

BAKERY WITHOUT BORDERS

RISE ABOVE THE COMPETITION
AND **DELIVER ON THE TRENDS**
WITH BAKERY INNOVATION

Ingredion
idea labs[®]
IDEAS TO SOLUTIONS



BAKE IN GREAT TEXTURE, NUTRITION, CLEAN LABELS — AND COST SAVINGS

Consumers are hungry for baked goods with a difference. They're looking for less sugar and fewer calories, non-GMO ingredients, gluten-free products and more nutrition in every bite. Ingredient brings you an ever-expanding portfolio of innovative sweetness, texture and nutrition ingredients backed by deep bakery expertise to help you capitalize on emerging market trends and ramp up profitability.

HEALTHY MEETS DELECTABLE

Today you can offer consumers exciting new baked goods with the fiber and protein they're looking for. You can help them live gluten-free and better manage their energy and weight. At the same time, your products can give them delicious tastes and textures along with the clean labels they expect.

When ingredients are removed or reduced in your formulations, our proprietary, data-driven and consumer-centric DIAL-IN® Texture Technology and DIAL-IN® Sweetness Technology let you optimize texture and sweetness profiles to match the originals. You also can leverage this approach to create signature textures or reach a competitive target. Taste and mouthfeel aren't sacrificed when sugar content is trimmed. And healthier snack options with added nutrition ingredients hold crispy and crunchy appeal.



SUPPORTING YOUR SUCCESS

Ingredion can help you innovate to create on-trend bakery, cereal and snack formulations with:

- Consumer insights to define your goals
- Sensory evaluation to target and achieve the perfect texture
- Bakery technical experts and CULINOLOGY® teams for formulation development
- Pilot plant for faster scale-up
- Regulatory expertise for label guidance
- Ever-expanding portfolio of innovative ingredients

GIVE PROFITS A BOOST

Reap margin, processing and revenue rewards when you work with our experts. See how you can reduce production costs in your fruit fillings. By helping speed your development process, we enable you to get your products to market faster — and still give consumers the memorable eating experiences that keep them reaching for your brand.

LET'S GET STARTED

Call the experts of Ingredion at 1-800-713-0208
or visit: [ingredion.us/bakery](https://www.ingredion.us/bakery)



TAP INTO OUR UNMATCHED CAPABILITIES — RIGHT HERE AND AROUND THE WORLD

Look to Ingredion for ingredient solutions that deliver exceptional performance and market-leading innovation. Our geographic footprint and diverse organization give us the capability to help you on a global scale and the agility to meet your needs in all of your local markets.

REDUCE SUGAR

Leverage our sugar reduction expertise and broad sweetener and texturizer portfolio to get the perfect balance of taste and texture in bakery.

IMPROVE TEXTURE

Achieve the perfect food texture in a fraction of the time with our robust, data-driven DIAL-IN® Texture Technology.

CLEAN UP AND SIMPLIFY LABELS

Offer simple labels on your baked goods with our range of functional flours and native starches.

CULINOLOGY®

Translate the latest food trends into workable, appealing formulations for large-scale production.

ADD PLANT PROTEIN

Create products that support the health and wellness of people and the planet.

SAVE MONEY

Improve your margins with innovative ingredients and optimized processes.

INGREDIENT PORTFOLIO

- Gluten-free solutions
- Functional flours
- Plant-based protein isolates, concentrates and flours
- Native and modified starches (potato, tapioca, rice, corn, sago)
- Fiber and nutrition ingredients
- Nutritive and non-nutritive sweeteners
- Specialty hydrocolloids
- Non-GMO sweeteners and texturizers
- Fruit and vegetable concentrates, purees and essences

[ingredion.us/bakery](https://www.ingredion.us/bakery) | 1-800-713-0208

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Ingredion®

Ingredion Incorporated
5 Westbrook Corporate Center
Westchester, IL 60154

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