



## Specialty Starch

### EmulTru™ Starch

EmulTru™ emulsifying food starch is a unique emulsifying food starch developed for beverage emulsions. It is a high performance, consistent and price stable alternative to gum arabic.

EmulTru™ emulsifying food starch replaces gum arabic in many applications resulting in better performance, lower cost-in-use, and greater supply reliability. It is very easily dissolved in water and is highly purified to minimize insoluble residues. The processing issues associated with gum arabic, such as extended pre-hydration time and heavy insoluble filtration requirements are eliminated with EmulTru™ emulsifying food starch.

***EmulTru™ emulsifying food starch is designed for liquid emulsions of:***

- Flavor oils
- Neutral clouds and nutritional supplements, in carbonated, still and juice beverages
- Coffee creamers
- Soup creamers
- Sauces
- Gum arabic applications

## Thinned Modified Starches

### Confectionery and Extruded Starch

The low hot paste viscosity of Cargill's thinned modified starches allows high solid confectionery products to be easily deposited. Thinned starches can be cooked with sweeteners and water to a low moisture content without becoming too viscous.

The gel-forming, setting and textural properties of thinned starches and consequently the selection of the right starch type are very important for confectionery manufacturers.

#### Product Portfolio:

- AccuCoat® Modified Starch
- AccuFlo® Modified Starch
- Clean Set® Modified Starches

The AccuCoat® and AccuFlo® modified food starch dusting products provide an appealing, bright white surface. Mineral oil reduces dustiness. They function as a whitener & processing aid.

The Clean Set® modified food starch products are used for molding and contain mineral oil to reduce dust and improve board print. They are used for dust reduction.

#### Applications

- Confectionery

### Batter Starch

Consumer attitudes towards tasty and convenient foods, coupled with a preference for seafood, poultry and vegetables, have given food processors the opportunity to adapt existing products by improving appearance, taste and shelf-life.

An innovative range of batter starches has been developed with different adhesive and clear coating functionalities to meet the demand for versatile coatings with high crispiness and optimal structural integrity. BatterCrisp® modified food starch provides consistent adhesion of breadings, batters and coatings, uniform pick-up of batters, and desired crispy/crunchy texture in finished fried products. High amylase versions also provide texture in extruded cereals and snacks.

#### Functionality

- Max adhesion
- Consistent viscosity
- Uniform coating
- Improved color and texture

#### Applications

- Bakery (Batters, Breadings & Coatings)
- Vegetables
- Meat
- Snacks & Cereals



## Resistant Starch

A healthy digestive system is recognized as being essential for overall quality of life. Digestive problems may often be related to poor eating habits and other lifestyle factors. There is increasing evidence that a higher intake of dietary fiber, including resistant starch, may be beneficial for the maintenance of a healthy digestive tract.

Although many consumers realize their diet is not ideal, it is hard to change eating habits. With the addition of resistant starch, food processors can now offer consumers foods that taste as good as ever but also have an improved nutritional profile.

### **Resistant Starch Benefits**

- Nutritional
- Digestive
- Increased fiber

### **ActiStar® RM Resistant Starch**

ActiStar® RM starch allows food processors to improve the texture, processing characteristics and health benefits of a wide range of foods and beverages.

#### **Applications**

- Bakery
- Convenience Foods (Canned & Jarred Foods)
- Snacks & Cereals (Bars, Cereals & Snacks)

### **ActiStar® RT Starch**

ActiStar® RT has low water binding properties which permit high inclusion levels with few formulation changes while maintaining a desirable finished texture.

#### **Functional Benefits**

- Low calorie contribution 0.25 kcal/gm
- Low water binding capacity
- Bland flavor profile – no competing flavors
- Replacement for flour in baked goods
- Extremely process-tolerant in all food systems

#### **Applications**

- Breads, rolls and buns
- Cakes, muffins and sweet breads
- Cookies
- Crackers
- Pancakes and biscuits
- Pizza and tortillas





## 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

### *Applications*

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