

BOOST PERFORMANCE OF HIGH-MOISTURE APPLICATIONS

Thicken dressings, sauces and fillings for **tempting results**



PRECISA[®] Cream 7310 starch delivers an **instant thickening effect** and superior functionality to high-moisture applications.

The rise of westernised diets, the rapid expansion of quick service restaurants and consumers' need for convenience have resulted in an increasing demand in Asia for off-the-shelf salad dressings, sauces and fillings. To address this demand, manufacturers would need ingredients that are ideally high-performance, cost-effective and easier to procure. The versatile PRECISA[®] Cream 7310 starch imparts superior functionality to various savoury and bakery applications.

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Introducing PRECISA[®] Cream 7310 starch

PRECISA[®] Cream 7310 starch is a cold-water swelling starch that is ideal for high-moisture applications such as salad dressing, sauces, bakery fillings and premixes. Key features and benefits of the pre-gelatinised starch include:

- Provision of instant thickening with no thermal treatment needed
- Ability to withstand harsh processing conditions
- Ability to deliver high viscosity and exceptional texture, throughout the product shelf life
- Suitability for various applications ranging from neutral to acidic formulations
- Cost-effectiveness
- Ability to enhance shape retention and bake stability of bakery filling

Stable viscosity throughout the product shelf life

A study was conducted to monitor the viscosity of salad dressing with PRECISA[®] Cream 7310 starch, stored at different temperatures from chilled to ambient to accelerated. As seen in Figure 1, the starch provides stable viscosity throughout the period of three months, regardless of the storage temperature.

In addition, as revealed in Figure 2, oil droplets were small and evenly distributed in the fresh dressing, a parameter that manufacturers aim to achieve.

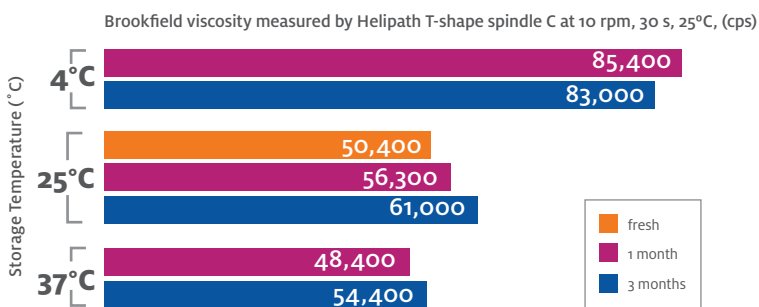


Figure 1: Viscosity comparison of salad dressing stored at different temperatures
Oil = 12.2%, PRECISA[®] Cream 7310 starch = 6%

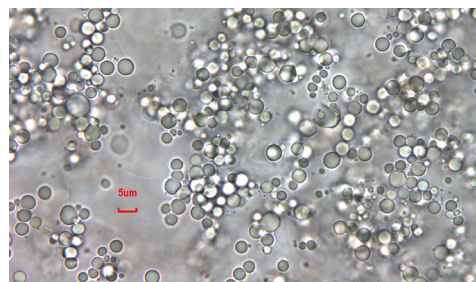


Figure 2: Small (2 – 4 µm) and evenly distributed oil droplets achievable in low oil (12.2%) dressing with 6% PRECISA[®] Cream 7310 starch in the presence of egg as emulsifier. Light micrograph taken at 1000x magnification on freshly prepared dressing.

This study proves that PRECISA[®] Cream 7310 starch can maintain the overall stability of the formulation despite harsh processing conditions – making it an ideal choice for manufacturers.

Talk to our experts

Ensure appealing texture and mouthfeel in your formulations with PRECISA[®] Cream 7310 starch. Contact us to request a sample.

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