

Indulgent Dairy

Texture is paramount in creating high quality dairy products that stand out from the crowd. Consumers expect products to appeal to the senses, and keep pace with trends such as clean label and healthy eating.

Talking texture

To help quantify texture and develop formulations, we have developed a unique sensory approach. We have world-class texture measuring capabilities and a number of texture tools, which, when combined with our capabilities and expertise, enable manufacturers to produce consumer-winning dairy products.

Our texture capabilities:

- Sensory panel in Europe using the TEXICON™ texture lexicon
- Sensory expert panel in the US
- Texture measurement & rheology.

Our texture tools

- Market insights
- Texture maps
- Texture spider diagrams.



“ Rich, creamy and velvety are just some of the attributes commonly associated with dairy products. Always improving these eating experiences is key for manufacturers wanting to win over consumers. ”

INGREDION TEXTURE EXPERT

N-DULGE® co-texturisers*

Our N-DULGE range of co-texturisers can be used to enhance texture in products or maintain sensory appeal when ingredients such as fat are removed. Our experts can help manufacturers select which ingredient in the range best suits the textural qualities of the end product.

	N-DULGE® SA1	N-DULGE® CA1	N-DULGE® 316	N-DULGE® C1	N-DULGE® C2
Fatty / dairy mouthcoating	++	+	+	+++	++
Spoon indentation (in cup)	++			◇◇	◇◇
Firmness	+++				◇◇
Evenness of mouthcoating	◇◇◇				

Definitions of key sensory attributes

Spoon indentation (in cup):

The indentation made by spoon in the sample

Firmness:

The force required to compress the product

Evenness of mouthcoating:

Extent to which sample evenly spreads over the palate during manipulation

Fatty/dairy mouthcoating:

The amount of fat perceived in the sample

Key

- + This product displays more of this attribute than the control without co-texturisers
- ◇ This product displays less of this attribute than the control without co-texturisers

All data is available on request.

*Co-texturisers are ingredients that, when used with texturisers and base viscosifiers, can fine-tune and differentiate the base structure of dairy products.

Find out more

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Delivering solutions.™

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