Breakthrough beverages

Innovative solutions to help you quickly address trends and boost margins.







Your go-to resource for new ingredients and thinking.

The beverage landscape is shifting rapidly. Consumers are thirsting for drinks with less sugar, more nutrients, pure and simple ingredients, an energy boost and novel flavors. Sometimes all at the same time. Ingredion can help you get to market faster with what consumers want—and often reduce your costs at the same time.

GETTING YOU TO MARKET FAST

With our beverage category expertise and consumer insights, we can help you quickly create concepts for winning new products. Our broad expertise in beverage formulation, sensory analysis and production can speed you all the way through scale-up. Our technical teams will help you problem-solve your way through to a successful launch and market acceptance.

DISTINCTIVE PRODUCTS

Differentiation is king in the beverage aisles and coolers. Start with a clean label. We'll help you reduce sugar with our Reb A stevia and no artificial ingredients. You can say goodbye to weighting agents with our ultra-efficient, sustainable, organic emulsifier. Consider adding nutrition for bone, joint, digestive and immune health and energy support. Our team can help you choose what's right for you with clinically proven benefits to back your label claims. And think about flavors and colors. Our patented emulsification and encapsulation technologies help you handle the most difficult-to-use flavors, colors and actives with the highest degree of reliability.

THE DRINKING EXPERIENCE

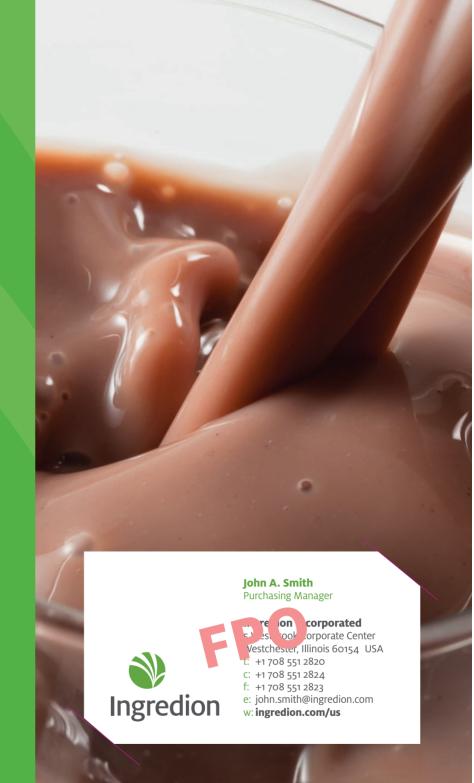
Consumers always want their beverages to taste great, whether they're looking for healthy options or a clean label. Ingredion's proprietary DIAL-IN® Technology uses a rapid, robust data-driven approach to enable you to optimize sweetness and mouthfeel for intriguing new products or when you add or reduce ingredients, such as nutritional ingredients or sugar. Together with our broad texture and sweetener portfolios, this proprietary technology helps you deliver a great drinking experience.

PROCESS AND SUPPLY CHAIN EFFICIENCIES

Ingredion's innovative beverage emulsifiers carry much higher oil loads than gum arabic or traditional OSA starches. These solutions deliver stability, performance improvements and process efficiencies, while helping to reduce warehousing, inventory and shipping costs.

LET'S TALK

Call the experts of Ingredion at 1-866-961-6285 or email: beverageinfo@ingredion.com



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

Look to Ingredient 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

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



CULINOLOGY®

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



improve texture

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



enhance nutrition

Create beverages that provide proven bone, joint, digestive and immune benefits without compromising on taste or texture.



texture

simplify labels

Offer simple labels on your beverages with our naturally based sweeteners, organic emulsification technology, functional native starches and clinically proven nutrition ingredients.



optimize sensory

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

INGREDIENT PORTFOLIO

Nutritive and non-nutritive sweeteners

Emulsification and encapsulation technologies

Sweetness and texture systems

Functional native and modified starch

Nutritional and fiber ingredients

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Developing ideas.

Delivering solutions...

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