion’s organic pea protein isolate is characterized by a smooth, creamy texture and a consumer-pleasing flavor that is lower in raw and green notes than other plant-based solutions. These sensory and formulation characteristics make it a preferred and versatile choice in a variety of plant-based products.

Supports front-of-package claims with strong consumer appeal*
VITESSENCE Pulse 1803 organic pea protein isolate supports front-of-package claims that consumers are shopping for. The organic pea protein isolate:

- Contains a minimum of 80% protein, helping manufacturers reach the 10 grams (or more) per serving needed for “excellent source of protein” claims in the U.S.
- Is certified by QAI, supporting “USDA organic” claims
- Can reduce and replace major allergens, such as dairy and eggs
• Supports “gluten-free” claims
• Offers consumers non-GMO assurance
• Allows manufacturers to respond to consumer desire for “free-from” foods and beverages
• Supports “vegetarian” and “vegan” claims because it does not contain animal products

*The ultimate decisions on how to identify claims on food packages remains with our customers. The ability to make such claims will depend on the use and application of Ingredion’s products.

The launch of VITESSENCE Pulse 1803 organic pea protein isolate proceeds Ingredion’s December 2018 announcement outlining $140 million of strategic investments to further position the company with an expanded, broad range of plant-based proteins to support global demand. The investments were made to accelerate the future production of plant-based proteins at two facilities in North America, assuring a local, steady supply.

“VITESSENCE Pulse 1803 organic pea protein isolate is not only an important step forward for Ingredion’s new growth platform but underscores our commitment to accelerating plant-based protein production globally,” said Yadu Dar, Ingredion’s director, strategic business development and alliance management. “This means manufacturers now have access to a high-functioning, organic plant-based protein with a safe and reliable supply – enabling them to create high-protein products that meet and exceed consumer expectations.”

About VITESSENCE Pulse 1803 organic pea protein isolate
Unlike other pea proteins on the market, VITESSENCE Pulse 1803 organic pea protein isolate is part of Ingredion’s broad and growing line of plant protein solutions (flours, concentrates and isolates), which includes a non-organic option, VITESSENCE Pulse 1803 pea protein isolate. The portfolio is backed by Ingredion’s research and expertise in plant protein, ensuring that ingredients are closely monitored throughout the supply chain and meet the highest standards for safety, quality and consistency.

Ingredion’s full range of plant-based solutions enables manufacturers to find the right protein to meet consumer demand across a wide variety of applications. The experts at Ingredion’s Idea Labs® innovation centers use science-based problem solving to create protein solutions that support consumer-preferred claims and labels. Whether the goal is achieving nutritional balance, reformulating for organic or free-from claims or simply adding more protein, Ingredion’s array of protein flours, concentrates and isolates has a solution to fit every product need.
To learn more about VITESSENCE Pulse 1803 organic pea protein isolate or to find out how Ingredion’s technical, sensory, CULINOLOGY® and applications teams help food processors develop trend-connected, appealing foods at a reduced cost, contact Ingredion at +1-800-713-0208 or na.marketing@ingredion.com and visit www.ingredion.us. To see Ingredion’s latest innovations at Natural Products Expo West 2019, visit booth 1937 and https://www.ingredion.us/Campaign/expowest.html.

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 annual net sales of nearly $6 billion, the company turns grains, fruits, vegetables and other plant materials into value-added ingredients and biomaterial solutions for the food, beverage, paper and corrugating, brewing and other industries. With 28 Ingredion Idea Labs® innovation centers around the world and more than 11,000 employees, the Company develops ingredient solutions to meet consumers’ evolving needs by making crackers crunchy, yogurt creamy, candy sweet, paper stronger, and adding fiber to nutrition bars. For more information, visit Ingredion.com.

###

CULINOLOGY is a registered trademark of the Research Chefs Association. Used with permission.