



SAVE UP TO 50% IN EMULSIFIED DRESSINGS

# Smart thinking for smart savings



**WHAT IF** you could replace up to **75% of eggs**—while preserving the taste and creamy mouthfeel consumers love in emulsified dressings—**while saving 19–50% in cost?**



**BENEFIT FROM OUR HOLISTIC VIEW OF SAVINGS AND QUALITY. WHEN YOU WORK WITH US, SAVING ON RECIPE COSTS IS JUST THE BEGINNING.**

**YOUR CHALLENGES:**



Collaborate with our experts to increase your margins and make your products more affordable.



CASE STUDY



# Up to 75% egg replacement in ranch-type dressing

**WHO:** Dressing manufacturer in North America

**CHALLENGE:** Reduce recipe costs while maintaining emulsion stability and product quality

**SMART SAVINGS SOLUTION:** Cut recipe costs up to 50% by replacing up to 75% of eggs—while preserving product sensory and functional qualities, from taste, texture and color to emulsion stability

**INGREDIENT USED:** N-CREAMER® 2000 starch

**ADDITIONAL SMART SAVINGS BENEFITS:** Improve material handling and processing; stabilize ingredient prices

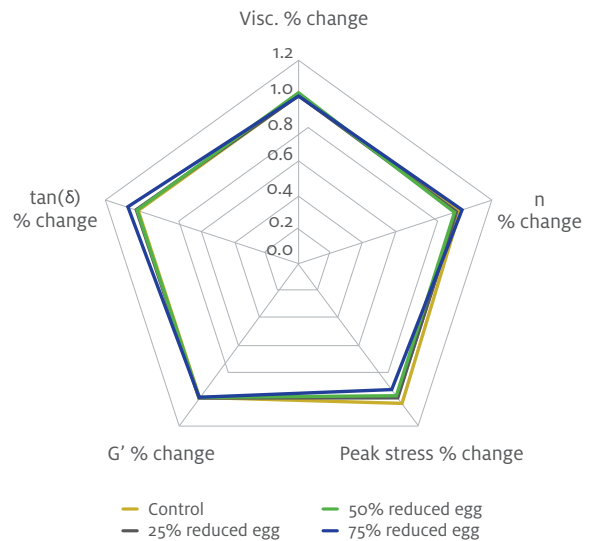
## HERE ARE THE WINNING FORMULATIONS:

INGREDIENT	CONTROL (%)	25% REDUCED EGG	50% REDUCED EGG	75% REDUCED EGG
<b>Smart savings %</b>	—	19	38	51
Salad oil	45.00	45.00	45.00	45.00
Water	34.39	35.14	35.89	36.52
Sugar	3.00	3.00	3.00	3.00
Vinegar (120 grain)	6.10	6.10	6.10	6.10
<b>Egg yolk (10% salted)</b>	<b>3.50</b>	<b>2.63</b>	<b>1.75</b>	<b>0.87</b>
ULTRA-TEX® SR starch	0.50	0.50	0.50	0.50
<b>N-CREAMER® 2000 starch</b>	<b>0.00</b>	<b>0.13</b>	<b>0.25</b>	<b>0.50</b>
Salt	1.70	1.70	1.70	1.70
Buttermilk powder, CDP	4.00	4.00	4.00	4.00
Xanthan gum	0.25	0.25	0.25	0.25
EDTA	0.006	0.006	0.006	0.006
Spice blend *	1.00	1.00	1.00	1.00
Potassium sorbate	0.05	0.05	0.05	0.05
Lactic acid	0.50	0.50	0.50	0.50
<b>TOTAL</b>	<b>100.00</b>	<b>100.00</b>	<b>100.00</b>	<b>100.00</b>

Assumes egg pricing of \$.88/lb

\* Spice blend: onion powder, garlic powder, black pepper

## NO COMPROMISE ON RHEOLOGICAL PROPERTIES



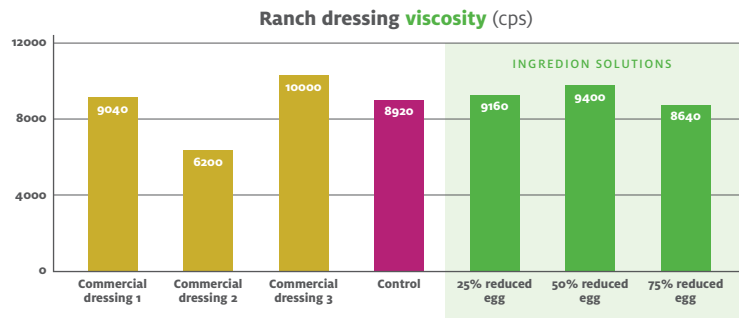
The rheological properties of a full-egg ranch dressing are maintained when as much as 75% of the egg has been replaced.

## DESIRED VISCOSITY REMAINS

Ingredient analyzed three commercial market leaders containing 100% eggs.

Our 25-75% reduced-egg solutions compare in viscosity requirement to commercial samples containing 100% eggs.

Contact us for more information on all of your cost optimization needs. Visit [ingredion.com](http://ingredion.com) (choose your region).



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