

SAVING MONEY WHILE OPTIMIZING APPEAL

# Sweeten productivity



Enhance confectionery's taste, texture and performance while boosting your bottom line.

With the volatility of ingredient prices, creating appealing confectionery at a reasonable cost can be challenging. Make it easier by partnering with Ingredion. Improve margins along with your formulations and processing through ingredient substitutions and techniques to increase throughput. You'll keep your taste and texture profiles while sweetening your returns.



# Cut cost, not candy's appeal

Replace expensive confectionery ingredients with solutions that work even harder for you in your plants and on the shelves.

Ingredion can help you partially replace or complement expensive, hard-to-source ingredients such as gelatin, gum arabic and pectin in gummy-type candies. You get a softer, less chewy texture while still achieving sought-after clarity, elasticity and clean flavor—all at a lower cost. And because our starch solutions help eliminate melting issues and stickiness, your gummy candy products can enjoy longer shelf life too.

You also can replace up to 40% of isomalt in sugar-free hard candy, lozenges and chews. By partnering with Ingredion, you can deliver all the stability of regular sugar-containing candies without the extra calories or sugar. And you can do it at about half the cost. Other advantages include:

- Ability to use existing equipment
- Ease of handling in production due to superior viscosity and no crystallization issues
- Quick release of flavor, so potentially less flavor is needed
- Less laxative effect and no artificial ingredients

The results are cost-saving ways of delivering a clear and shiny appearance, great taste and pleasant mouthfeel in your products.

## SAVE MORE WITH IMPROVED PRODUCTIVITY

Ingredion does the work for you with pre-blended one-piece starch and sweetener systems that save you time and money during production. Our high potency sweetener and syrup blend delivers perfect sweetness profiles with ease. Save money with moulding starches that provide resilient and uniform jelly and gummy mould shapes along with fast, efficient depositing. Another time-saver can be found in a new starch blend that helps produce a stronger gel that sets more quickly for increased drying rates and faster product throughput.

## GET STARTED TODAY

To reduce costs without sacrificing consumer appeal, contact your Ingredion representative or go to our website and start calculating your savings now.

1-866-961-6285 | [sp.ingredion.us/optimizecosts](http://sp.ingredion.us/optimizecosts)

### LEVERAGE OUR CAPABILITIES:



save money



DIAL-IN®



sweeten everything



CULINOLOGY®

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## INGREDION CONFECTIONERY CAPABILITIES

The Ingredion Idea Labs™ global center in Bridgewater, N.J., is where we bring together all of our confectionery capabilities and collaborate with you to create your optimal ingredient solutions.

We use consumer insights and deep formulation, applications, sensory and CULINOLOGY® expertise to quickly create new cost-optimized confectionery concepts that are aligned with consumer trends, and address formulation, processing and scale-up challenges.

## DIAL-IN® Technology

DIAL-IN Texture Technology is a rapid, robust, data-driven approach that helps us help you transform or optimize candy textures. The companion capability in sweetness, DIAL-IN Sweetness Technology, helps balance sweetness, mouthfeel and flavor when sugar is reduced or removed.

The result of DIAL-IN Technology is faster time to market, greater consumer acceptance and more successful products.



# Ingredion™

Developing ideas.  
Delivering solutions.™

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