Roll-Dried Starch

Food starch is essentially insoluble in cold water. Instant (modified) starch produced by roll-drying is important for optimal application functionality, being soluble in cold water and providing excellent (instant) viscosity, good heat, freeze-thaw and acid stability.

Roll-Dried Starch Product Portfolio:

- Cargill Tex-Instant®
- StabiTex-Instant®
- PolarTex-Instant®

With similar characteristics to the cook-up versions, these pregelatinized (roll dried) starch products provide instant viscosity. They are available in a range of hydration rates, viscosities, and granulation to suit many applications.

**Functionality**

- Extends shelf life
- Hydrates quickly
- Short texture
- Good cold storage
- Water binding

**Applications**

- Bakery
- Convenience Foods
  (Soups, Sauces & Gravy Mixes)

EmCap® Instant Modified Food Starch

EmCap® instant starch products are cold water soluble and provide excellent emulsification properties.

**Functionality**

- Excellent emulsification

**Applications**

- Beverages
Cold-Water Swelling Starch
Our range of highly functional CWS starch produced with a spray-cooking technology was introduced to improve the eating quality of a number of spreads, fillings and sauces.

HiForm® instant modified starch
HiForm® instant starch products are a range of premium line, cold-water swelling starch that provide the viscosity, texture and stability of cook-up starch. Depending on the type of modification, these starch products maintain heat, acid and shear stability without cooking. They are available in waxy maize and tapioca.

Functionality
- Excellent shelf life
- Bake stable
- Freeze-thaw stability
- Fast hydration
- Short / smooth / creamy texture

Applications
- Bakery
- Convenience Foods (Dressings, Soups, Sauces and Gravy Mixes)
- Dairy (Dressings)