

Food applications of starches

Various applications, including:

- Sugar confectionery
- Bakery & biscuits
- Coatings, batters and breadings
- Dairy products (dairy desserts and cheese)
- Beverages
- Sauces (& dry mixes)
- Pasta, noodles & prepared foods
- Meat & fish products (surimi)

Technological properties:

- Texturization and thickening: gelling properties and viscosity development depending on the thermal, mechanical or chemical treatments during processing or consumer use
- Stabilising, shelf-life extension
- Water binding / retention
- Body, mouthfeel, bulking agent
- Dough improvement, volume expansion
- Crispiness, crunchiness
- Masking effect on off-notes
- Cooking tolerance
- Extrusion aid
- Fermentation substrate

Quality	Raw material	Type	Tereos product
Food	Wheat	Native starches	Meritena 200 series
	Corn	Native starches	Meritena 100 series
	Potatoes	Native starches	Meritena 400