

OPTIMISE TEXTURE IN BAKED SNACKS

# A texture for every occasion



With PRECISA™ Crisp texturisers you can create baked snacks with just-right texture and the functionality you need

Give consumers the baked goodness they love – and feel good about – with the textures they want. Imagine crackers with textures from soft and snapping to hard and shattering. Or baked chips with a loud crunch or light, crispy texture. Now, thanks to the experts of Ingression Idea Labs™ innovation centers, the texture solutions you have been waiting for are here. Not only do PRECISA™ Crisp texturisers optimise texture, they also improve dough cohesiveness and sheetability, reducing breakage and improving your bottom line through cost savings.

SENSORY EXPERIENCE™ 

Ingression  
**idea labs**™   
IDEAS TO SOLUTIONS

# Create your own signature texture

Every moment calls for a different texture. Consumers prefer a filling wake-me-up in the morning and a light snack before bed. Why not give them the option of a different bite for every occasion? Switch up the texture to create your unique sensory experience and cater to your consumers' preferences with **PRECISA™ Crisp texturisers**. It's your choice.

- Create textures from light and melt-in-the mouth to thick and crunchy
- Improve dough cohesiveness and sheetability
- Tailor expansion
- Reduce breakage and improve chip retention
- Bind moisture during mixing



## PRECISA™ CRISP TEXTURISERS CREATE A WIDE RANGE OF TEXTURES IN BAKED SNACKS

Experiment with exciting new textures tailored to your consumers' individual preferences.

	BAKA-SNAK™	ULTRA-CRISP™ CS	PRECISA™ CRISP 930	PRECISA™ CRISP 330	PRECISA™ CRISP 151	PRECISA™ CRISP 150
Label declaration	Modified food starch	Corn starch	Corn and sago starch	Corn starch	Modified food starch	Modified food starch
Expansion	✓	✓	✓	✓	✓	
Sheeting	✓	✓	✓	✓	✓	
Texture differentiation			✓	✓	✓	✓
Breakage reduction				✓	✓	✓
Hard/crunchy texture					✓	✓

## TALK TO OUR SNACK AND TEXTURE EXPERTS

Discover how to optimise texture for baked snacks with PRECISA™ Crisp texturisers.

### Innovate with SENSORY EXPERIENCE

Talk to us about your next texture challenge.

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