

6 WAYS TO INNOVATE WITH AFFORDABILITY IN MIND

Whatever your reason for reformulating, let us show you how to remain competitive without compromising on the consumer experience. We have many different ways to help you meet affordability and sustainability goals.



GENU® Pectin builds body and texture in low- and no-sugar beverages, gummies, jams and jellies.

NUTRAVA® Citrus Fiber supports mouthfeel in reduced-sugar beverages and fruit preparations.

KELCOGEL® Gellan Gum provides a full-bodied, clean mouthfeel in beverages while adding long-term suspension.

KELTROL® Xanthan Gum works well across a wide pH range in beverages with a full-bodied mouthfeel.



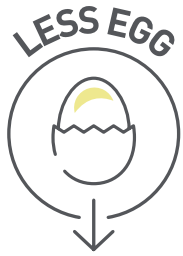
Extend or reduce fats in baked goods and condiments with **NUTRAVA® Citrus Fiber** while supporting mouthfeel and sensory profile.

SIMPLESSE® Microparticulated Whey Protein Concentrate provides a similar mouthfeel to full fat in low-fat dairy applications.

SLENDID® Specialty Pectin was developed to be a label-friendly fat replacer that provides a smooth and creamy mouthfeel, texture and body in low-fat and non-fat beverages, sauces, dressings, mayonnaise, ice cream and cultured dairy products.



Stretch your supply without compromising on the eating experience! **NUTRAVA® Citrus Fiber** supports dietary fiber intake as it helps to enhance mouthfeel in your fruit-flavored drinks, so you can reduce your reliance on fruit pulp and still achieve similar opacity, viscosity, suspension and appearance.



KELCOGEL® Gellan Gum can help you create a plant-based egg alternative suitable for baking and cooking.

NUTRAVA® Citrus Fiber supports egg-free formulation in mayonnaise, as well as egg reduction in cakes and other baked goods.



Stretch your supply without compromising on the eating experience! **NUTRAVA® Citrus Fiber** can help you extend tomato solids up to 25% in tomato sauces and condiments, without experiencing loss of mouthfeel, texture, or appearance, according to our internal lab studies. In addition, it has the benefit of supporting dietary fiber intake. Plus, it does not require special handling and cold storage like tomatoes do.



GENU® Pectin may be an alternative to acacia gum, starch and gelatin.

KELCOGEL® Gellan Gum can provide suspension and contribute to mouthfeel in dairy alternatives, reducing the need for locust bean gum.

NUTRAVA® Citrus Fiber can help you reduce or replace starch, sugar, oil, egg and xanthan gum in condiments. Ask us about other applications too!

