

SAVE UP TO 15% ON RECIPE COSTS

Smart Saving Solutions for Beverages



Cut your recipe costs, improve yield and maintain great taste and texture in your beverage products with our Smart Saving Solutions.

We can help you replace ingredients such as sugar, fat, protein, pulp or pectin without compromising deliciousness.

MANGO FRUIT DRINK



Discover how Ingredion helped a fruit drink manufacturer save 15% on recipe costs alone while maintaining indulgence and authenticity.

JUICE AND DAIRY DRINK



See how Ingredion helped a dairy drink manufacturer save 7% on recipe costs without losing indulgence.

FERMENTED DAIRY DRINK



Find out how Ingredion helped a dairy beverage manufacturer save 14% on recipe costs, whilst making it less exposed to milk price fluctuations.

YOUR CHALLENGES:



Contact us at:

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Here's how we worked with drinks manufacturers to reduce costs

Pulp Replacement: Mango fruit drink

SMART SAVINGS SOLUTIONS: Cut recipe costs by 15% by replacing the pulp, without losing texture INGREDIENTS USED: PURITY™ MAC starch, INSTANT TEXTAID™ A starch

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Water	61.95	70.29
"Alphonso" mango puree	30.00	20.00
Citric acid	0.10	0.13
Vitamin C	0.03	0.03
Sugar	7.92	8.54
INSTANT TEXTAID™A starch	0.00	0.7
PURITY™MAC starch	0.00	0.30
Mango flavour	0.00	0.01
TOTAL	100.00	100.00

TOTAL SMART SAVINGS

- Volume produced per year 10,000,000 litres
- Cost Savings per kg **€0.03 Est**
- Total possible cost savings per year
 €300,000

15%

Pectin Replacement: Juice and dairy drink

SMART SAVINGS SOLUTIONS: Save 7% by replacing pectin INGREDIENTS USED: N-CREAMER® 110 starch

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Water	41.60	41.60
Semi skimmed milk	20.00	20.00
Cherry Juice	30.00	30.00
Sugar	8.00	8.00
HM Pectin	0.40	-
N-CREAMER®110 starch	-	0.40
TOTAL	100.00	100.00

TOTAL SMART SAVINGS

- Volume produced per year 50,000 tonnes
- Cost Savings per kg €0.02 Est
- Total possible cost savings per year €1,000,000



Reduce protein and fat: Fermented dairy drink

SMART SAVINGS SOLUTIONS: Cut recipe costs by 14% by reducing the dairy protein and fat level by 20% INGREDIENTS USED: N-CREAMER® 221 starch, N-DULGE® C1 starch, N-CREAMER® 110 starch

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Fresh skimmed milk 0.1% fat	85.40	65.35
Water	-	20.00
Sugar	8.00	8.00
Cream 40% fat	6.20	5.00
N-CREAMER® 221 starch	-	0.75
N-DULGE® C1 starch	-	0.50
N-CREAMER® 110 starch	0.40	0.40
TOTAL	100.00	100.00
% Protein	2.90	2.30
% Fat	2.50	2.00

TOTAL SMART SAVINGS

- Volume produced per year 50,000 tonnes
- Cost Savings per kg €0.06 Est
- Total possible cost savings per year €3,00,000



Did you know?

That we could also improve yield from 10-70% with our Smart Saving Solutions? Contact us for more information.