

SunOpta™ Ingredient Systems, Specialty Starches, and OptaYield™

SunOpta Ingredients Group offers proprietary, **starch-based texturizers and stabilizers**, as well as **custom ingredient blends** that enhance nutrition, taste, texture and function in a variety of processed foods and beverages. Customers may choose from “stock” systems that have been developed and proven over time, or request a “custom” system for a specific and unique application. We also offer **OptaYield™** for yield enhancement in non-standardized cheese.

Our **ingredient systems, specialty starches, and OptaYield™** together with our other product offerings (fibers, stabilized brans and dry sweeteners), make us ideally suited to support your next product development effort. From concept to commercial launch, your SunOpta team stands ready to help.

SUNOPTA™ INGREDIENT SYSTEMS:

- Custom or stock solutions for most **dairy** and **non-dairy** applications
- Specialize in **all-natural** ingredient systems
- Expertise in **soy-based** food products
- Technical assistance with product development and process optimization
- On-sight support for start-ups/scale-ups
- Cost modeling versus existing customer formulations

SUNOPTA™ SPECIALTY STARCHES:

Our starches are uniquely suited to **improve texture** and **reduce fat/calorie** content.

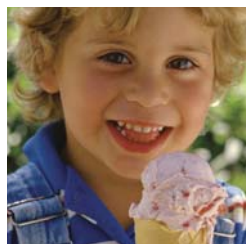
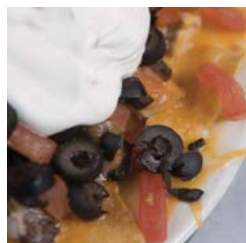
OptaGrade® and OptaMist®

- Opacity
- Clean label – corn starch
- Bland flavor
- Low process viscosity
- Kosher certification

SUNOPTA™ OPTAYIELD™:

This specialty ingredient extends yield and controls syneresis in non-standardized soft or fresh cheeses.

- Cost-effective method for extending yield
- Controls syneresis during shelf-life
- Easily incorporated and compatible with typical cheese processing equipment
- Kosher, non-GMO, allergen-free



SunOpta™ Ingredient Systems



| Category | SunOpta Ingredient Systems |
|-----------------|---|
| Yogurt | <ul style="list-style-type: none"> • Application: Yogurt and cultured soy products. Full fat, low fat and fat free. • Offering: A broad range of systems formulated with proprietary ingredients. • Feature: Smooth mouthfeel, stabilization, gelatin replacement and fiber enrichment. • Benefit: Enhanced texture and flavor, creamy mouthfeel, less syneresis, low process viscosity. |
| Sour Cream | <ul style="list-style-type: none"> • Application: Cultured or direct acid full fat, low fat and fat free sour creams. • Offering: Numerous systems that provide a wide range of viscosities and textures. • Feature: Stabilization, body, whiteness, fat replacement, opacity and gelatin replacement. • Benefit: Superior taste and texture in low fat/full fat, heat stable, easy to process. |
| Beverages | <ul style="list-style-type: none"> • Application: Health and diet beverages. Dairy and soy-based drinks and smoothies. • Offering: A wide range of systems for a wide range of viscosities. • Feature: Texture, thickening and fiber enrichment. • Benefit: Reduced fat content while providing full fat smoothness, thickness and opacity. |
| Cream Cheese | <ul style="list-style-type: none"> • Application: Direct acid low fat and fat free cream cheese. • Offering: Custom systems for spreadable products. Low process viscosity. • Feature: Stabilization, whiteness, fat reduction and opacity. • Benefit: Whiteness, opacity, mimics fat-like texture. |
| Frozen Desserts | <ul style="list-style-type: none"> • Application: Full fat, reduced fat and non-dairy frozen desserts. • Offering: Systems created to resolve numerous processing and sensory issues. • Feature: Stabilization and fat replacement. • Benefit: Smooth texture and creamy mouthfeel. |

Organic and natural ingredient systems available.



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