

Q-Naturale® 200 emulsifier

The clear choice for natural emulsification.



Q-Naturale® 200 emulsifier from Ingredion is a naturally-derived liquid emulsifier for use in a range of clear beverages, including popular functional and flavoured waters. It is fully compatible with natural colours, and emulsions using Q-Naturale® 200 which do not require weighting agents, helping manufacturers to simplify formulations and labels. With a number of processing and labelling advantages, Q-Naturale® 200 emulsifier satisfies consumer demand for high quality, low-cost drinks, while providing beverage manufacturers with a highly stable and cost-effective alternative.



Ingredion™

Key features

- Natural additive
- Formulates clear beverages with natural colours
- Compatible with vitamins, minerals and functional ingredients
- Consumer friendly quillaia extract label declaration
- Easily incorporated into standard and challenging formulations
- Fully functional at low usage levels for crucial cost savings
- Formulate with ease – can be added to recipes with no step changes
- Ready to use, liquid format – no dissolution or hydration required
- Optimum performance in high oil load emulsions
- Exceptional emulsification in a wide pH and temperature range
- Excellent long-term stability at all temperatures



Green, clean, sustainable

Q-Naturale® 200 emulsifier is derived from the native South American quillaia tree, enabling beverage manufacturers to capitalise on quillaia's exceptional emulsification properties to create clear beverages with real consumer appeal.

Importantly, our exclusive global partnership with Desert King, the world's largest quillaia producer, means that supply, integrity and reliability are assured.

Excellence in application

Q-Naturale® 200 emulsifier provides optimum emulsification performance across a wide spectrum of beverages including:

- Clear beverages:
- Fortified and flavoured waters
- Sparkling drinks
- Iced teas
- Smoothies



A strategic alternative

Political and climatic issues often impact the production of traditional emulsification options, subjecting manufacturers to price fluctuations and supply chain strains. Q-Naturale® 200 emulsifier eliminates these obstacles to productivity. A well-established supply chain minimises cost fluctuations so brand integrity and a consistent product offering are secured.

Compared to alternatives such as Gum Arabic, Q-Naturale® 200 emulsifier provides optimum versatility and superior processing performance. Easy-to-use in liquid form and without the need for dissolution and hydration, Q-Naturale® 200 emulsifier can be added to existing manufacturing processes with no step changes to enable cost-effective production.



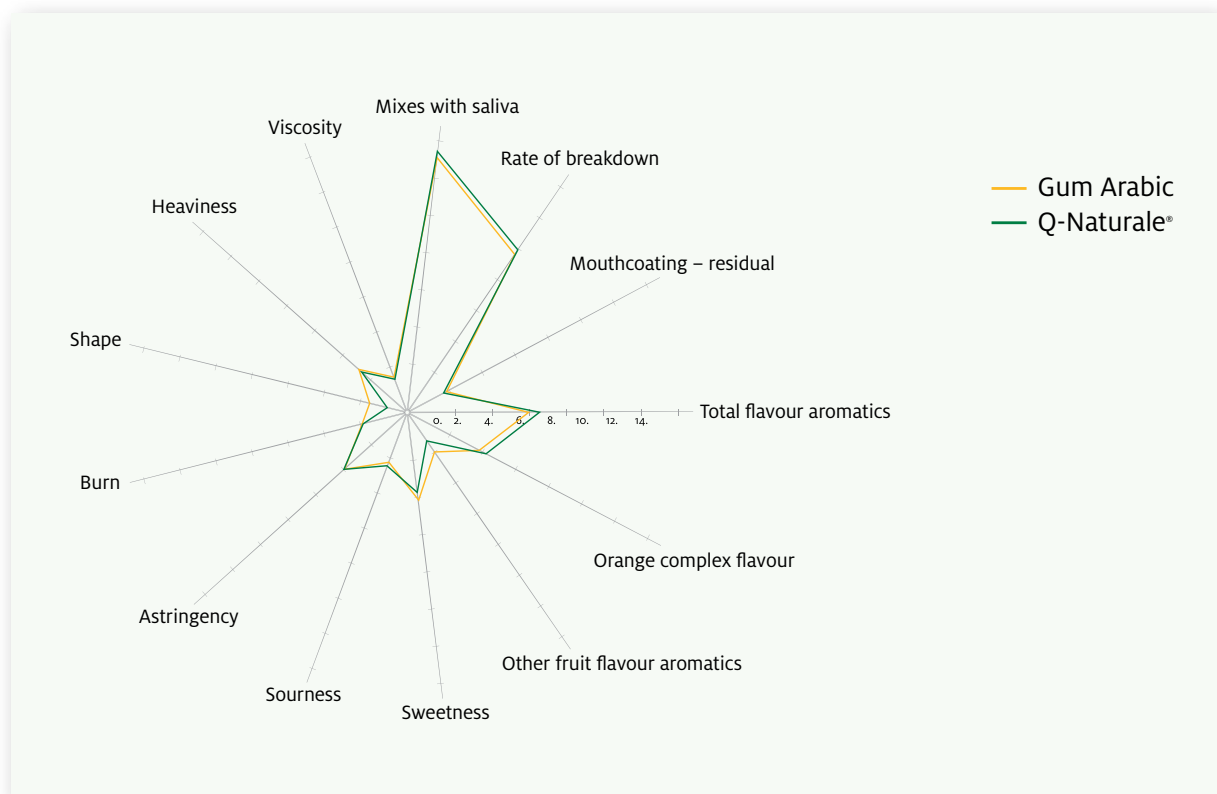
Q-Naturale® 200 emulsifier – the first choice for clear beverage emulsification

- Reliable supply chain minimises cost fluctuations
- Superior emulsification properties to alternatives such as Gum Arabic
- Natural additive, developed using chemical-free processing techniques

Superb sensory attributes

Meeting consumers' sensory expectations is a challenge for any beverage manufacturer. Factors such as mouthcoating, flavour and viscosity must be carefully balanced and precisely delivered.

In sensory tests, Q-Naturale® 200 emulsifier delivers the organoleptic characteristics manufacturers strive to achieve and consumers expect.



Consumer trends drive beverage innovation

With consumers taking a more proactive approach in boosting their nutritional intake, functional and flavoured waters now have real consumer appeal. Low calorie and with perceived health benefits, these health-giving drinks are seen as a refreshing yet healthy way to rehydrate.

Messaging around health alone is not enough to stand out from the crowd, and manufacturers must go that extra mile to differentiate their products in a crowded market. The natural trend continues to be a key

purchase driver, with drinks bearing natural claims being increasingly perceived as 'purer', 'better for you' and 'healthier.' Reformulation to accommodate this is therefore important when creating healthy, natural, clear beverages with real consumer appeal.

Effective and easy to use, Q-Naturale® 200 liquid emulsifier enables beverage manufacturers using oil in water emulsions to meet growing consumer demand for refreshing clear beverages complete with a natural positioning.

For natural emulsification, the choice is clear

Whether formulating with natural colours or vitamins, minerals and functional ingredients, with our expertise and applications experience, you are in safe hands.

Q-Naturale® 200 emulsifier offers the same or superior functional properties to traditional emulsifiers and is functional in everyday standard and complex formulations. In addition to our innovative ingredients, we offer new product inspiration and reformulation advice for all your beverage challenges.

Harness nature's powerful emulsification properties with Q-Naturale® 200 emulsifier – the natural way to ensure your beverages' enduring appeal. Wherever you are in Europe, the Middle East and Africa (EMEA) contact representative to find out more.

First for beverages

Q-Naturale® 200 emulsifier is only one solution from Ingredion's extensive suite of beverage ingredients. We offer a wide range of emulsifiers, encapsulants and texturisers to suit a broad range of applications, including fruit juice drinks, carbonates, smoothies and hot drink mixes.



Find out more
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**Developing ideas.
Delivering solutions.™**

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