

We have tailor-made starches for the following applications:

	Field	Application	Function	Functional description
Baked goods, fillings, toppings, desserts	Doughs	Bread/bread rolls	Increase the dough yield and the number of finished products, keeping the end-consumer product fresh	The starch ensures a high water-binding capacity, which keeps the moisture in the product for longer and allows it to stay fresh longer.
		Choux pastry Cream puffs	Operating costs reduction (or cost-in-use) and work and time savings by omitting the roasting process	The starch ensures high water absorption and replaces the flour's usual roasting process. During the baking process, the water escapes as steam, leaving behind a large-pored crumb structure that makes the pastry airy.
		Pound cake mixtures, Madeira or sponge cake batter, Gugelhupf, Viennese biscuit base for cakes, muffins	Improved stability and airiness of the batter.	Avoids settling of chunky ingredients such as nuts, raisins, chocolate sprinkles or fruits. The viscosity of the dough increases, without influencing the baking behaviour.
		Wholemeal products, wholemeal bread, wholemeal rolls, crisp bread, pizza dough, biscuits, cookies	Fibre enrichment	Food enrichment with dietary fibres. Even for proven high-fibre products with a fibre content of 6 % or more.
	Filling and toppings	Apple strudel filling, tarte flambée topping, hearty and sweet	Increased baking stability	Dimensionally-stable filling in the pastry during the baking process and subsequent cooling.
		Curd cheese strudel, cheesecake	Increased creaminess	Full-bodied texture and shine for sweet and spicy cream fillings.
		Fruit fillings with high liquid content, cherry strudel	Juice binders	Binding of the liquid content, especially in fruit fillings.
		Frozen apple strudel, frozen cherry strudel, frozen cakes, frozen ready meals	Increase in freezing/thaw stability	Prevents syneresis and the dough getting too moist.

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Meat processing	Breadings	Classic bread crumb breadings	Adhesion	The starch is used in the pre-dust and/or in the batter. This means that breadings display improved fixation to the substrate, are more vapour-permeable and, as such, also crispier.
		Tempura, batters	Crispiness	Improved surface texture and crispiness
			Viscosity/swelling	Steering of the pick-ups via batter viscosity
	Brines	Tumbling, injection	Yield effect, tenderness, juiciness	Water absorption and minimisation of cooking losses

	Field	Application	Manufacturing processes	Functional description
Delicatessen Sauces, Mayonnaises, Dressings	Cold edible sauces, Table Top Sauces	Ketchup, dips, sauces (e.g. BBQ sauce, Zingara sauce, curry sauce...)	Hot production	Viscosity/thickening, stability flowability, prevents syneresis, process and acid stability
			Cold production	Stability flowability, viscosity/thickening, prevents syneresis, process and acid stability
		Salad mayonnaise, salad cream, vegan/egg-free salad mayonnaise, vegan/egg-free salad cream, dressings	Cold production	Viscosity/thickening, stabilisation, texture
			Cold production with subsequent pasteurisation	Thickening, post-swelling and thus stabilisation, texture
			Procedure, hot production	Thickening, stabilisation, texture
			Hot and cold production	Emulsification, depending on application also as co-emulsifier
	Warm edible sauces	Hollandaise sauce, roast sauce	Hot production	Viscosity/thickening, thermal stability (UHT), texture
		Béchamel Sauce	Hot production	Texture, viscosity/thickening, thermal stability (UHT)
			Cold production	Viscosity/thickening, stabilisation, texture
	Salads	Coleslaw, etc.	Cold production	Filling aid for salads (e.g. coleslaws) for homogeneous filling of the product with subsequent starch production by enzymes and acids
Tinned foods	Sauces, tinned vegetables	Cold production	Cold filling aid for the homogeneous filling of chunky sauces (e.g. canned vegetables, goulash sauce)	
		Hot production	Thickening, thermal stability with subsequent heat treatment of sauces	

	Field	Application	Functional description
Confectionery	Poured jellies and gums	Gummy bears, liquorice, wine gum etc.	Low hot viscosity, strong gelation. To avoid tailing.
		Gelatine replacement (vegan alternative)	Partial or complete replacement of gelatine