Food applications of starches

Food applications

Various applications, including:

- **Sugar confectionery**
- **Bakery & biscuits**
- **Coatings, batters and breadings**
- **Dairy products (dairy desserts and cheese)**

- **Beverages**
- **Sauces (& dry mixes)**
- **Pasta, noodles & prepared foods**
- **Meat & fish products (surimi)**

Technological properties

- Texturization and thickening: gelling properties and viscosity development depending on the thermal, mechanical or chemical treatments during processing or consumer use
- Stabilising, shelf-life extension
- Water binding / retention
- Body, mouthfeel, bulking agent

- Dough improvement, volume expansion
- Crispiness, crunchiness
- Masking effect on off-notes
- Cooking tolerance
- Extrusion aid
- Fermentation substrate

Quality	Raw material	Type	Tereos product
Feed	**Wheat**	Native starches	Meritena® 200 series
	Corn	Native starches	Meritena® 100 series
	Potatoes	Native starches	Meritena® 400

For further information please contact:
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