

REPLACE FAT, RETAIN YOUR **CLEAN LABEL**

# Formulate healthier products **without** compromising mouthfeel



## Introducing **NOVATION® Indulge 2920** functional native starch

Answering your need for a cost-effective clean label fat replacer, NOVATION® Indulge 2920 functional native starch can deliver indulgent textures and an exceptional eating experience while boosting the nutritional profile of your products.

Helping you meet consumer demand for clean and simple labels while offering the functionality of a modified starch co-texturiser, NOVATION® Indulge 2920 starch is the next-level fat mimetic you need to deliver indulgent and memorable eating experiences.

CLEAN & SIMPLE™ 

Ingredion  
**idea labs**™   
IDEAS TO SOLUTIONS

# Healthy products with luxurious textures

NOVATION® Indulge 2920 is a corn-based functional native starch designed to help you achieve the balance between offering healthy products to your consumers and building the indulgent textures, thickening properties and creamy mouthfeel they will love and re-purchase. It can also enable cost savings by replacing ingredients such as fat and oil without compromising quality.

## SATISFY CONSUMERS AND HEALTH TRENDS

NOVATION® Indulge 2920 functional native starch can deliver superior eating quality without the use of ingredients consumers see as undesirable.

Contributing further to your products' consumer appeal, it can also support a clean label. In combination with a corn-based viscosifier, both ingredients can be listed as 'starch' (or cornflour in the UK) removing the need to add an extra ingredient to your labels.

## THE FUNCTIONALITY YOU NEED IN A CO-TEXTURISER

With the functionality of a modified co-texturising starch, NOVATION® Indulge 2920:

- Can be used in low-shear instant applications
- Is agglomerated, making it easier to disperse. This also means it does not create the dust volumes usually produced with the use of fine powders in manufacturing processes
- Can support you in removing allergens, being naturally gluten-free

## HELP YOUR PRODUCTS EXCEL

NOVATION® Indulge 2920 can aid your products in multiple ways:

- Enabling clean label positioning and simplifying of label
- Increasing cost savings through fat reduction, as well as nutritional benefits
- Offering differentiation by allowing a creamy mouthfeel and long texture
- Performing well across a broad range of processes, from low-shear to cold process

## Innovate with **CLEAN & SIMPLE**

Ingredion Germany GmbH | +49 (0) 40 23 9150

Ingredion UK Ltd | +44 (0) 161 435 3200

[emea.ingredion.com](http://emea.ingredion.com)



## A VERSATILE FAT MIMETIC

NOVATION® Indulge 2920 can be used across a range of applications, including:

- Soups (ready-to-eat, liquid concentrates or dry mixes)
- Sauces, including cooking creams
- Dressings
- Sauce in ready meals
- Yoghurt
- Dairy desserts, such as custard and low-shear instant applications
- Dairy drinks such as yoghurt drinks and flavoured milk drinks



**Ingredion**™

The information described above is offered solely for your consideration, investigation and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGRESSION, INGRESSION IDEA LABS and NOVATION marks and logos are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2019.