



FOOD SCIENCE IS AN ART. WORK WITH THE MASTERS.

**PREMIUM INGREDIENTS. EXPERT TEAM.
SENSATIONAL RESULTS.**

For decades MGP has perfected the fine art of food science. That's why you can count on our **nutritious specialty wheat proteins and starches** to enhance your food and beverage offerings.

Our dynamic portfolio:

- Contains non-GMO ingredients
- Improves the form and function of your products

Plus, our team of scientists will partner with you to develop artful formulations that appeal to consumer tastes.

What will your next masterpiece be? Contact us today.

Arise® FiberSym® RW Optein® TruTex®
FiberRite® RW MIDSOIL® PREgel®

MGPINGREDIENTS.COM • sales@mgpingredients.com • 866.547.2122

75 YEARS STRONG
MGP
ADDING MORE GOODNESS TO FOOD.



MASTERFULLY MIXED.



Arise®

The **improved dough processing** that Arise® brings to flour-based food products is truly something to behold. This **non-GMO ingredient** is ideal for enhancing protein content, improving texture and appearance, and reducing mix time. Plus, it can be used as an **egg white alternative** in pastas, bakery products, batters and breadings. When you're looking to increase the nutritional value of your products while reducing costs, make Arise your medium of choice.

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SIMPLY FORTIFIED.

Fibersym®RW

For an excellent fiber source that makes a **distinct impression**, choose Fibersym® RW. Regarded worldwide as one of the industry's **most trusted** fiber fortifying ingredients, this **non-GMO** resistant wheat starch possesses a clean flavor profile and delivers a minimum of **85% total dietary fiber** content. It's **proven** to easily elevate fiber levels in bakery goods, pastas and other flour-based formulations – and is the artisanal ingredient that your products have been waiting for.

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SWIFTLY STIRRED.





Make protein a focal point in your bakery products with Optein®. This **non-GMO**, lightly hydrolyzed wheat protein delivers **greater than 90% protein content**. It also **reduces mix time, increases dough extensibility** and is a **suitable replacement for L-cysteine**. So it's easy for you to create a protein-enhanced masterpiece—every time.

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TASTEFULLY TEXTURED.

TruTex®

At MGP, we have an eye for creating ingredients that enhance appearance and taste. And our TruTex® Textured Wheat Proteins are a prime example. These non-GMO, plant-based proteins infuse your foods with a fibrous, meat-like texture. Plus, the neutral flavor profile allows you to experiment with your flavors. So you can give your vegetarian and flexitarian consumers an alternative source of protein that artfully meets their tastes.

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Fiberite™ RW

For an excellent fiber source that makes a distinct impression, choose Fiberite™ RW. Regarded worldwide as one of the industry's most trusted fiber fortifying ingredients, this non-GMO resistant wheat starch possesses a clean flavor profile and delivers a minimum of 85% total dietary fiber content. It's proven to easily elevate fiber levels in bakery goods, pastas and other flour-based formulations – and is the artisanal ingredient that your products have been waiting for.

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