

ENHANCE CREAMINESS, IMPROVE TEXTURE AND SUPPORT "NATURAL" CLAIMS

Create luxurious sensory experience in clean label



Achieve exceptional texture with NOVATION® Indulge 3620 starch and NOVATION® Indulge 3820 starch

Imparting a smooth mouthfeel to beverage, dairy and savoury applications, NOVATION® Indulge 3620 starch and NOVATION® Indulge 3820 starch allow you to create delicious, clean label products. In addition, they offer the positive benefits of consumer-friendly labelling and potential cost savings.

Both products disperse easily in water with minimum agitation and can be used in either batch or continuous systems under a range of processing conditions. With a bland taste profile, these innovative starches are highly compatible with other ingredients, making them the ideal choice for flavour-sensitive food systems.

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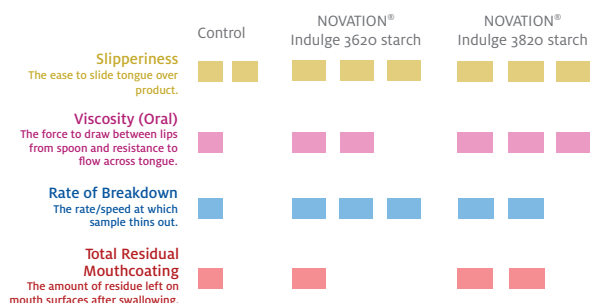
Enhance mouthfeel

NOVATION® Indulge 3620 starch and NOVATION® Indulge 3820 starch are the latest products to join our expanding range of high-performance, clean label ingredients.

Both have been formulated for use in liquid-based systems which require a smooth, luxuriant and rich mouthfeel. Each delivers these sought-after attributes in application, with NOVATION® Indulge 3820 starch imparting even greater creaminess and building viscosity for a heavier mouthfeel.

Easily dispersed in water and requiring minimum processing, the addition of hot water at ≤85°C is sufficient to activate the functionalities of these innovative ingredients. Moreover, as tapioca starches, they do not interfere with flavour profile. In fact, sensory studies show that products formulated with these clean label starches deliver a brighter flavour perception, compared to those made with certain modified alternatives.¹

Comparison on textural attributes



Consumer winning products

A great tasting product is no longer enough to ensure the commercial success of a food or beverage product. Consumers are seeking healthier options, short and simple ingredients lists and convenience, while manufacturers are focusing on cost efficiency.

NOVATION® Indulge 3620 starch and NOVATION® Indulge 3820 starch are ideally placed to meet these complex demands by allowing you to:

- Create a clean and simple label
- Align with compelling front-of-pack claims
- Replace high cost dairy ingredients with cost effective starch alternatives
- Build back texture in reduced sugar recipes
- Improve nutritional profile, without compromising eating enjoyment
- Capitalise on forecast growth of the 3-in-1 mixes category

SOURCES

¹ Ingredion Internal Study, 2019

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Develop great-tasting, appealing products for today's leading consumer trends:

- 3-in-1 hot drink mixes; coffee, tea, chocolate and cereal
- Ready-to-drink beverages
- Dairy beverages
- Non-dairy beverages; eg rice milk, almond milk
- Soups and sauces

And revitalise recipes:

Use NOVATION® Indulge 3620 starch to create a creamy texture, satisfying mouthfeel and perfectly balanced suspension of cereal flakes and oat in this Zesty Ginger Cereal mix, for example.

Ingredients	Weight (g)
Sugar	8.5
Non-dairy creamer	4.5
Cereal	4.0
Oat	3.7
VITESSENCE™ Pulse 1803 pea protein isolate	3.6
NOVATION® Indulge 3620 starch	3.0
Ginger powder and flavour	0.5
Salt	0.3
Water, hot	200.0



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