



## Modified Starches

# Creating appetizing texture and high performance.



Modified starches are hard-working ingredients that play an important role in food formulation, providing texture, controlling moisture, stabilizing ingredients and extending shelf life.

Cargill's extensive portfolio of modified food starches includes thinned modified starch, stabilized starch, roll-dried starch and cold-water swelling starch.

### Starches to suit every purpose

- **Rich texture**, including thickening, bulking and gelling
- **Improved performance:** increased processing stability, longer shelf life, enhanced emulsification
- **Tailored solutions** for specific applications, processes and storage requirements

## CARGILL PRODUCTS

|  | Key Properties   | Functional Benefits                          |
|--|--|--|
| <b>INSTANT (PRE-GEL &amp; COLD WATER SWELLING)</b> |  |  |
| <b>Cargill Tex™ Instant</b>                        | • Soluble in cold water  | • Adds viscosity without need for heat       |
| <b>StabiTex™ Instant</b>                           | • Short texture  | • Stable through heat, freeze/thaw, acid     |
| <b>PolarTex™ Instant</b>                           | • Excellent emulsification   | • Extends shelf life                         |
| <b>PulpTex™</b>                                    | • Water-binding  | • Good cold storage                          |
| <b>HiForm®</b>                                     | • Available in waxy corn & tapioca   |  |
| <b>COOK-UP</b>                                     |  |  |
| <b>Cargill Tex™</b>                                | • Starch esters stabilize viscosity profile  | • Adds viscosity & texture                   |
| <b>StabiTex™</b>                                   | • Starch ethers offer better clarity, higher viscosity, reduced syneresis & superior freeze / thaw stability | • Acid, heat & shear tolerance               |
| <b>CreamTex™</b>                                   |  |  |
| <b>PolarTex™</b>                                   |  |  |
| <b>SPECIALTY</b>                                   |  |  |
| <b>AccuBind®</b>                                   | • Exceptional stability in cold storage conditions   | • Adds viscosity & texture                   |
| <b>AccuCoat®</b>                                   | • Options for confectionery & batters  | • Binding, thickening, gelling & stabilizing |
| <b>AccuFlo®</b>                                    | • Emulsifying starches can encapsulate flavors & be used for flavor emulsions in beverages                   |  |
| <b>EmulTru™</b>                                    |  |  |
| <b>EmCap® Emulsifying Starch</b>                   |  |  |
| <b>CleanSet®</b>                                   |  |  |
| <b>CargillSet®</b>                                 |  |  |

## APPLICATIONS



### Partner with Cargill for high-performance solutions.

Contact us at 1-800-932-0544, [customerservice@cargill.com](mailto:customerservice@cargill.com) or visit [cargill.com](http://cargill.com).

\* There is no single definition of “non-GMO” in the USA. Contact Cargill for source and processing information.

**Claims:** The labeling, substantiation and decision making of all claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with all applicable laws, rules and regulations prior to making labeling and claims decisions.