



Cook-Up Starch

Stabilized Starches

Starch Esters & Ethers

Cross-linking can have a substantial effect on the viscosity profile of starch. Starch, which is normally susceptible to viscosity breakdown either from prolonged heating, high shear or acidic conditions, shows a stable viscosity profile over time once it is cross-linked.

Etherified starch brings a new dimension to texture stability because of their improved functional properties compared with esterified starches. Pastes of starch ethers have better clarity, higher viscosity, reduced syneresis and superior freeze-thaw stability. If the starch is also cross-linked, freeze-thaw stability during prolonged storage periods can be further enhanced.

Viscosifying / thickening starch enhances textures such as smoothness, creaminess or firmness. These starch products are available within a wide range of modification levels that impact heat, acid, shear and freeze-thaw stability to suit virtually any process or storage requirements.

Product Portfolio:

- Cargill Tex® starch ester
- StabiTex® starch ester

Applications

- Bakery
- Convenience Foods (Canned & Jarred Foods, Dressings, Soups, Sauces & Gravy Mixes)
- Dairy (Dressings)
- Meat & Poultry



Emulsifying Starch

Lipophilic starch is obtained by esterification with n-octenyl succinic anhydride, resulting in a starch structure comprising both hydrophilic and lipophilic properties: a defining feature of an emulsifier. They are used to replace eggs for reduced cholesterol foods, to replace animal-derived sodium caseinate, and to replace gum arabic.

Emulsifying Starch Product Portfolio:

- EmTex® starch
- EmCap® starch

Applications

- Bakery
- Encapsulation

EZ Fill® starches

EZ Fill® starches suspend particulate during the can-filling process

Applications

- Canned Foods