

CREATING IN-DEMAND SAVOURY PRODUCTS

**SOLVE YOUR SAVOURY
DEVELOPMENT
CHALLENGES
WITH INGREDION**

Great taste, texture and shelf-life stability are important as ever. But the well-informed, modern consumer is also looking for added protein, less fat and natural ingredients. Delivering all this cost-effectively can be a challenge. Collaborate with us to leverage our science-based problem solving and innovative ingredient solutions to help you overcome your formulation challenges and get your products to market faster.

SAVE MONEY AND GO CLEAN LABEL

Cut costs and deliver quality savoury products with all the flavour, texture and eating enjoyment consumers expect.



CASE STUDY: OPTIMISING COST AND INCREASING SUCCULENCE OF CHICKEN BREASTS

CHALLENGE

A poultry manufacturer wanted to optimise the meat brining formulations.

SOLUTION

Ingredion experts recommended **NOVATION® Uno 190 functional native starch**, a clean label potato starch locks in both the moisture and the flavour in meat and poultry products.

RESULT

NOVATION® Uno 190 starch helped the manufacturer improve yield and profitability with the development of a high-performing brine recipe.

NOVATION® Uno 190 functional native potato starch binds moisture, enhances texture and improve yields in lower-heat applications. Get better bite and firmness in your meat and poultry products at a lower cost, all without modified starches or sodium tripolyphosphate.



REDUCE RECIPES COSTS WITH INNOVATION FROM INGREDION



SALAD DRESSINGS

Replace fat/oil in dressings without compromising deliciousness



KETCHUP

Reduce costs whilst maintaining texture



SOUPS AND GRAVIES

Lower costs by reducing solids or replacing oil/fat



READY MEALS

Reduce costs by replacing solids whilst maintaining texture



MEAT

Increase yield and succulence through improved water binding

ADD CLEAN AND SIMPLE APPEAL

Embrace the clean label trend effortlessly with Ingredion's broad range of clean label speciality starch solutions and formulations.



CASE STUDY: REPLACING GELATINE IN FISHCAKES

CHALLENGE

After reformulating melt-in-the-middle fishcakes for clean label status and gelatine removal, the manufacturer found the sauce was being absorbed after cooking and as a result, was not visible when the fishcakes were cut open.

SOLUTION

A combination of **HEMOCRAFT® Create 765 functional flour** and **NOVATION® 1900** and **NOVATION PRIMA® 600 functional native starches**.

RESULT

Ingredion's experts developed a gelatine-free clean label sauce, which set when cold and flowed after warming without being absorbed by the surrounding potato. We achieved this using a combination of three Ingredion products.






HEMOCRAFT® Create 765 flour is a wheat-based functional flour, designed as a thickening and stabilising agent for refrigerated foods.

NOVATION® 1900 starch is a high viscosity potato-based functional native starch used in dried soups and sauces and vacuum-packaged meats.

NOVATION PRIMA® 600 starch is a clean label functional native starch that can replace modified starch to build viscosity and stability.



CREATE CLEANER, MORE CONSUMER-FRIENDLY LABELS WITH INNOVATION FROM INGREDION

 <p>SALAD DRESSINGS</p>	 <p>KETCHUP</p>	 <p>SOUPS AND GRAVIES</p>	 <p>READY MEALS</p>	 <p>MEAT</p>
<p>Replace fat/oil in dressings without the use of a modified starch</p>	<p>Reduce costs whilst maintaining texture and a clean label</p>	<p>Clean up your labels and reduce costs by reducing solids or replacing oil/fat</p>	<p>Enhance the shelf-life stability of your product despite multiple freeze-thaw cycles whilst maintaining texture and a clean label</p>	<p>Increase yield and succulence especially during storage times</p>

CREATE CONSUMER-WINNING TEXTURES

Whether hot or cold, creamy or crunchy, spoonable or pourable, savoury products rely on texture to ensure a positive eating experience and keep consumers coming back for more.



CASE STUDY: ENHANCING TEXTURE IN CHEESE AND HAM QUICHE

CHALLENGE

A manufacturer's goal was to create a home-style, melt-in-the-mouth texture for the product filling in a cheese and ham quiche.

SOLUTION

Ingredion's experts recommended using **ULTRA-TEX® 4 starch** which is a premium cold water swelling starch and **INSTANT TEXTRA™ starch** as a co-texturiser. It is particularly well suited for instant food preparations subjected to severe processing conditions.

RESULT

Using **ULTRA-TEX® 4 starch** and **INSTANT TEXTRA™ starch** improved the textural stability and created a rich creamy mouthfeel for enhanced product quality.

ULTRA-TEX® 4 starch is a premium cold water swelling starch derived from waxy maize. It is a particularly well suited for instant food preparations subjected to severe processing conditions. Dispersions of this product have a smooth, short texture and excellent sheen, and it imparts a rich creamy mouthfeel to prepared foods.

INSTANT TEXTRA™ starch is a cold water soluble, modified food starch derived from tapioca. This product imparts superior sheen, clarity along with exceptional stability to gelling upon refrigeration.



CREATE UNIQUELY APPEALING TEXTURES WITH INNOVATION FROM INGREDION



SALAD DRESSINGS

Replace fat/oil in dressings without compromising deliciousness



KETCHUP

Maintaining texture whilst reducing solids



SOUPS AND GRAVIES

Reduce oil or fat whilst maintaining sensory appeal



READY MEALS

Reduce oil or fat whilst maintaining texture



MEAT

Increase succulence and yield



HEALTH & NUTRITION™

FIT INTO MORE CONSUMERS' LIFESTYLES

Boost the nutritional profile of your savoury products with Ingredion's innovative starches and pulse flours to deliver on every level.



CASE STUDY: ADDING PROTEIN TO A SALAD DRESSING

CHALLENGE

A manufacturer wanted to boost the protein content of a potato salad dressing.

SOLUTION

Ingredion's savoury applications experts recommended using **VITESSENCE™ Pulse 3600 protein**.

RESULT

By adding **VITESSENCE™ Pulse 3600 protein** the manufacturer increased the protein content of the dressing to 10% and the emulsion quality of the product improved.

VITESSENCE™ Pulse 3600 is a faba bean protein concentrate, which consists of 60% protein. **VITESSENCE™ Pulse proteins** enable manufacturers to boost protein content and help ready meal manufacturers to create healthy alternatives to meat products.



CREATE HEALTHIER FOODS WITH INNOVATION FROM INGREDION



SALAD DRESSINGS

Enhance the mouthfeel of fat reduced products
Add protein



KETCHUP

Reduce sugar whilst maintaining deliciousness



SOUPS AND GRAVIES

Reduce oil or fat whilst maintaining sensory appeal



READY MEALS

Reduce oil or fat whilst maintaining texture



MEAT ALTERNATIVES

Add protein in meat alternatives



SAVOURY SNACKS

Add protein/reduce fat in savoury snacks

GET A TASTE OF OUR CAPABILITIES

Combine plant protein and a functional native starch for a protein enriched, reduced fat hummus.



PROTEIN ENRICHED HUMMUS

INGREDIENTS

HEMOCRAFT® Pulse 4101	9.00%
Water	74.54%
Sugar	1.00%
Salt	1.00%
Lemon juice	2.00%
Ground Cumin	0.35%
Ground Garlic	0.04%
Ground Black Pepper	0.07%
Tahini paste	10.00%
NOVATION® 5600	2.00%
TOTAL	100.00%

PROCESS

- Dissolve the pulse flour with the water, lemon juice, and the spices
- Add to the Thermomix® appliance, cook for 6 minutes at 90 oC
- Cool down the paste to 20 oC
- With a whisk mix the starch and tahini to create a paste
- On speed 4 slowly add the tahini and the starch paste to the Thermomix® appliance
- Once all the tahini paste is incorporated and mixed, stop the process to preserve the grainy texture

INNOVATE WITH US

Entice more consumers and grow your brand with solutions that can help you enhance texture, improve nutrition and clean up your labels, as well as reduce your costs. Rely on Ingredion's broad portfolio of ingredient solutions and science-based problem solving to develop the savoury products that your consumers really want.

Create savoury that satisfies with Ingredion

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