

# SWEETNESS

## Nutritive Sweeteners

### *Dextrose —*

#### *Anhydrous and Monohydrate*

CERELOSE® dextrose

CERELOSE® anhydrous dextrose

UNIDEX®, ROYAL T® agglomerated dextrose

#### *Maltodextrins and Corn Syrup Solids*

GLOBE®, AMIDEX™ maltodextrins and corn syrup solids

GLOBE® Plus Ultra-Lite maltodextrin

#### *High Fructose Corn Syrups*

INVERTOSE® high fructose corn syrup

#### *Corn Syrups*

GLOBE®, CASCO™, ENZOSE® corn syrups

#### *High Maltose Corn Syrups*

ENZOSE®, MOR-SWEET® high maltose corn syrups

#### *Sweetener Systems*

INVERTOSE®, SUCRODEX® syrup blends

SWEETDEX™ low-calorie sweetener

POLIDEX® MD/MDA dextrose-based powder topping blend

## Non-nutritive Sweeteners

ENLITEN® stevia high intensity sweetener

DULCENT™ high potency sweeteners

## Polyols

MALTISWEET® maltitol, maltitol syrups

HYSTAR® polyglycitol syrups & maltitol syrups

STABILITE® polyglycitol syrups, powders

SORBOGEM® crystalline sorbitol

SORBO® sorbitol solution

Mannitol powder

ERYSTA® crystalline erythritol

XYLOGEM® crystalline xylitol

GLYSTAR® polyol solution

# TEXTURE

## Texturizers

### *Clean Label Texturizers*

NOVATION® family of functional native starches

NOVATION ENDURA® process tolerant functional native starch

NOVATION® organic starches

HEMOCRAFT® functional flours

### *Cold Water Swelling (Instant) Texturizers*

PRECISA® Sperse 100 starch

ULTRA-TEX®, ULTRA-SPERSE® family of CWS starches

NOVATION® clean label starches

TEXTRA® Plus starch

### *Texture Systems/Technology*

PRECISA® Bake 100 egg replacer

N-DULGE® co-texturizers

PRECISA® Cream family of texture systems

PRECISA® Cling family of texture systems

DIAL-IN® texture technology

TEXICON® food texture language

### *Potato Starches\**

PREJEL® CWS starches,

Full line of Penford potato starches

### *Cook-up Starches*

NOVATION® functional native starches

N-LITE®, N-OIL® fat mimetics

TEXTRA® low viscosity texturizer

COL-FLO®, CLEARJEL® starches

### *Encapsulation and Emulsification*

PURITY GUM® family of beverage emulsifiers

Q-NATURALE® emulsifier

PURITY GUM® Ultra high performance emulsifier

CAPSUL®, N-LOK®, HI-CAP®

encapsulating starches

FOAMATION™ foaming agents

### *Gluten-Free Specialties*

EXPANDEX® modified starch

HEMOCRAFT® Create GF flour replacement systems

PRECISA® Bake and EXPANDEX® modified food starches

HEMOCRAFT® pulse flours\*

HEMOCRAFT® tapioca flours

### *Hydrocolloids*

PRECISA® Carra™ carrageenan solutions

# NUTRITION

## Ingredients

BIOLIOGO™ high purity GOS prebiotic

FORTIFEED® soluble fiber

HI-MAIZE® resistant starch

HI-MAIZE® whole grain corn flour

NUTRAFLORA® scFOS® soluble fiber

NUTRIOSE® soluble fiber

VITESSENCE™ pulse proteins\*

WEIGHTAIN™ satiety system

### **New portfolio additions include:**

Potato starch solutions

Gum and hydrocolloid solutions

**Talk to our experts.**

**ingredient.us | 1-866-961-6285**



**Ingredion™**

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