



SAVE 10% IN RECIPE COSTS—AND EVEN MORE

Smart thinking for smart savings

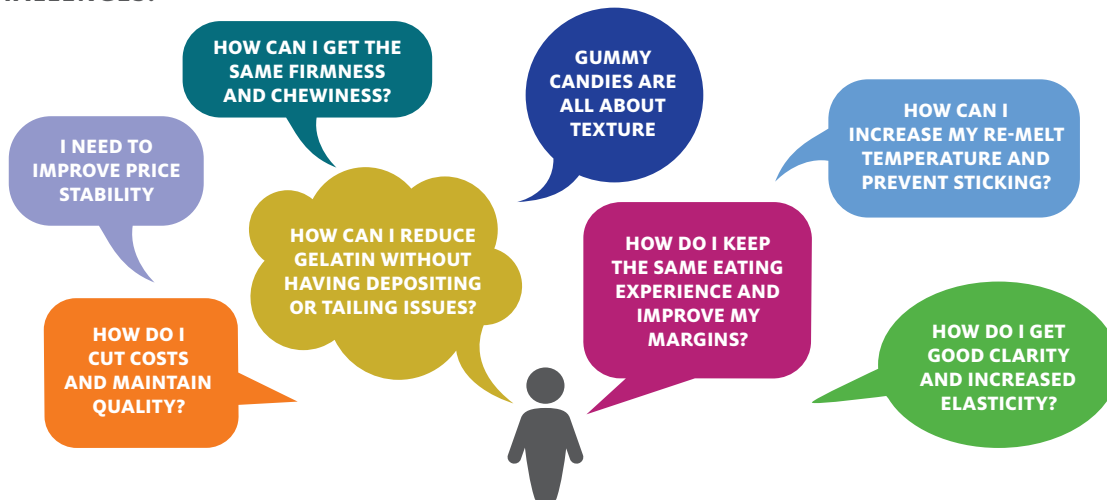


WHAT IF you could **replace up to 40% of gelatin**—while keeping the fun textures people love in their gummy candies—**and save 10% or more?**



INGREDION BRINGS YOU A HOLISTIC VIEW OF SAVINGS AND QUALITY. SAVE ON RECIPE COSTS—AND EVEN MORE ACROSS YOUR OPERATION.

YOUR CHALLENGES:



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

Smart savings

Reduce costs

Improve efficiency

Ingredion™



CASE STUDY

40% gelatin replacement in gummy candies

WHO: Gummy candy manufacturers

CHALLENGE: Reduce costly gelatin ingredient while maintaining processing and texture properties

SMART SAVINGS SOLUTION: Cut recipe costs by 10% by reducing gelatin by 40% while preserving product sensory and functional qualities, such as chewiness and firmness

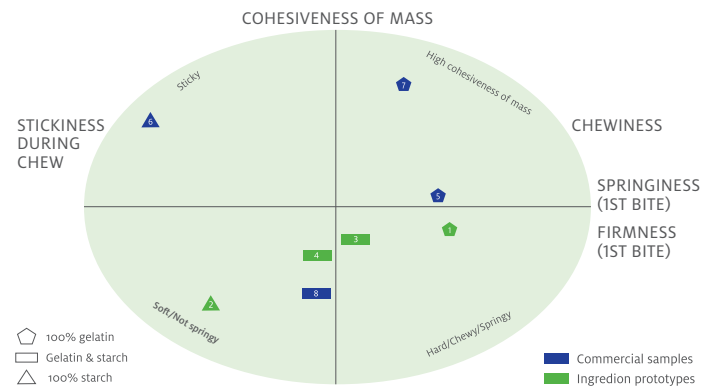
INGREDIENT USED: PENBIND® 1225 modified potato starch

ADDITIONAL SMART SAVINGS BENEFITS: Stable supply and price

HERE'S THE WINNING FORMULATION

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Water	-	6.10
GLOBE® 63 DE corn syrup	39.00	37.20
Sugar	36.50	34.80
Gelatin (250 Bloom)	7.00	4.10
Water (for gelatin)	14.10	8.20
PENBIND® 1225 starch	-	6.10
Citric Acid (50% solution)	2.40	2.40
Sodium Citrate (50% solution)	0.60	0.60
Color	0.20	0.20
Flavor	0.20	0.20
TOTAL	100.00	100.00
Cost saving (%)	-	10.00

THE GREAT EATING EXPERIENCE REMAINS



Ingredient formulated a prototype with 40% reduced gelatin using PENBIND® 1225 starch. It was tested using a descriptive panel against a 100% gelatin prototype, as well as the four commercial products.

Commercial 100% gelatin gummy candies exhibited high variation/variability.

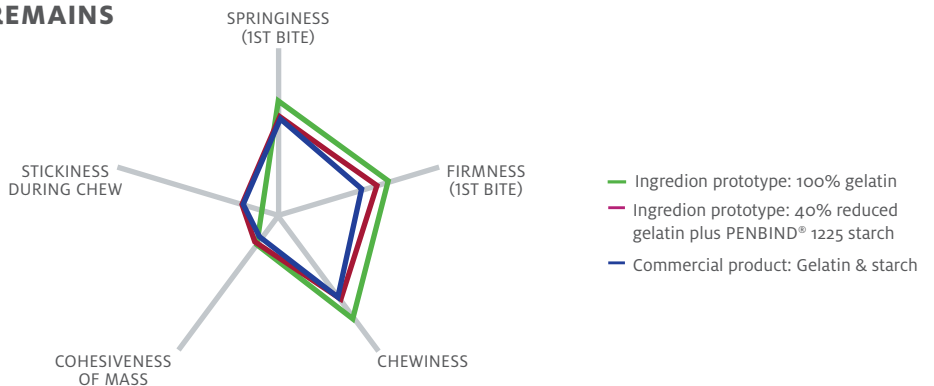
The cost-optimized prototype mimics one of the best-selling gummy candies containing gelatin and starch.

THE GREAT EATING EXPERIENCE REMAINS

Descriptive profiling of 40% gelatin replacement in gummy candy

Cost-optimized prototype is closer in firmness to 100% gelatin than existing commercial product with gelatin and starch.

Cost-optimized prototype is closer in springiness, chewiness and stickiness during chew to the commercial product with gelatin and starch.



Contact us for more information on all of your cost optimization needs. Visit Ingredion.com (choose your region).

