

Discover new textures your consumers will crave

Our food starches are nutritional carbohydrates derived from a variety of sources such as corn, tapioca and potato

Their versatility makes them an excellent aid to provide a wide range of textures in food products. However, depending on the starch, functionality can vary significantly. By choosing the right food starch, Tate & Lyle can help customers create value by extending shelf-life, improving tolerance during processing, eliminating a cooking step and deliver the mouthfeel your consumers want.

In addition starches can create cakes that do not crumble, frozen meals that are freeze-thaw stable and yogurt with an indulgent texture that consumers desire.



Bakery

Our wide range of starches can help you design the perfect consistency for your product, from soft to crispy. Our starches can be used to retain moisture and extend shelf-life of cakes, muffins and pastries, control biscuit spread during baking, and improve the texture of biscuits. Texture provided by our starches can give your products a real competitive advantage from softness or tenderness to a flat, smooth surface, uniform crumb structure, and good cutability without breaking or crumbling.

Confectionery

Starches can help to provide a wide variety of textures in products ranging from soft fruit snacks to chewy sweets. Processing benefits include easier depositing and decreased stickiness in jelly type sweets, reduced hot viscosity to facilitate cooking, as well as quick setting to minimise curing time.

Dairy

Whether your products require creamy, rich or smooth textures, Tate & Lyle's wide variety of starch systems help you achieve your goals. Whether fluid, frozen or cultured, Tate & Lyle's solutions help your products achieve uniform viscosity, improved mouthfeel, enhanced water binding or gelling in nearly all processing systems and conditions.

Soups, Sauces and Dressings

Tate & Lyle manufactures a wide range of highly functional modified starches, each specifically designed to assist in achieving the desired outcome in soup, sauces and dressings, whether cook-up or cold processed. Tate & Lyle's extensive line of cook-up starches, including native or modified, are widely used to stabilise emulsions, suspend inclusions, improve texture and mouthfeel, as well as to increase shelf life.

Snacks

Our starches can help you create innovative texture experiences as well as traditional crispy and crunchy textures your customers expect from your snack brands. Inclusion of starches can influence dough texture and machinability, mouthfeel and appearance of finished products. Tate & Lyle is your ideal partner to innovate in this category by leveraging our cutting-edge ingredients, expertise and technology.

Others

Our investment in research and development, and our technical expertise is focused on meeting your needs, helping you deliver increased functionality and choice to consumers. From design through development to manufacturing, Tate & Lyle has the ingredients and solutions to help you create products with the right profiles for your markets. Other areas where our ingredients are high functional include: Beverages, processed meats, prepared foods and many more.

Our Texturants

- **Native Starches**—For superior thickening and cleaner labels, our native starches are the answer. Simply put, native starches are starches in their most natural form as they occur in the plant. Tate & Lyle meticulously isolates our native starches from various botanical sources without altering their chemical structure to provide basic performance.
- **Modified Starches**—When you want extraordinary quality and performance, choose Tate & Lyle modified starches, the best in class for texturizing and stabilizing foods and beverages. Modified starches allow for increased heat, acid and shear stability, as well as greater water-holding capacity than unmodified starches. They deliver superior properties like creaminess for excellent mouthfeel, moisture retention and freeze-thaw stability.
- **Functional Clean Label**—When your challenge is creating clean label products but your products require ingredients with similar functionality to modified starches, CLARIA® Functional Clean-Label Starches offer the high performance, appearance and taste to meet your consumer expectations.

- **Cook-Up**—Our cook-up starches are designed to build and protect texture in foods throughout processing and shelf life. They are used as thickeners in dairy products, bakery creams and fillings, soups, sauces and dressings among many other applications. Cook-up starches begin to exhibit full properties when heated to 63–71 °C (145–160 °F).
- **Instant**—Our instant starches thicken and develop full viscosity without cooking and are excellent texturing agents for cold processed and instant foods. In addition to thickening, pre-gelatinised starches aid with moisture control and texture adjustment. Cold water swelling starches provide cook-up quality with a smooth glossy appearance without heat processing.

About Tate & Lyle

We are a leading global food and beverage ingredients and solutions supplier, with a 160-year history of ingredient innovation. Through our purpose, *Transforming Lives Through the Science of Food*, we believe that together, we can successfully grow our businesses whilst having a positive impact on society. Partner with us to create healthier, tastier and more sustainable food and beverage solutions for consumers.

This data is provided in good faith for your information. Customers should take their own advice with regards to all legal and regulatory aspects of our food ingredients and their usage for human consumption. Tate & Lyle accepts no responsibility for the validity of the claims above.



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