

THE PERFECT BALANCE OF STARCH- AND GUM-BASED DYSPHAGIA THICKENERS

UNI-PURE[®] Dys-sperse



Stir in superior performance and eating experience **in one innovative dysphagia thickener**

New UNI-PURE Dys-sperse instant thickener from Ingredion brings together the positive attributes of starches and gums to enable you to introduce innovative products that meet the needs of caregivers and dysphagia patients alike. It's the best of both worlds, delivering convenience, versatility and consistency in one product.



Ingredion is innovating to help you aid dysphagia patients

Imagine improving the overall quality of life for the dysphagia population by creating safe, appetizing foods and beverages that provide the nourishment patients need. That's the promise behind the latest scientific advancement from Ingredion: UNI-PURE® Dys-spense dysphagia thickener.

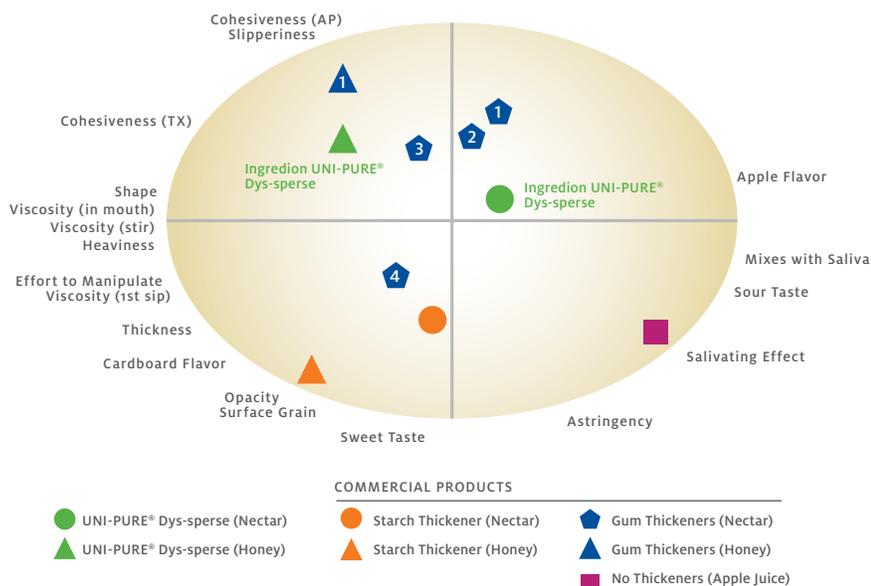
EASY TO DISPERSE. UNI-PURE Dys-spense disperses easily and thickens so rapidly it reaches targeted viscosity in about two minutes.* And the level of viscosity stays consistent over time.

EASY TO USE. UNI-PURE Dys-spense demonstrates proven performance across a broad range of foods and beverages including hot and cold, low pH and neutral pH and protein-based.

EASY TO ENJOY. A satisfying alternative to current thickeners, UNI-PURE Dys-spense preserves the flavor and smell of food and beverages and doesn't alter their appearance. It also has a more desirable mouthfeel than pulpy starch-based thickeners and slimy gum-based thickeners.

SENSORY MAP OF DYSPHAGIA THICKENERS

Sensory data shows that compared to other commercial starch- and gum-based thickeners, UNI-PURE Dys-spense is closest to unthickened apple juice in texture and flavor.



Sensory results based on Ingredion's trained sensory panel.

STIR IN SUPERIOR PERFORMANCE

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*Depends on application

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UNI-PURE[®] Dys-spense

THE RIGHT THICKENER AND COMPANY TO MEET YOUR DYSPHAGIA PRODUCT NEEDS

UNI-PURE Dys-spense, combined with Ingredion expertise in nutrition and product formulation, can help you create dysphagia products that improve the eating experience for patients.

Appealing

- Neutral taste and aroma
- Smooth texture
- Natural appearance

Convenient

- Easy to disperse
- Thickens in two minutes* to target viscosity/consistency
- Lump-free preparation

Consistent

- Viscosity remains the same over time
- Dosing is consistent across multiple beverages and foods

Competitive cost

- Lower cost-in-use than most gum-based thickeners
- Lower usage level than starch-based thickeners can reduce packaging, storage and shipping costs.



Ingredion™

Developing ideas.
Delivering solutions.™

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