

SUPERIOR DISPERSION WITH UNMATCHED THICKENING SPEED

PRECISA[®] Sperse 100 instant thickener



Create premium instant foods that **look and taste like homemade**

Take convenience and product appeal to the next level. PRECISA Sperse 100 instant thickener enables easy, fast preparation of hearty dishes for consumers in a hurry and busy foodservice operations. No lumps, no clumps. Just delectable premium textures consumers can see and taste in soups, sauces and prepared meals—delivered in an instant.

Stir in **success**

PRECISA Sperse 100 thickener redefines “instant” in terms of speed and quality. This revolutionary starch from Ingredion delivers fast dispersion and desired thickening on the spot, giving you the ability to create innovative savory products.

Consider new kinds of timesaving dry soup, gravy and sauce mixes, both for retail and foodservice. Your dishes can look and taste like they’ve been simmered for hours, but they can be ready to eat in about a minute.



Ingredion[™]



PRECISA® Sperse 100 is a high-performance, cold water swelling (CWS) starch that delivers highly sought-after benefits within seconds of use. Key functional advantages include:

- Disperses lump-free in both hot and cold liquids
- Stands up to harsh prep conditions, including low pH, shear and the high heat of microwaving
- Rapidly reaches high viscosity and stays stable in cold or hot conditions (even on a steam table)
- Works well in products prepared with minimal agitation—no need for “shaker” packaging
- Delivers premium cook-up textural characteristics

Instant indulgence

With PRECISA Sperse 100, you can reformulate a product for thicker, more indulgent textures without losing the flavor and aroma of your original.

Choose PRECISA Sperse 100 instant thickener for lasting success.

GET STARTED TODAY

To increase the consumer appeal of your instant products, start by contacting your Ingredion representative or viewing a video on our website.

1-800-961-6285 | sp.ingredion.us/precisasperse

LEVERAGE OUR CAPABILITIES



improve
texture



CULINOLOGY®



perfecting
formulations

Ingredion Incorporated
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Westchester, IL 60154

INGREDION SAVORY CAPABILITIES

Collaborate with our savory formulation experts at the Ingredion Idea Labs™ global center in Bridgewater, NJ, to address your product challenges.

Here, we use consumer insights and apply our deep formulation, applications, sensory and CULINOLOGY® expertise to quickly create new savory concepts that are aligned with consumer trends and address formulation, processing and cost optimization challenges.

DIAL-IN® TEXTURE TECHNOLOGY

An important tool in optimizing your savory textures is our DIAL-IN Texture Technology, a rapid, robust, data-driven approach that helps us help you transform or improve savory textures.

When we apply DIAL-IN Technology, our goal is to help you achieve faster time to market, greater consumer acceptance and more successful products overall.



Ingredion™

Developing ideas.
Delivering solutions.™

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