

Prioritizing sustainable innovation



Embracing Novel Solutions to Increase Sustainability

We know that innovation holds tremendous potential to help Ingredion, our customers and our other supply chain partners reach their sustainability goals. It's not just product innovation, but examining every angle of our operation to increase sustainability. This could be new ways of approaching project financing, like co-sharing costs with our partners on regenerative agriculture initiatives, or digging into the details at a micro level. For example, a technology like mobile phone apps is not cutting-edge, but has enabled us to work more closely with small holder farmers in geographies like Thailand.

Across this year we have seen that reformulating for sustainability is a growing focus for our customers. The sustainability value is often bundled in with other benefits, like affordability. For example, Ingredion makes a functional starch that helps our paper customers use higher percentages of recycled content in their end product. This not only helps them reduce costs by reducing virgin content in their product, but it also helps reduce their product water and carbon footprint. Our innovation expertise, along with tools such as the HowGood product sustainability platform and our proprietary ATLAS consumer insights database, make us a valuable resource for customers looking to change product formulations or create entirely new products for launch. With over 11 years of consumer research and insight, ATLAS provides us with a unique market view to better support our customers.





Redefining Sustainable Innovation

This year, we undertook a study with an outside consultant to evaluate our work in sustainable innovation. The study was completed in September and highlighted a few key findings. It confirmed that sustainability is increasing as a driver for growth in the food and beverage industry, showed us where the best business case for sustainable innovation lies, identified our current strengths and explored additional opportunities for our consideration. This report laid the foundation for additional work being done to redefine our sustainable innovation strategy.

In 2024, we kicked off those efforts to update our sustainable innovation strategy, putting together a multifunctional team that included leaders from innovation, plant science, supply chain and sustainability. As part of our All Life plan, we have a goal of linking new product development to the UN Sustainable Development Goals (SDGs), thereby also linking to opportunities for growth in our industry. But our new work around sustainable innovation is looking beyond product development, examining opportunities to innovate all along our supply chain. From crop seeds to operational processes to end product use by customers and consumers, this expanded scope will help us identify opportunities for sustainable value creation, particularly ones that might not lie directly within our own business.

For example, consider a starch that could have a slightly higher carbon footprint to manufacture, but enables our customers to replace up to 50% of egg whites in their formulations, which dramatically lowers the carbon footprint of the end consumer good. This thinking is critical for our development, as processing of goods sold represents the highest percentage of Ingredion's Scope 3 emissions, and, therefore, the biggest opportunity for us to drive improvement as a lead in plant-based ingredients.



ERIC WEISSER
Senior Director,
Head of Ventures,
Open Innovation and
Customer Innovation

Innovation is a key enabler for sustainability, which is why we are expanding our focus and updating our strategy around sustainable innovation. There is a tremendous opportunity here to drive value with our customers while also making significant strides toward Ingredion's environmental and other sustainability targets.





Increasing Our Collaboration with HowGood

In 2022, we announced our partnership with HowGood, the world's largest product sustainability database. As the first major ingredient company to partner with them, we wanted to make certain their Latis platform worked as well for ingredients as it does for finished consumer goods. We started by piloting 50 products in the system, working closely with the HowGood team to evaluate the results and understand where additional data input was needed.

A few short years later, we could not have imagined how much the platform would be used by Ingredion to evaluate customer formulations, assess how new products align with the UN Sustainable Development Goals, determine product carbon footprint and deliver many other value-added benefits. So in 2024, Ingredion expanded our collaboration with HowGood beyond the pilot program, enabling us to put all of the products we manufacture into the Latis platform.



BRIAN NASH
Vice President
of Corporate
Sustainability

We know it will take time to get all of our products into HowGood's Latis platform. But we are approaching the process strategically, estimating that we will continue to add products throughout 2025 and 2026. HowGood has shown themselves to be wonderful partner for us, and I'm excited for the capabilities this expanded collaboration will bring to us and our customers.

Making Healthy Taste Better

At Ingredion, we know that textures are integral to an exceptional eating experience. Whether it's the satisfying crunch of fried chicken, the perfect stretch of mochi or the indulgent creaminess of yogurt, textures play an important role in consumer enjoyment.



of consumers agree or are neutral that texture determines overall satisfaction of the eating experience according to our 2024 Texture Research study.



Further highlighting texture's impact on product appeal, our research shows that the majority of consumers will not eat a food if they dislike the texture.

We are proud to work with our customers as they face a growing challenge of creating products that not only fulfill the need for convenience, but also delivers satisfying textures and flavors while meeting consumers' expectations for healthful and convenient food and beverages. Our experts can formulate for healthier eating without compromising the overall satisfaction of the eating experience.

Simply put, we help customers Master the Texture EquationSM to deliver superior products that drive consumer preference.

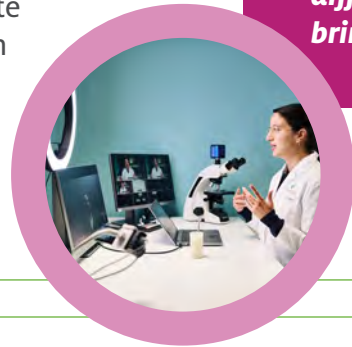
To learn more, visit The Texture EquationSM





Texture Innovation Day

In November 2024, Ingredion hosted an industry-first Texture Innovation Day, focused on leading science and product innovation that help support our customers' formulation needs. This go-minute webcast was broadcast from Ingredion's Innovation Center in Bridgewater, USA, to customers all around the globe. The webcast involved Ingredion's leading scientist and culinologists providing texture insights and technology to help elevate food experiences. The session also included a review of the company's strategic vision for our Texture and Healthful Solutions segment now and into the future.

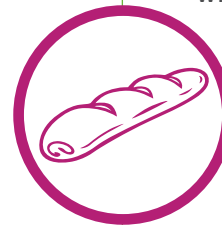


NICK FERRARO
Director, Global
Business Model
Innovation for
Texture Solutions

As an industry leader in texture, Ingredion has a lot of amazing ideas that can bring valuable solutions to our customers. It was really exciting to have a Texture Innovation Day to focus on the differentiated capabilities we can bring in this space.

Serving Up Gluten Free Formulations

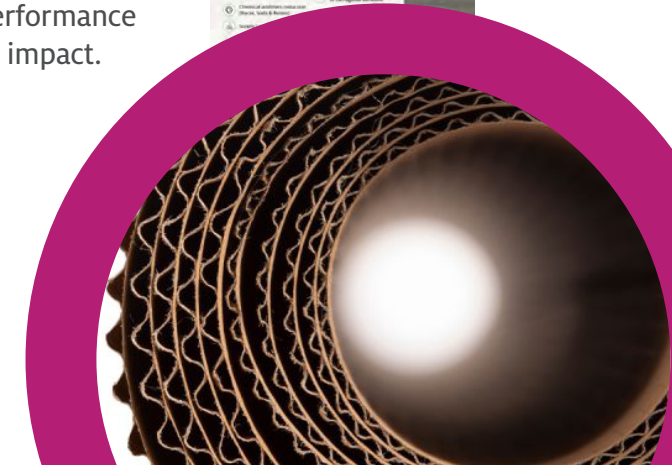
In 2024, we worked closely with a customer who wanted to develop a gluten free version of their popular brand of garlic bread. In the original product, gluten gives dough its elasticity, volume and the satisfying crunch that consumers love, so formulating to remove gluten was formidable. To meet this challenge, our innovation team leveraged our PRECISA® Bake GF, a starch blend that seamlessly replaces flour one-to-one, along with HPMC, a hydrocolloid that supports structure and rise in baked products. We further leveraged our sweetener team, who contributed CEREOSE® Dextrose to perfect the flavor and shelf life. This formulation success is an example of how Ingredion unlocks innovation to provide customers with ingredient systems that make healthy taste better.



Sustainable Packaging/Industrial

We continue to see a growing trend in consumer desires for clean label products, or products that are made using less chemicals. It also stands to reason that consumers will want their food to be sold or delivered in packaging that is chemical-free. The packaging industry has historically relied on PFAS – or forever chemicals – to provide oil and grease resistance. But plant-based coatings offer a safe, high-performing alternative that addresses consumer demand. These plant-based ingredients can be made from crops like tapioca and corn, which Ingredion responsibly sources under the Sustainable Agriculture Initiative (SAI) Platform's Farm Sustainability Assessment (FSA). To learn more about our sustainable agriculture program, please see the **Sustainable and Regenerative Agriculture** section of this report.

Innovative new products like our CORAGUM® LS 3147 provides a “one bag” innovative solution for our corrugated manufacturing customers. This ingredient enables high-performance packaging manufacturers to increase speed and productivity, while reducing starch, chemicals and liquid adhesive consumption. This is but one example of how we are bringing technology to packaging customers to help them improve performance while reducing their environmental impact.





Finding New Pathways to Innovation

We know that sustainability comes in many forms at many points along our supply chain. This may be in plant science related to the seeds used for crop production, or in working with suppliers to understand technology or solutions that they can provide for our business.

A highlight: Our Brazil business launched a supplier innovation program in late 2024. This program was designed to highlight the innovative work of our suppliers as well as identify solutions that we may not be aware of. The program highlights how the local team in Brazil is expanding the scope of innovation, looking beyond products to find additional value in our supply chain.



Deepening Our Commitment to Animal Welfare

Ingredion remains committed to our animal welfare policy, which restricts animal testing of our products to only those instances where it is required by applicable law. Our Animal Welfare Council – a multi-functional team representing innovation, regulatory, legal and sustainability – continues to meet on a quarterly basis to review our practices and make certain they remain in accordance with our policy.

Eat Without Experiments Program

This year, we renewed our commitment to this policy by becoming a signatory to PETA's 'Eat Without Experiments' Program. Interested individuals can find out more about the program here:

