



FORMATIVE-LOURING STATEMENTS
This presentation contains or may contain forward-looking statements within the meaning of Section 27A of the Securities Act of 1933, as amended, and Section 21E of the Securities Exchange Act of 1934, as amended. Ingredion intends these forward-looking statements to be covered by the safe harbor provisions for such statements.

Forward-looking statements include, among others, any statements regarding our expectations for full-year 2024 Texture & Healthful Solutions net sales, operating income, operating income margin and EBITDA margin, market growth rates for various ingredients or products, and any other statements regarding our prospects and our future operations, financial condition, volumes, cash flows, expenses or other financial items, including management's plans or strategies and objectives for any of the foregoing and any assumptions, expectations, or beliefs underlying any of the foregoing.

These statements can sometimes be identified by the use of forward-looking words such as "may," "will," "should," "anticipate," "assume," "believe," "plan," "project," "estimate," "expect," "intend," "continue," "forecast," "outlook," "propels," "opportunities," "potential," "provisional," or other similar expressions or the negative thereof. All statements other than statements of historical facts therein are "forward-lostatements."

expectations reflected in these forward-looking statements are based on reasonable assumptions, investors are cautioned that no assurance can be given that our expectations will prove correct.

Actual results and developments may differ materially from the expectations expressed in or implied by these statements, based on various risks and uncertainties, including geopolitical conflicts and actions arising from them, including the impacts on the availability and prices of raw materials and energy supplies, supply chain interruptions, and volatility in foreign exchange and interest rates; changing consumer consumption preferences that may lessen demand for products we make; the effects of global economic conditions and the general political, economic, business, and market conditions that affect customers and consumers in the various geographic regions and countries in which we buy our raw materials or manufacture or sell our products, and the impact these factors may have on on our sales volumes, the pricing of our products and our ability to collect our receivables from customers; future purchases of our products by major industries which we serve and from which we derive a significant portion of our sales, including, without limitation, the food, animal nutrition, beverage and brewing industries; the risks associated with pandemics; the uncertainty of acceptance of products developed through genetic modification and biotechnology; our ability to ofwelope or acquire new products and survives at rates or of qualities sufficient to gain market acceptance; increased competitive and/or customer pressure in the corn-refining industry and related industries, including with respect to the markets and prices for our primary products and our co-products, particularly corn oil; price fluctuations, supply chain disruptions, and shortages affecting inputs to our production processes and delivery channels, including any materials, energy costs and availability and availability and availability and availability and availabil

Our forward-looking statements speak only as of the date on which they are made, and we do not undertake any obligation to update any forward-looking statement to reflect events or circumstances after the date of the statement as a result of new information or future events or developments. If we do update or correct one or more of these statements, investors and others should not conclude that we will make additional updates or corrections. For a further description of these and other risks, see "Risk Factors" and other information included in our Annual Report on Form 10-K for the year ended December 31, 2023, and our subsequent reports on Form 10-Q and Form 8-K filed with the Securities and Exchange Commission.



Today's agenda



Innovation process behind texture and how it drives profitable growth

- James P. Zallie, President and CEO
- · Valdirene Evans, Senior Vice President and President, Global Texture Solutions
- · Michael O'Riordan, Senior Vice President, Texture & Healthful Solutions, EMEA and Asia-Pacific
- · Michael Leonard, Senior Vice President, Chief Innovation Officer and Head of Protein Fortification
- · Jim Gray, Executive Vice President and Chief Financial Officer

Q&A

Break



12:30

Tours and tastings - Food pilot plant/Culinology kitchen/Pilot innovation center

Texture and tasting experience lunch



Unlike flavor, texture has no standardized descriptors

Texture impacts:

- Appearance
- Mouthfeel
- Flavor release
- Taste
- Auditory experience
- Overall liking





spongy
gritty slimy pulpy
creamy flaky crunchy
chewy Juicy rough
fibrous crumbly mushy
soggy velvety grainy
brittle
tendergelatinous
firm smooth

Source: Journal of Texture Studie



Yet, all of us have our personal texture preferences ...



Source: Ingredion internal and third-party research

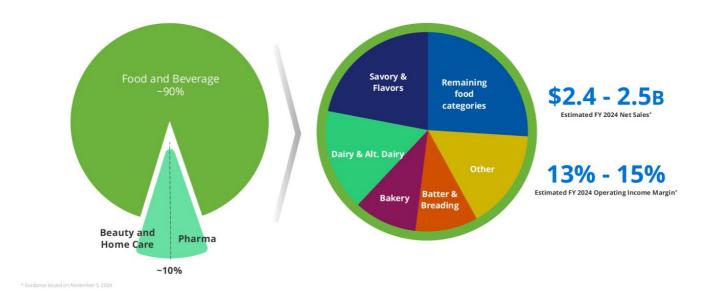
And if the texture isn't working, then consumers won't come back for more





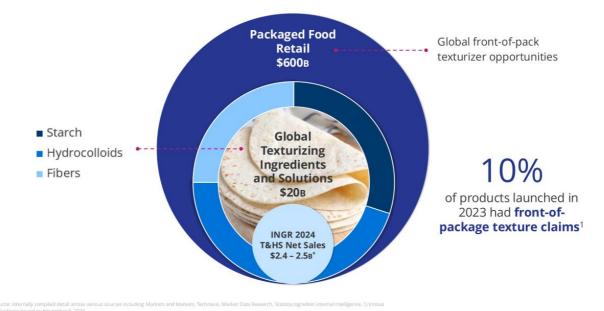


Texture & Healthful Solutions consists of three distinct end markets



The global texture market is expansive, offering significant potential for growth and margin enhancement





To accelerate growth, we have identified 3 priority consumer benefit areas within our Texture & Healthful Solutions segment to target



10



- 1 The "texture experience"
- 2 Affordability
- (3) Clean Jahel/Natural/Authentic

The Texture Opportunity

Valdirene Evans Senior Vice President and President, Global Texture Solutions

Ingredion Texture Innovation Day November 14, 2024





Texture market is large and growing *Affordability and clean label trends represent a large opportunity*



Starches Hydrocolloids **Fibers** 2-5% Volume CAGR

Ingredion.

Be what's next.

14

Majority of consumers prefer products that are affordable or clean label



Pay attention to the



Think the claim "all



Prefer products with



Regularly check the



Demand for texture ingredients driven by economic growth and urbanization





Developed markets

High demand for diverse textures, high GDP per capita, lower percentage of daily home-cooked meals – huge demand for convenience

2

Developing markets

Higher percentage of daily home-cooked meals, due to affordability of basic ingredients and available time, lower GDP per capita

Country	RTE meals ¹ (kg)	GDP per capita²	Total population ²
Germany	20 kg	\$52,746	84 million
United States	16 kg	\$81,695	335 million
Thailand	13 kg	\$7,172	72 million
Brazil	6 kg	\$10,043	216 million

Source: 1) Statistica - The Ready-to-Eat (RTE) Meals market covers products that require minimal preparation by the consumer, i.e., meals that only require heating up: Average volume per person in ready to eat meals market 2024 21 Worldbank data

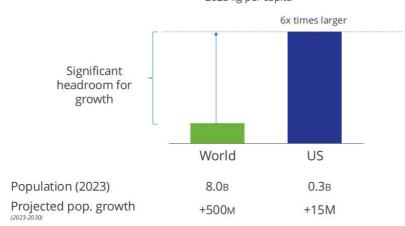
17

Significant potential exists for innovative texture ingredients that deliver superior performance



Modified starch consumption per capita

2023 kg per capita



Modified starch consumption per capita comparably low in emerging markets, representing a strong growth opportunity

Source: Internal Estimates, World Population Review, Statista, Census, United Nations

) Ingredion

18

Growing trends shaping texture opportunities

Convenience



Urbanization and

Delivery



2 billion delivery

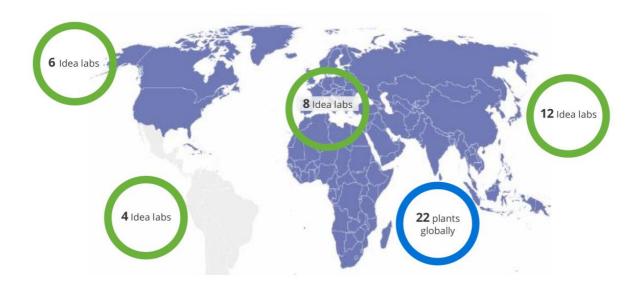
Multi-cultural foods



60% of consumers

The texture opportunity is global, success is enabled by our knowledge of local tastes and preferences





Ingredion. Be what's next.

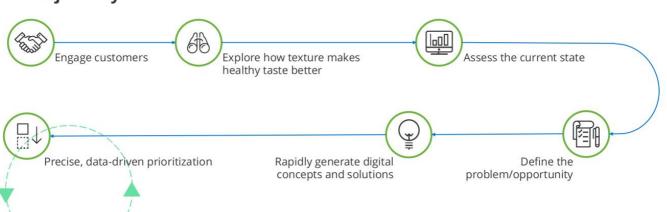
21

Our customers' value chain presents challenges and opportunities

	Product requirements	Formulation	Manufacturing	Packaging, shipping and storage	Consumption			
es	Multiple points of quality loss or product failure							
Challenges	Complex product/label requirements	Variability in raw ingredients	Ensuring batch to batch consistency	Maintaining shelf-life stability in ambient or cold temperatures	Delivering high quality eating experience and texture profile			
ט	<u>* = </u>							
Su	Value creation at every step in the journey							
INGR Solutions	Product formulation expertise & expansive portfolio	Unique grains and raw materials	Functional & customized solutions to simplify manufacturing	Maintaining textural stability	Improved eating experience with novel textures			



The journey of innovation to enable customer success



The opportunity to elevate texture is now . . .

- · Leading global position in texture
- Adding new capabilities and unique insights in texture
- Identify and create consumer-preferred textures
- · Improve customer success rates for new product launches
- · Capture value extending beyond a product-led model

.... and let us share some examples







Customers . . . and Solutions

Michael O'Riordan Senior Vice President, Texture & Healthful Solutions, EMEA and Asia-Pacific

Ingredion Texture Innovation Day November 14, 2024

26

Ensuring product success through superior texture and taste



Approximately

>80%

of product launches fail This requires significant knowledge and know-how



Texture is more critical for certain categories of food

+70%



Dairy yogurt



Savory bakery



Ice cream



Noodles/pasta



Sweet bakery

Eyes on the fries

\$17B* Market 15% CAGR

Extending hold times unlocks massive value for QSR and delivery customers

Fry-specific challenges:

• Multiple thermo-cycles greatly impact product texture and quality along with combinations of moisture, heat and oil lead to extremely short hold times

Flying high with tortillas

\$45B* Market Flat CAGR

Tortilla-specific challenges:

- · Thermo processes across formulating, baking, freezing, and microwaving creates multiple points of failure
- Need for better stretchability and texture

Multi-form function and label attributes

are key drivers

Market growth dependent upon key attributes:

- Lower carb
 - Glutan & grain free

Our approach to texture has broadened over time and our solutions capabilities have become more holistic



Crust

- Value-added ingredients
- Texture: Chewy Crispy
- Gluten-free
- Protein enhancement with pulse flours

Opportunities for reformulations

Dairy Milk/dairy solids replacement

Savory/Meals Egg, oil & tomato solids replacement

Bakery Egg, fat, gluten replacement



Cheese

- Value-added Ingredients
 Plant-based cheese
- Clean label anti-cake for improved
- Systems-based approach/reduce labor costs

Sauce

- Value for money through **tomato** solids replacement
- 35% reduction for 10-15% recipe cost savings

Changing pizza innovation needs

Growth in gluten-free
Thin-crust pizza – lower calories
Plant-based – vegetarian solutions
High-quality home delivery via extended shelf life

Toppings

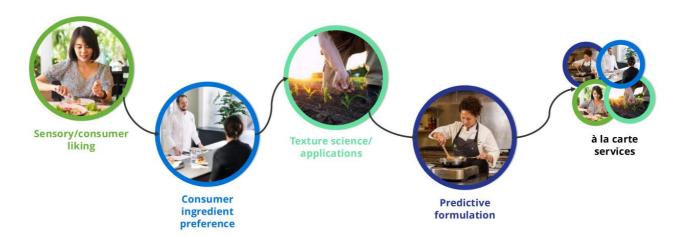
- Value-added ingredients
- Plant-based meat alternative pizza toppings

33

Elevating texture solutions with a holistic services approach and cutting-edge scientific capabilities



Understanding and delivering the unique texture, taste and label attributes that drive a product's success



Consumers are globally diverse and our customer's needs arise from all parts of the world

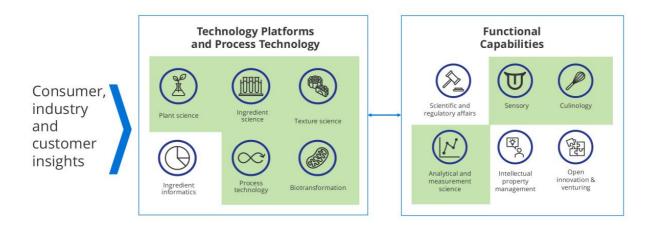




Ingredion. Be what's next.

37

Unmet customer needs shape our innovation agenda



We offer the broadest and deepest portfolio of specialty starches, which are foundational to texturizing



38

NATURE-BASED RAW MATERIALS



.....

SWEETENE

Getting delicious food to people is also complex

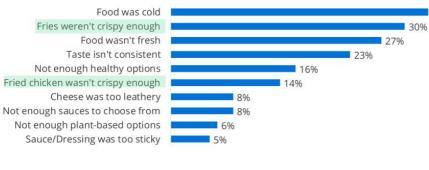


Taste is the most important attribute for consumers buying frozen breaded products.¹



Not crispy enough fries and chicken are frequent and bothersome issues for QSR and fast casual consumers.²

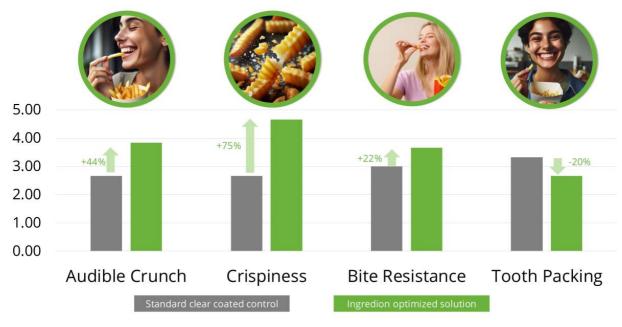
Which of the below have you **ever experienced** when eating at or ordering from fast food/fast casual restaurants?



ources: 1. Ingredion Proprietary Research, Batter & Breading, 2021; 2. Ingredion Proprietary Research, QSR 2023 (Product specific problem



Texture is experienced across multiple senses – our product designs address all of them



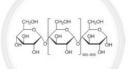
Achieving just-right texture through batters and coatings starts at the molecular level

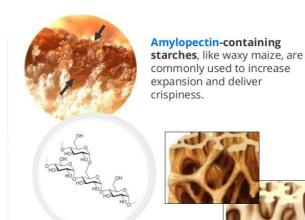


42

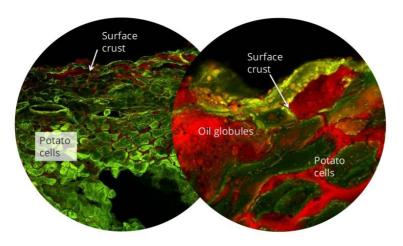


Amylose-containing starches, like high amylose maize, are commonly used to increase crunchiness, hardness, and strength.





Our deep understanding of food structure enables us to customize texture experiences



Confocal laser scanning micrographs of a French fry coating





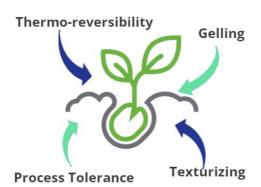
We have a range of capabilities to drive texture preference, and plant Ingredion. science is among the most powerful



















Crispier for longer



Novel, soft and springy



Indulgent creaminess

Superior stretch and melt



Growth drivers



1 — Volume growth

Demonstrated trends around health and wellness, affordability and clean label, as well as expanding pharma and beauty portfolio

Product mix enhancement

Shift towards higher ASP products and customized solutions with unique functionality

Pricing centers of excellence

Driving optimized pricing for premium high-performing solutions with clear customer benefits

Solutions and services

Leveraging our formulation expertise and customers' requirements for speed to market to accelerate innovation

40



Ingredion leading market positions in texture across most markets



iource: Ingredion competitive intelligence.
For corn-based texture market

50



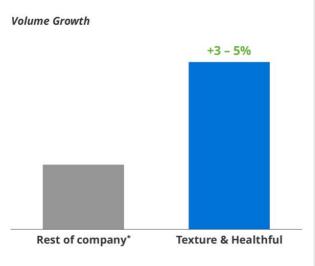
Texture & Healthful Solutions segment 4 year growth outlook

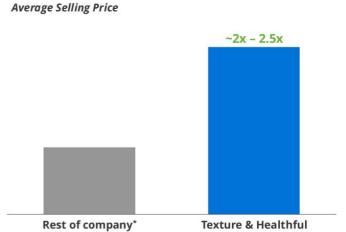




Margin growth will come from greater incremental mix of higher value products and solutions







*Rest of Company includes all remaining businesses of Ingredio

53

We will continue to expand our texture portfolio through organic capital investment and strategic M&A



\$160M

Starchbased texturizers



Invested over 2021-2024 period

\$100M

China expansion



Commissioned in 2022

\$40M

Food systems



Integrated and accretive













- RESPECTED, CREDIBLE
- IDEA GENERATOR AND CONCEPT DEVELOPER
- OPPORTUNITY SPOTTER
- PROBLEM SOLVER
- SOLUTIONS PROVIDER

54

CO-CREATOR AND INNOVATION PARTNER



Winning Aspiration:

Be recognized as the go-to provider for texture and healthful solutions that make healthy taste better WE STRIVE TO MAKE HEALTHY, HEALTHIER AND HEALTHFUL FOODS TASTE BETTER THROUGH TEXTURE'S IMPACT ON OVERALL LIKING

30 digitally connected Idea Labs in all geographies







Co-Creation • Formulation Expertise in key categories • Sensory / Culinology • Technical Support

57



Bridgewater Idea Labs Tour Leads



Hazel Fromm-Tatosian Senior Director **Global Applications**



Tarak Shah Senior Manager Texture Solutions - Non-Food



Juliana Bernalostos-Boy Senior Director Project Portfolio Management



Didem Icoz Director Applications - Texture & Healthful Solutions



Eric Weisser Senior Director Open & Customer Innovation



Elena De La Pena Senior Program Manager Innovation



58