

Loryma launches E number-free adhesion starch

Native wheat starch Lory® Starch Saphir pure optimises coating stability

Zwingenberg/Germany, June 2023 – The clean-label, wheat-derived, native adhesion starch from food ingredients specialist Loryma stands out from other such products on the market because it is not modified and does not need an E number. Thanks to an innovative production process, Lory® Starch Saphir pure is as efficient as conventional modified starches, and provides optimum adhesion properties for all types of substrate coatings.

By simply declaring it as “wheat starch”, the adhesion starch meets current consumer preference for an easy-to-understand ingredient list without E numbers. This product is a superior version of Lory® Starch Saphir and replaces it in the Loryma range.

Adhesion for air bubble-free coating

Lory® Starch Saphir pure has excellent adhesion properties and forms vapour permeable films. This allows steam to escape through the coating, which binds optimally to various substrates such as meat, fish or plant-based alternatives. There are also no air bubbles or crumbling of the coating. Used as a functional ingredient in batter and tempura or as a pre-dust, Lory® Starch Saphir pure provides a crispy surface while reducing fat absorption in the fryer. The wheat starch itself is neutral in taste and has a low viscosity, making it easy to use.

Press Release



Dr Markus Wydra, Head of Research & Development Starches & Proteins at the Crespel & Deiters Gorup, was involved in product development and explains: “Until now, manufacturers have had no choice but to forego the use of adhesion starches and their associated benefits if they wanted to declare their product free of E numbers. With the introduction of Lory® Starch Saphir pure, however, we have developed a highly functional wheat-based solution that contributes significantly to a perfectly crisp breading.”

For further information, please visit: <http://www.loryma.de/en/> or [LinkedIn](#).

About Loryma:

Loryma, member of the Crespel & Deiters group, is a producer of globally distributed wheat proteins, native and modified wheat starches, extrudates and functional blends with an expertise of more than 40 years. The company is located in Zwingenberg (Germany), where experts develop future-proof solutions that simultaneously meet the needs of the food industry as well as the rising requirement for healthy nutrition in a growing world population. The responsibly and regionally sourced ingredients optimise stability, texture and flavour of meat and fish, vegetarian and vegan applications, baked goods, convenience products and confectionery. High quality raw materials combined with in-depth knowledge in processing make Loryma a reliable partner for service, product development and supply of tailor-made solutions fitting today’s demands.

Company Contact

Loryma GmbH
Beate Ehrhard
Head of Marketing & Communications Loryma
Am Falltor 3
64673 Zwingenberg
Germany
Tel: +49 6251 1799 107

Beate.Ehrhard@crespeldeitersgroup.com

Press Contact

akp public relations
Marion Mann
PR Consultant
Birkenauer Talstraße 9
69469 Weinheim
Germany
Tel: +49 6201 188 98 26

Marion.Mann@akp-pr.de

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