



SAVE UP TO 20% **BY REPLACING & REDUCING OIL, CREAM AND VEGETABLES**

# Clean Label Smart Saving Solutions for Soups, Sauces and Gravies

Cut recipe costs while maintaining great taste and texture in your soups, sauces and gravies with our smart saving solutions.

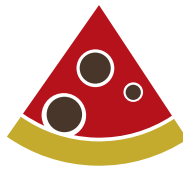
We can help you reduce or replace oil, cream, dairy and vegetable solids without losing creaminess, taste or indulgence.

## CARROT SOUP



Find out how Ingredion helped a soup manufacturer **save 20% on recipe costs while maintaining an indulgent texture and reducing fat content.**

## TOMATO SAUCE



Discover how Ingredion helped a pizza and ready meal manufacturer **cut 10% off recipe costs by reducing tomato paste content while maintaining sensory and functional qualities and preserving clean label status.**

## CHICKEN SOUP



Learn how Ingredion helped a soup manufacturer **save 6% on recipe costs by reducing the amount of double cream by 50% without compromising on creaminess and mouthfeel.**

## YOUR CHALLENGES:



### Contact us at :

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## Here's how we worked with soup, sauces and gravy manufacturers to reduce costs

### Oil Replacement: Carrot Soup

**SMART SAVINGS SOLUTIONS:** Cut recipe costs by 20% by replacing oil and reducing vegetable content

**INGREDIENTS USED:** HOMECRAFT® Gold, NOVATION® Indulge 3920.

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Water	64.82	67.92
Carrots	30.0	27.0
White onions	1.30	1.30
Olive oil	3.30	-
Garlic paste	0.10	0.10
White pepper	0.04	0.04
Nutmeg	0.07	0.07
Salt	0.30	0.30
Dried herbs	0.07	0.07
<b>HOMECRAFT® Gold flour</b>	-	<b>2.20</b>
<b>NOVATION® Indulge 3920 starch</b>	-	<b>1.00</b>
<b>TOTAL</b>	<b>100</b>	<b>100</b>

#### TOTAL SMART SAVINGS

- Volume produced per year 2,500 tonnes
- Cost savings per kg **€0.08 Est**
- Total possible cost savings per year **€205,030**

Save **20%**

### Vegetable Solids Replacement: Tomato Sauce

**SMART SAVINGS SOLUTIONS:** Cut recipe costs by 10% by reducing the tomato solids content by 28%

**INGREDIENTS USED:** NOVATION® 2300, HOMECRAFT® Pulse 2135

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Water	58.3	64.5
Tomato paste (30° Brix)	35.0	25.0
Sunflower oil	3.6	3.6
Salt	1.1	1.1
Sugar	2.0	2.0
<b>NOVATION® 2300 starch</b>	-	<b>1.8</b>
<b>HOMECRAFT® Pulse 4135 flour</b>	-	<b>2.0</b>
<b>TOTAL</b>	<b>100</b>	<b>100</b>

#### TOTAL SMART SAVINGS

- Volume produced per year 5,000 tonnes
- Cost savings per kg **€0.03 Est**
- Total possible cost savings per year **€141,425**

Save **10%**

### Fat and Cream Reduction: Chicken Soup

**SMART SAVINGS SOLUTIONS:** Cut recipe costs by 6% by changing from double to single cream

**INGREDIENTS USED:** NOVATION PRIMA® 600, NOVATION® Indulge 3920.

INGREDIENTS	CONTROL (%)	SMART SAVINGS SOLUTION (%)
Chicken stock (liquid)	80.3	78.4
Double cream	15.0	7.5
Water	-	7.5
Dijon mustard	0.10	0.10
Garlic puree	0.10	0.10
<b>NOVATION PRIMA® 600</b>	<b>4.5</b>	<b>4.9</b>
<b>NOVATION® Indulge 3920 starch</b>	-	<b>1.5</b>
<b>TOTAL</b>	<b>100</b>	<b>100</b>

#### TOTAL SMART SAVINGS

- Volume produced per year 2,500 tonnes
- Cost savings per kg **€0.08 Est**
- Total possible cost savings per year **€205,000**

Save **6%**