

## Press Release

### Lory® Starch Opal: Better bonding for bakery decorations

Loryma offers wheat starch as an adhesive with gloss finish

**Zwingenberg/Germany, October 2022 – Ingredients specialist Loryma has expanded its product portfolio with a new pregelatinized wheat starch with excellent solubility: Lory® Starch Opal. As an adhesive for seeds and decorative seasonings, the modified wheat starch not only reduces waste during production processes, but also guarantees an aesthetic, glossy appearance. Dissolved in water, it can be sprayed hygienically onto baked goods in both artisanal and industrial production.**

With Lory® Starch Opal, seeds, grains and decorations can be easily fixed onto dough. The fine, white, free-flowing powder is simply mixed with water to create an instant product that does not sediment. The modified pregelatinised wheat starch is characterized by a very low, cold viscosity, making it possible for the solution to be sprayed on too. This method offers significant hygienic advantages because neither application aids such as brushes nor immersion baths come into contact with dough.

Norbert Klein, head of product development at Loryma, says: "Manufacturers want less rejects, while consumers want an appetising product. Lory® Starch Opal meets both these demands: decor, grains and seeds adhere firmly and with a glossy surface, the baked goods make a fresher impression. Food waste due to material loss is thus reduced to everyone's satisfaction."

#### **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.

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

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