

Competitive confectionery

Innovative ways to address trends—profitably.



Ingredion™



Your go-to resource for winning in the marketplace.

Consumers today are asking more from their sweet indulgences. Less sugar. Fewer calories. Nutrition worthy of a supplement. And of course, the delicious, fun tastes and textures they have always wanted from their favorite confections. **With deep experience in all things confectionery, Ingredion is here to help you innovate and improve your profitability.**

TRANSLATING WHAT CONSUMERS WANT

It all starts with demand. Ingredion's specialized confectionery experts stay on top of consumer trends through primary and secondary research, consumer panel participation, and sensory and preference studies.

Our technical teams, including applications, sensory, CULINOLOGY® and process experts, help you translate the learnings into formulations with the taste, shelf life, sweetness and texture profiles you want. They bring both fresh ideas and decades of experience in problem-solving to the table to help you get to market quickly and with success.

BALANCING SWEETNESS AND TEXTURE

Ingredion's proprietary DIAL-IN® Technology uses a rapid, robust data-driven approach to enable you to optimize candy sweetness and texture for intriguing new products or when you add or reduce ingredients, such as nutritional ingredients or sugar. Used with our broad texture and sweetener portfolios, this proprietary technology helps you deliver a craveable candy experience.

MAXIMIZING YOUR MARGINS

Replace costly ingredients such as sugar, hydrocolloids, gums and gelatins and still maintain your product quality and shelf life. For example, you can reduce the gelatin in your gummies or fruit snacks or replace the isomalt in your sugar-free candies and lozenges, using our ingredient, formulation and processing expertise. You'll enjoy significant savings and your consumers won't be able to tell the difference.

Set yourself apart from your competitors and add to your top-line by innovating with nutrition and flavor encapsulation ingredients. Our wide portfolio of fibers and novel ingredients deliver proven bone, digestive and immune health benefits for label claims. Our innovative flavor encapsulation system provides vibrant flavor in sugar-free and regular applications. And our experts will help you incorporate everything deliciously into your line.

LET'S TALK

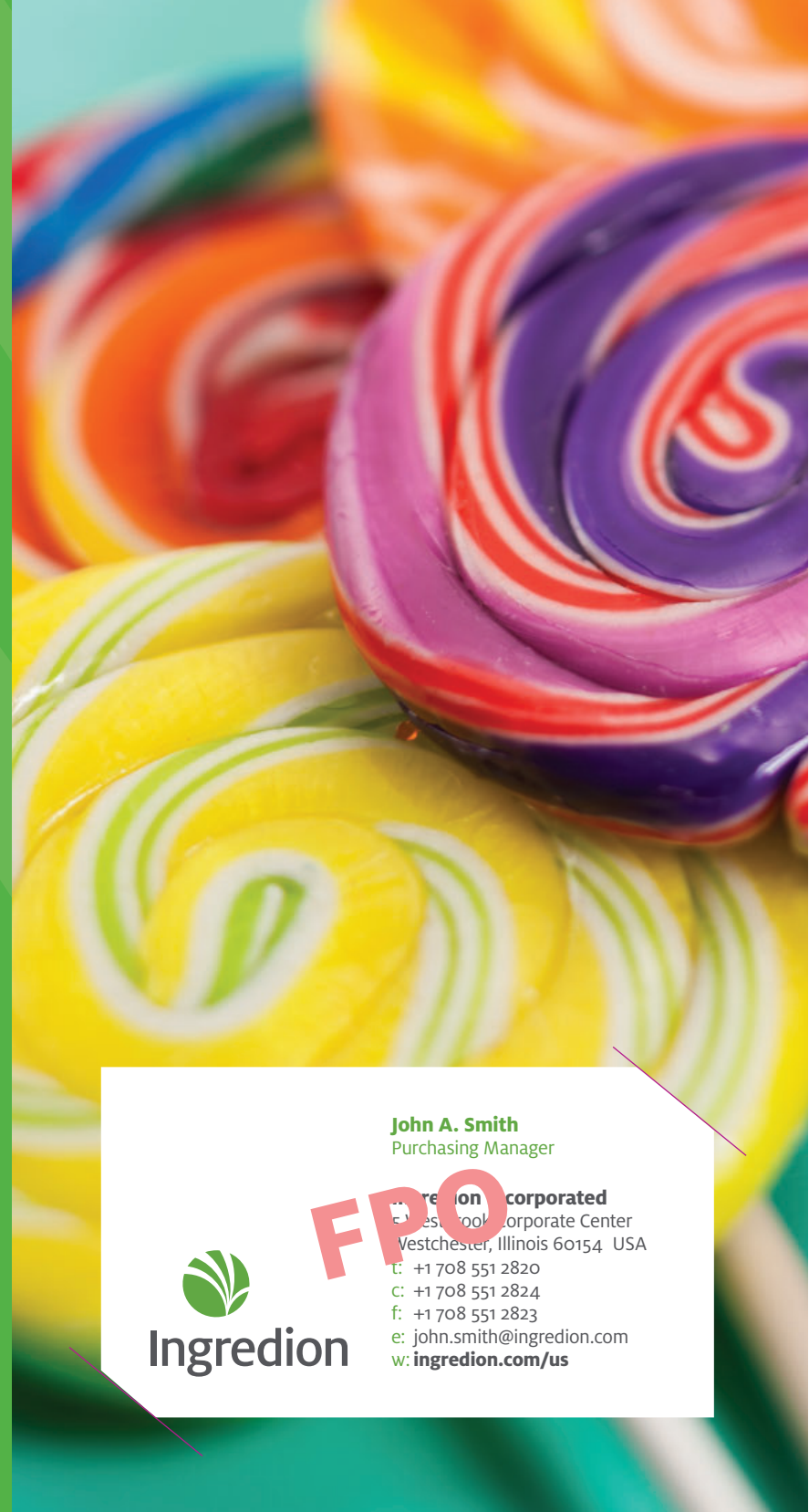
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TAP INTO OUR UNMATCHED CAPABILITIES—RIGHT HERE AND AROUND THE WORLD.

Look to Ingredion for ingredient solutions that deliver exceptional performance and market-leading innovation. Our geographic footprint and diverse organization give us the capability to help you on a global scale and the agility to meet your needs in all of your local markets.



sweeten
everything

sweeten everything

Leverage our sweetness expertise, DIAL-IN® technology and broad sweetener portfolio to get the perfect balance of taste and texture in confectionery.



improve
texture

improve texture

Achieve a wide variety of textures in a fraction of the time with our robust, data-driven DIAL-IN approach.



simplify
labels

simplify labels

Offer simple labels on your confectionery products with our wide range of functional native starches, clinically proven nutrition ingredients and naturally based sweeteners.



CULINOLOGY®

CULINOLOGY®

Translate the latest food trends into workable, appealing formulations for large-scale production.



enhance
nutrition

enhance nutrition

Create products that provide proven digestive, bone, joint, energy balance, and weight management benefits without compromising on taste or texture.



optimize
sensory

optimize sensory

Translate consumer sensory preferences into finely tuned sensory attributes in your finished products.

INGREDIENT PORTFOLIO

Nutritive and non-nutritive sweeteners

Texturizing systems

Native and modified starch

Nutritional and fiber ingredients



Ingredion™

Developing ideas.
Delivering solutions.™

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