



ULTRA-TEX®  
2131  
starch

Factsheet

## Cost effective instant starch with high shear resistance

ULTRA-TEX® 2131 starch is an instant starch which has high process stability. Suitable for use in low pH, ULTRA-TEX® 2131 is a versatile product that performs in many processes and offers a cost effective solution for high shear systems. Its ability to perform in high shear processes leads to the improvement of emulsion quality.

AFFORDABILITY™ 

Ingredient  
**idea labs**™   
IDEAS TO SOLUTIONS



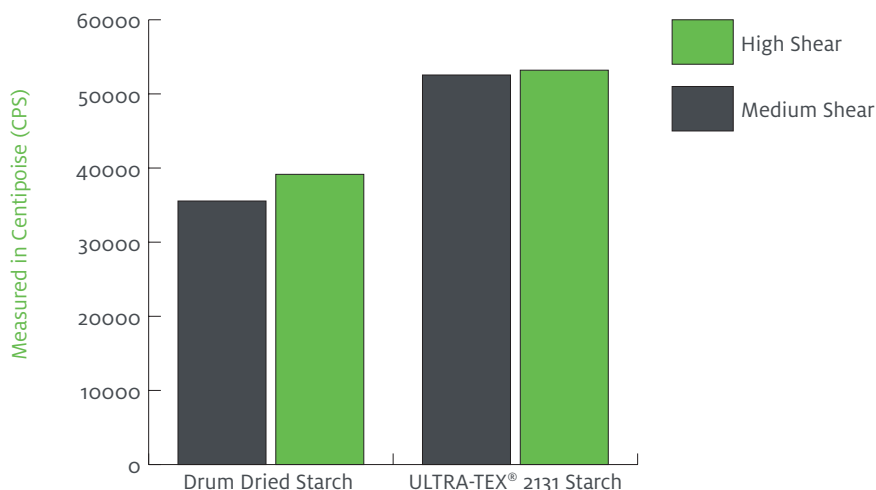


## Enhanced texture and visual appeal

Enabling low cost formulations with excellent mouthfeel in comparison to other instant starches, ULTRA-TEX® 2131 starch can help manufacturers cut recipe costs. It also improves the visual appeal and overall sensory quality in a range of products such as baking fillings where it can provide good baking stability. Contributing further towards the sensory experience, ULTRA-TEX® 2131 creates premium short glossy texture whilst enhancing mouthfeel when replacing oil in products. In processed meats, ULTRA-TEX® 2131 brings cold viscosity which improves the handling and processing

### Brookfield viscosity of 35% oil salad dressing - FrymaKoruma

*The high process tolerance of ULTRA-TEX® 2131 starch allows for the creation of salad dressing products with high viscosity under a wide range of shear conditions.*



One part of ULTRA-TEX® 2131 starch enables the reduction of at least 10 parts of oil in the formulation of emulsified sauces. This helps manufacturers achieve targeted viscosity whilst delivering a high degree of sensory appeal to the product, and further enables formulation cost savings.

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Microbiologically suitable to use even in “cold process” with typical dosage in products of 0.3-5%, ULTRA-TEX® 2131 starch is an ideal solution to use in high shear processes to get viscosity while providing mouthfeel and glossiness to your products

### APPLICATIONS

- Salad dressing
- Bakery solutions
- Meat applications



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