Ingredion Incorporated

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Company Description

Ingredion makes it easier for product developers with a broad portfolio of nutritional ingredients that deliver proven health benefits, along with highly functional specialty starches and sweeteners that ensure an overall positive experience worth eating. The company's portfolio includes a comprehensive range of prebiotic and soluble fibers, resistant starch, whole grain corn flour and a unique mineral source that provide important benefits in the areas of bone, digestive, glycemic, immune, joint, and weight health.

Key Personnel

Santiago Vega
Senior Manager, Nutrition

New Products/Technologies/ Patents

Cereal science, natural polymer science, carbohydrate nutrition science, delivery systems, texture and clean label solutions.

Major Markets

Foods
Beverages
Supplements

Major Products:

- NUTRAFLORA® prebiotic fiber
- AQUAMIN® calcified mineral source
- NUTRIOSE® soluble fiber
- HI-MAIZE® whole grain corn flour
- HI-MAIZE® 260 resistant starch
- ENLITEN® high intensity sweetener

Specialized Services

Ingredient Solutions, Applications, Sensory, CULINOLOGY®, Pilot Plant and More

Global Capabilities

International inquires: 866-961-6285

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