



Modified Starches

Creating appetizing texture and high performance.



NON-GMO
AVAILABLE*

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
INSTANT		
Cargill Tex™ Instant StabiTex™ Instant PolarTex™ Instant PulpTex™ HiForm®	<ul style="list-style-type: none"> • Soluble in cold water • Short texture • Excellent emulsification • Water-binding 	<ul style="list-style-type: none"> • Adds viscosity without need for heat • Stable through heat, freeze/thaw, acid • Extends shelf life • Good cold storage
COOK-UP		
Cargill Tex™ StabiTex™ CreamTex™ PolarTex™	<ul style="list-style-type: none"> • Starch esters stabilize viscosity profile • Starch ethers offer better clarity, higher viscosity, reduced syneresis & superior freeze / thaw stability • Emulsifying starch can replace eggs, gum Arabic, sodium caseinate in foods 	<ul style="list-style-type: none"> • Adds viscosity & texture • Acid, heat & shear tolerance
SPECIALTY		
AccuCoat® AccuFlo® EmulTru™ EmCap® Emulsifying Starch Starrier R™ CleanSet®	<ul style="list-style-type: none"> • Exceptional stability in cold storage conditions • Options for confectionery & batters • Emulsifying starches can encapsulate flavors & be used for flavor emulsions in beverages 	<ul style="list-style-type: none"> • Adds viscosity & texture • Binding, thickening, gelling & stabilizing
COLD-WATER SWELLING		
HiForm®	<ul style="list-style-type: none"> • Fast hydration • Available in waxy corn & tapioca 	<ul style="list-style-type: none"> • Provide the viscosity, texture & stability of cook-up starch • Stable through heat, freeze/thaw, acid • Excellent shelf life

APPLICATIONS



Bakery



Beverages



Cereal



Confectionery



Culinary/
Convenience



Dairy



Meats



Sauces/
Dressings



Snacks

Partner with Cargill for high-performance solutions.
Contact your sales representative, call us at **1-877-SOLUTNS**
(765-8867) or visit www.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.

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