

Delivering delectable dairy products



Achieve **winning** dairy formulations

Today's consumers seek dairy products that deliver multiple textural, cost and nutritional advantages – whether it be yoghurt that is low fat but texture-rich, or pudding that is both creamy and low cost. Whatever the challenge, Ingredion Europe delivers tailored ingredient solutions and formulation support across a number of popular applications:

YOGHURT & YOGHURT DRINKS DAIRY DESSERTS FRUIT PREPARATIONS

DAIRY BEVERAGES PROCESSED & ANALOGUE CHEESE ICE CREAM DAIRY DIPS

Our **capabilities** at a glance



Cut costs, not corners

At Ingredion, we know cost-optimisation is high on your list of priorities. Our range of versatile ingredients can help to keep ingredient costs low, while improving processing efficiency and delivering the desired taste and texture:

- N-DULGE® co-texturisers maintain creamy textures in reduced-fat dairy
- GEL-N-MELT® starch delivers high meltability and excellent shreadability in processed cheese
- N-CREAMER® starches enable cost reduction in a range of products
- Extensive range of speciality starches to reduce recipe costs.

Clean appeal

Want to create clean label yoghurt or pudding that resonates with consumers in your market? Keen to reformulate your dairy recipe without sacrificing all important taste and texture? Ingredion is on hand to help. We've been tracking the clean label trend for over 20 years and now have the broadest range of clean label ingredients on the market today.

Our ingredients:

- Enable a clean label / natural positioning
- Deliver the process tolerance and stability you require
- Are supported by in-depth market and consumer research.



Eat and drink to health

Health and wellness is by far the biggest trend in dairy, with consumers of all ages turning to reduced fat, fat-free and sugar-free dairy as part of a more health-focused diet and lifestyle¹:

- The N-DULGE® range of co-texturisers achieves the textural and sensorial attributes of full-fat alternatives while replacing dairy solids to deliver reduced-fat products
- ENLITEN® stevia sweeteners deliver coveted sweetness, without the calories associated with sugar. Derived from a natural source, the Stevia rebaudiana bertonii plant, ENLITEN® is produced from one single plant variety, providing consistent product quality and taste.

1. In 2011 38% of new yoghurt launches in EMEA featured the claim 'low fat', Innova, 2012.



An everyday luxury

Consumers are looking for products to satisfy increasingly indulgent preferences. Whether it's an intensely creamy dairy dessert, or a smooth, refreshing yoghurt drink, Ingredion can help you create luxurious dairy with real consumer appeal:

- N-DULGE® co-texturisers deliver premium mouthfeel that can be tailored to meet specific profiles such as creamy, melting or thick
- NOVATION® Indulge starches combine a luxurious creamy texture with a clean label for enhanced appeal.



Market insights

Ingredion's marketing team is constantly monitoring trends in the dairy sector. Our aim? To make sure your products meet the demands of the markets you serve, including:

- Clean label & natural
- Value for money
- Low fat or fat-free
- Creaminess & indulgence.

Your partner for winning dairy products

Ingredion is a leading supplier of nature-based speciality starches, texturising ingredients and sweeteners to the global dairy industry. Combining high quality ingredient solutions with the latest market, consumer and applications insight, Ingredion has the expertise and the tools to help you get differentiated dairy products to market first.

Our promise to you:

- We deliver an ever-expanding range of clean label ingredient solutions to help you simplify your ingredient lists
- We provide and develop innovative starch-based ingredients that help customers reduce costs
- Our teams are committed to developing pioneering solutions that enhance the textural and nutritional appeal of dairy products
- With our finger on the pulse of the latest trends across EMEA, we ensure our customers are always one step ahead.



Formulation advice

Ingredion is the ideal partner for manufacturers of dairy products

- Offering established dairy formulation expertise
- Providing a dedicated team of technologists that work closely with customers, even after the development period
- Employing sensory capabilities with specific expertise in optimising texture.

Our dedication to problem solving and our flexible approach make us the partner of choice.

Find out more
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Delivering solutions.™

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