



SAVE 5% TO 30% BY REDUCING MILK SOLIDS

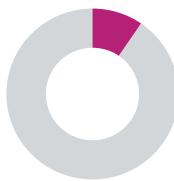
Smart thinking for smart savings

GREEK-STYLE YOGURT



What if you could reduce milk solids—while maintaining thick creamy texture—and save 5%-30%

CHOCOLATE-FLAVORED MILK DRINK



What if you could reduce milk solids—while maintaining mouthfeel and stability—and save 8%



See how Ingredion's Smart Savings solution helped a Greek-style yogurt manufacturer save up to 30% on recipe costs alone



See how Ingredion's Smart Savings solution helped a dairy beverage manufacturer save up to 8% on recipe costs alone

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 or make your products more affordable.



CASE STUDY



cut recipe costs by **30%**

Optimized-protein Greek-style yogurt

WHO: European yogurt manufacturer

CHALLENGE: Reduce expensive milk ingredients while maintaining properties

SMART SAVINGS SOLUTIONS: Cut recipe costs by 30% by reducing costly milk solids by 50% while preserving or improving product sensory and functional qualities, such as creaminess and stability

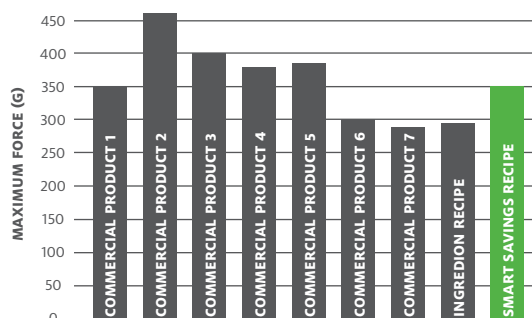
INGREDIENTS USED: NOVATION® Indulge 1720 functional native starch, N-DULGE® SA1 co-texturizer

ADDITIONAL SMART SAVINGS: Stable supply and price, formulating Greek-style yogurt without capital cost of straining equipment

HERE'S THE WINNING FORMULATION

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Fresh skimmed milk	70.00	86.80
Cream 40% fat	18.00	8.95
SMP	12.00	1.00
N-DULGE® SA1		2.00
NOVATION® Indulge 1720		1.25
TOTAL	100.00	100.00
Protein content	7.00	3.50
Fat content	7.00	3.60
Price (€/t)*	831.00	570.00
Cost saving (%)	-	31.00

TEXTURE ANALYZER-XT MEASUREMENT OF GREEK-STYLE YOGURT WITH NOVATION® INDULGE 1720



The viscosity is maintained

CASE STUDY



cut recipe costs by **8%**

Replaced-protein chocolate-flavored milk drink

WHO: Asia-Pacific chocolate-flavored milk manufacturer

CHALLENGE: Reduce expensive milk ingredients while maintaining appealing properties

SMART SAVINGS SOLUTIONS: Cut recipe costs by 8% by reducing milk solids while preserving or improving product sensory and functional qualities, such as mouthfeel and stability

INGREDIENTS USED: N-DULGE® 312 co-texturizer

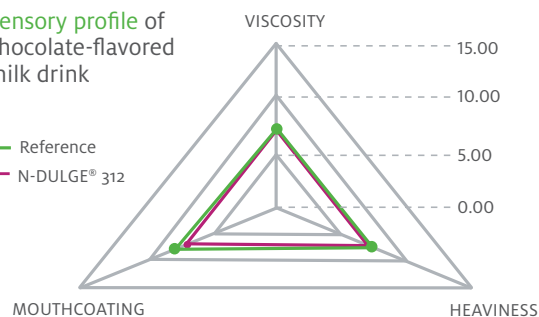
ADDITIONAL SMART SAVINGS: Stable supply and price

HERE'S THE WINNING FORMULATION

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Skim milk powder	6.00	5.00
Whole milk powder	4.00	4.00
Sugar	8.00	7.50
Cocoa powder	0.60	0.50
N-DULGE® 312	0.00	0.20
Stabilizer	0.12	0.12
Salts	0.16	0.16
Chocolate flavor	0.05	0.05
Water	81.08	82.48
TOTAL	100.00	100.00
% Protein	3.04	2.71

THE GREAT DRINKING EXPERIENCE REMAINS

Sensory profile of chocolate-flavored milk drink



Contact us for more information on all of your protein optimization/milk solids replacement needs in dairy. Visit Ingredion.com (choose your region).

AFFORDABILITY 

Ingredion
idea labs 
IDEAS TO SOLUTIONS