

SLICE PRODUCTION COSTS AND PILE ON CONSUMER APPEAL

Get great firmness, melt and stretch—for less



Create high-performing processed and imitation cheese products more affordably with PRECISA® 604 modified potato starch

A perfectly melted slice on a burger. A pizza that's piled high and stretches just right. A block of vegan cheese that shreds instead of crumbles. Now there's a way to give your consumers processed and imitation cheese products that perform in the ways they expect—and realize significant savings along the way. Breakthrough PRECISA® 604 modified potato starch helps you both optimize milk protein usage in your formulations and enhance the appeal of your products with one competitively priced solution.

AFFORDABILITY 

Ingredion
idea labsTM 
IDEAS TO SOLUTIONS

Save and satisfy with a breakthrough starch

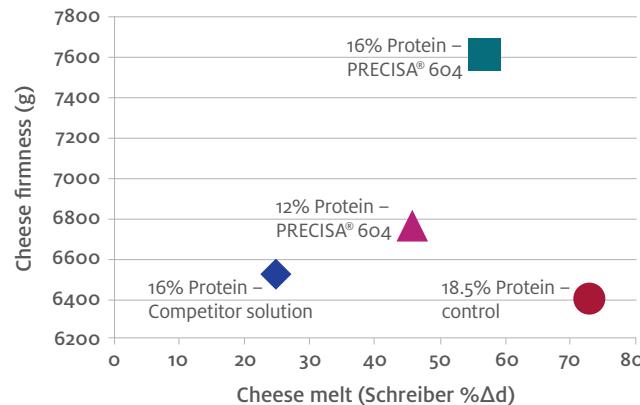
Deliver stretchable, meltable, shreddable cheese products with an innovative, cost-competitive solution. Ingredion's PRECISA® 604 modified potato starch can help you deliver better firmness, stretch and melt than existing starch solutions, and lets you rely on more stable ingredient supplies and pricing.

Add functionality

According to a 2016 Mintel Report, consumers' top priority when shopping is choosing foods and beverages they believe they will enjoy—and PRECISA® 604 modified potato starch can help you improve key textural and sensory aspects of your processed and imitation cheeses that can add to consumers' enjoyment. In testing, products made with PRECISA® 604 modified potato starch gelled more firmly than products made with competing solutions, and displayed melt and stretch capabilities most similar to the full-protein processed cheese control.

FIRMNESS V. MELT

Imitation pizza cheese



Mix in value

PRECISA® 604 modified potato starch allows for more protein reduction than other similarly priced solutions while delivering superior functionality. In an internal study, a 12% protein cheese product made with PRECISA® 604 modified potato starch gelled and melted better than a 16% protein cheese product made with a competing solution, and had comparable stretch.

Save even more

Replacing expensive protein with PRECISA® 604 modified potato starch can help shield you from rising and unstable dairy prices, enabling more accurate (and favorable) forecasts of your production costs. Additionally, this solution is manufactured in the United States, so you'll get the benefits of having a local supplier. And, it can work as a "drop-in" solution in some formulations, reducing ingredient switching cost.

Innovate with AFFORDABILITY

Find ideas to solutions

ingredion.us/cheese | 1-800-713-0208



STRETCH YOUR SAVINGS WITH INGREDION

Partner with Ingredion to improve performance and margin in your processed and imitation cheese products with our broad portfolio of solutions, including the new PRECISA® 604 modified potato starch, and our extensive cheesemaking knowhow. Powered by our CONSUMER-CENTRICITY™ approach, experts at our 27 Ingredion Idea Labs™ innovation centers are ready to help you respond to consumer demand with on-trend cheese products that boost your bottom line.



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