

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

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



Partner with Cargill for high-performance solutions.

Contact us at 1-800-932-0544, <u>customerservice@cargill.com</u> or visit <u>cargill.com</u>.

* 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.



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