

THE FAST TRACK TO **CERTIFIED ORGANIC SUCCESS**

Certified organic ingredients made clean & simple



Deliver the trust of certified organic foods with even more certainty

Organic food sales are outpacing total food sales for good reason: Certified organic ingredients have become the mark of trust and quality for today's consumers. But planting success with your organic investment is no easy task. Organic shoppers read labels closely and act on what they see' — so you need deeper understanding to leverage ingredients with optimal label appeal. Plus, the formulating knowhow to bring these organic ingredients together for great eating experiences.

You'll find it all with Ingredion. As the clean label pioneer, only Ingredion brings you more than two decades of clean label product development expertise, market-shaping consumer insights, and a broad portfolio of certified organic ingredients, including U.S.-produced organic native and functional native corn starches. All to help you deliver the eating experiences and organic label claims consumers seek and prefer.

Ingredion
idea labs[®] 
IDEAS TO SOLUTIONS

Go boldly into organics with the clean label pioneers at Ingredion

From taking on new kinds of recipe and processability challenges to understanding the consumer preferences that impact your product success, you'll need a deeper kind of knowhow to master the world of organic foods and beverages. Here's how Ingredion delivers:

FORMULATION EXPERTISE TO OVERCOME THE CHALLENGES

Formulating for organic means knowing how to get the most from a more focused toolkit — and at Ingredion, we'll show you how to make it work in your favor. Draw on our concept-to-launch support through Ingredion Idea Labs® innovation centers to move quickly from idea to finished product. Find experts in everything from sensory and CULINOLOGY® capabilities to applications R&D, scale-up and regulatory support.

CONSUMER INSIGHTS TO CREATE THE MOST APPEAL

Ingredion makes it our business to understand what consumers want from their organic and clean label foods and beverages — and drawing from Ingredion's proprietary ATLAS research in 37 countries, we can help you identify the most consumer-preferred organic ingredients for your application and product categories.

FULL RANGE OF INNOVATIVE ORGANIC INGREDIENTS

Our growing organic portfolio offers a reliable, ready supply of differentiated solutions — all with the appropriate, label-ready USDA Organic certifications from QAI and other authoritative sources.

TYPE	BASE	FEATURES
Organic native starches <ul style="list-style-type: none"> • PURITY® Bio native starches 	Corn, tapioca and rice	Deliver functionality in organic food processes in place of traditional native starches — no special preparation or equipment needed
Organic functional native starches <ul style="list-style-type: none"> • NOVATION® organic functional native starches 	Corn and tapioca	Achieve organic positioning by providing desired cold temperature and process stability in food systems that require harsh processing conditions
Organic fruit and vegetable ingredients	Fruit and vegetable juices, concentrates, purees, essences and custom formulations	Create the perfect flavor combination, add color, reduce added sugar, or incorporate fruits and vegetables for nutritional benefits
Organic systems and hydrocolloids	Acacia, agar, guar, inulin, konjac, locust bean gum, tara gum and other organic gum systems	Bring just-right moisture and mouthfeel in your recipes
Organic pea protein <ul style="list-style-type: none"> • VITESSENCE® Pulse 1803 organic pea protein isolate 	Pea	Enrich protein in a broad range of food products to achieve high-protein claims



Come create your next
organic breakthrough with us

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



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Source: 1. Ingredion proprietary research, Maru/Matchbox, Organic Packaged Foods Understanding, USA and Canada, May 2018

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09/04/20 US-CAN