

## Ingredion launches clean-label citrus fiber ingredients

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# Ingredion

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Ingredion Incorporated, a leading global provider of speciality ingredient solutions and innovator of clean label ingredients for the food and beverage industry, announced the EMEA launch of FIBERTEX CF 500 & FIBERTEX CF 100, multi-benefit citrus fibres that provide enhanced texturizing properties and a clean label for consumer-preferred products. These products will be available in APAC in August, by the end of the year in the U.S. and Canada, with LATAM to follow.

"As consumers continue to demand new products with naturally sourced, authentic ingredients, better nutrition and appealing packaging claims, we recognized the need for cost-effective, highly accepted ingredient options that can do more in terms of functionality and consumer preference," said Deepa Sethi, global senior manager and innovation business lead, texture solutions, Ingredion.

The minimally processed, upcycled citrus fibres represent Ingredion's continued commitment to clean-label product innovation and provide superior viscosifying power, gelling and improved emulsion and texture stability over shelf life. FIBERTEX CF 500 & FIBERTEX CF 100 are cost-effective, consumer-preferred clean label options. The ingredients also support popular on-pack claims, including "derived from natural sources," "non-GMO," "fruit-based," "source of/high in dietary fibre" and others, all of which have been indicators of clean label.

"These new citrus fibres are an ideal solution for brands to utilize naturally sourced, consumer-preferred ingredients that support simple labels, desired packaging claims and sustainability goals without compromising the eating experience or their margins," Sethi continued.