

# SWEETNESS

## Nutritive Sweeteners

### Dextrose —

#### Anhydrous and Monohydrat

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® Reb A stevia high intensity sweetener

DULCENT™ high potency sweeteners

## Polyols

MALTSWEET® maltitol, maltitol syrups

HYSTAR® polyglycol syrups &

maltitol Syrups

STABILITE® polyglycol syrups, powders

SORBOGEM® crystalline sorbitol

SORBO® sorbitol solution

Mannitol powder

ERYSTA® crystalline erythritol

XYLOGEM® crystalline xylitol

GLYSTAR® polyol solution

Talk to the ingredient experts.

na.ingredion.us 1-866-961-6285

The INGREDION mark and logos are trademarks of the Ingredion group of companies.

All rights reserved. All contents copyright ©2013.

\*Trademarks of Avebe. Used with permission. All other trademarks are trademarks of the Ingredion group of companies.

# TEXTURE

## 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

New! PRECISA Sperse 100

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

NOVATION® clean label starches

TEXTRA® Plus starch

## Texture Systems/Technology

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\*

FARINEX®, SELECTAMYL®,

PERFECTAMYL®, PERFECTAGEL®,

ELIANE® cook-up starches

PASELLI®, PREJEL® CWS 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® nature's perfect emulsifier

PURITY GUM Ultra high performance

emulsifier

CAPSUL®, N-LOK®, HI-CAP®

encapsulating starches

## Gluten-Free Specialties

EXPANDEX® modified starch

HEMOCRAFT® Create GF10, GF20 flour replacement systems

# NUTRITION

## NUTRITION BENEFITS

Bone health

Digestive health

Glycemic health

Immune health

Energy and weight management

## Ingredients

AQUAMIN® calcified mineral source

FORTIFEED® soluble fiber

HI-MAIZE® resistant starch

HI-MAIZE whole grain corn flour

NUTRAFLORA® scFOS soluble fiber

NUTRIOSE® soluble fiber

WEIGHTAIN™ satiety system

AQUAMIN is a registered trademark of Marigot Ltd.

Used with permission

NUTRIOSE is a registered trademark of Roquette

Freres. Used with permission.

## New Pulse-Based Ingredients

Flours

Fibers

Proteins

through our partnership with  
Alliance Grain Trading



Developing ideas.  
Delivering solutions.™