



N-CREAMER®
2230 starch

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Factsheet

Reduce costs while maintaining product quality

N-CREAMER® 2230 starch is a highly cost effective, all-in one emulsifier and viscosifier designed to help food manufacturers save on recipe costs while maintaining the quality and deliciousness of end products. With N-CREAMER® 2230 starch, manufacturers can save up to 15% on recipe costs by replacing ingredients, such as egg or other emulsifying systems. This ingredient also provides excellent texture stability over shelf-life.

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Improved texture and functional performance

N-CREAMER® 2230 starch is simple to use across a broad range of processes because of its easy and fast dispersion in water. It is ideal for use in a range of applications such as mayonnaise, dressings and cooking creams due to the 'high fat' mouthfeel it provides in 'low fat' formulations. N-CREAMER® 2230 starch can also be used to improve functional performance in analogue and processed meat as it is a cost effective and direct replacement for caseinate.

N-CREAMER® 2230 starch can be used in applications such as:

- **Mayonnaise, dressings, potato salad**
Save up to 15% on recipe costs while developing high quality, low fat products with superior shelf-life stability. Do all of this without compromising on the overall sensory experience.
- **Cooking cream**
This ingredient provides good emulsification, high viscosity, improved mouthfeel and cooking stability.
- **Meat analogues and processed meats**
Replace sodium caseinate or soy protein isolate to achieve cost savings while improving the processing and emulsification.
- **Sponge cake**
Improve the freshness perception of sponge cake by creating a lighter texture, without compromising on product quality or deliciousness.

Provides excellent emulsion and texture stability over shelf-life versus egg in mayonnaise



Protein texture changes during shelf-life



Emulsifying starch texture stability

With N-CREAMER® 2230 starch, manufacturers can benefit from improved texture and sensory experience without compromising processability and product appearance.

CONTACT US

Ingredion Germany GmbH | +49 (0) 40 23 9150
Ingredion UK Ltd | +44 (0) 161 435 3200
ingredion.com/emea

Depending on the application or product being replaced, recipe costs can be reduced by up to 15%. In mayonnaise and dressings a cost calculator tool is available to enable you to estimate potential cost savings using N-CREAMER 2230.

FEATURES

- Viscosity and emulsification in one
- Broad range of process tolerance
- Easily dissolvable

BENEFITS

- Recipe cost savings
- Improved texture stability over shelf-life
- No negative impact on performance eg. processability
- Suitable for hot and cold processes



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