



Potex and Potex Crown Potato Fibres

Factsheet

Create standout products with consumer appeal using versatile potato fibres

Consumers are more interested than ever in the sensory qualities of the foods they eat, but are equally seeking enhanced health and nutritional benefits at an affordable price. Potex and Potex Crown allow you to create foods which meet these consumer expectations. Formulate the perfect texture while improving quality and yield, reducing waste or replacing traditional ingredients in processed meat products. For bakery applications, keep your products fresher for longer with these versatile potato fibres.



Versatile potato fibres to achieve the perfect product texture.

Potex and Potex Crown are multi-functional and naturally derived potato-based ingredients that can help you optimise texture and create products with sensory appeal throughout their shelf-life. They can be used to increase yield and reduce waste or replace traditional ingredients which are becoming increasingly scrutinised by consumers and can be subject to fluctuating pricing and uncertain supply.

From potato to winning product

Potex and Potex Crown are fibres produced from the cell walls of potatoes via a proprietary process. Around 100 kilogrammes of potatoes are used to produce one kilogramme of Potex. Both products can be declared simply as 'potato fibre' and can support gluten-free positioning.

Excellent water binding for sensory appeal and increased yield

Potex has a unique capability for absorbing high volumes of water. This potato fibre product functions much like a sponge and can retain quantities of water up to twelve times its own weight.

It also endures mechanical wear particularly well. The more it is processed, undergoing processes such as pasteurisation and homogenisation, the higher its water-retaining capacity.

Both ingredients can also help manufacturers to increase yield by reducing stickiness during production, a problem which commonly results in downtime and wastage.

High performance under robust processing conditions

Potex demonstrates high resistance to low pH, remains stable at both high and low temperatures and can withstand all types of processing stages, from shearing to freezing and thawing.

It also shows high endurance in the end product when it comes to freezing and heating and has been shown to retain water volume under these varying conditions.

Make improvements in meats, bakery and other applications

Potex is utilised widely in meat products, such as sausages and hamburgers, to improve yield, reduce waste, create reduced-fat products or to deliver enhanced sensory appeal and juicy textures throughout product shelf-life.

In addition, it is used to enhance bakery items, keeping products fresher and prolonging shelf life in bread, cookies and pastries. Potex can also be used across a range of other applications, including dairy preparation and savoury.

To find out more about how Potex and Potex Crown can help you to create appealing foods with the textures and sensory qualities consumers crave, contact Ingredient today.

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PRODUCTS

Potex - Potex is an effective texturiser and stabiliser with a clean flavour profile and is particularly well-suited to the improvement of meat, savoury and bakery products. It comes in the form of a light, coarse powder with a particle size of > 1 mm.

Potex Crown - Potex Crown is a finer version of Potex, offering firmer consistency and comes in the form of a light, finely ground powder with a particle size < 0.2 mm, which increases its versatility for use in injected meats, pâté, dairy products and fruit preparations.

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