

BecoGel Range Clean Label Starches

Natural ingredients for the stabilization of food products



BECOGEL is a range of natural ingredients based on starch that have been treated with a physical process. The treatment grants greater stability and water holding capacity without a chemical modification of the starch molecule.

These ingredients are the perfect alternative for natural and cleaner labels.

Natural stabilizer

- Allergen-Free (no soy or gluten)
- GMO-free
- Free from syntetic additives
- Also available in organic quality

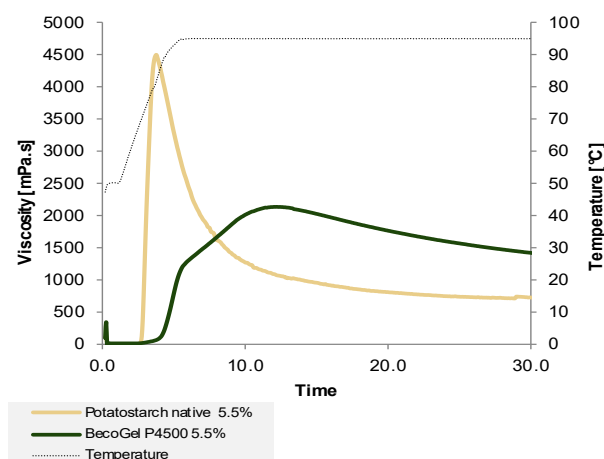
Labeling

- E-number-free
- Labeling as potato starch or starch

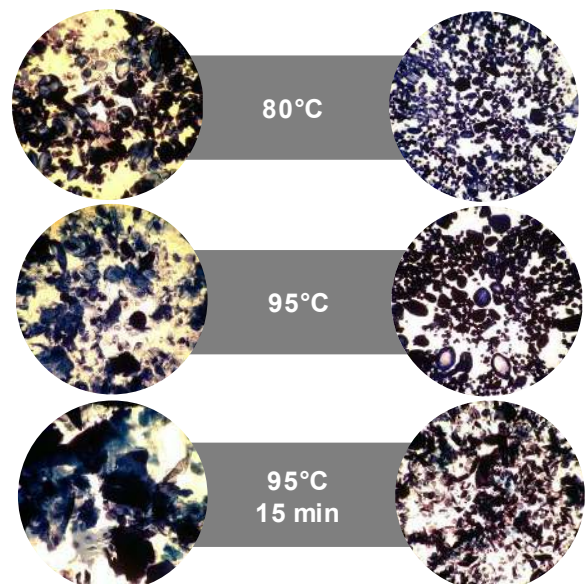
Functional ingredient

- Effective cost savings through high water binding capacity
- Binding, thickening and texturing agent
- Easily dispersible in hot and cold food systems
- Medium shear and thermal resistance
- Freeze-thaw stable

Higher stability



Native Potato starch vs BecoGel P4500



Microscopic image of starch after a temperature treatment. This study reveals the intact granules of BecoGel P4500 after 95°C treatment for 15 min. Native starch does not withstand temperatures above 80°C

BecoGel Range

Characteristics

BECO GEL P4500

Process Information

- Must be heated to 85 °C to provide viscosity
- Ideal conditions: 85 °C to 92 °C for up to 25min
- Above 95°C: max. 12min
- Medium shear resistance
- Low acid resistance

Dosage

- Depending on the application, desired texture, etc. (0.5 - 6%)

BECO GEL P2400

Process Information

- Must be heated to 73 °C to provide viscosity
- Ideal conditions: 75 °C to 85 °C for 10min
- Medium to low shear resistance
- Low acid resistance

Dosage

- Depending on the application, desired texture, etc. (0.5 - 6%)



MEAT PREPARATIONS & PRODUCTS

- Improved water absorption
- Texture control
- Improvement of the mouthfeel
- Yield improvement
- Freeze-thaw stability



BAKERY, DOUGH & BREADING

- Improvement of body and mouthfeel
- Forming and filling aid
- Moisture retention
- Dough binding



SOUPS & SAUCES

- Viscosity regulator
- Texture control
- Binder, thickener and stabilizer
- Improvement of the mouthfeel



FILLINGS

- Viscosity regulator
- Filling aid
- Texture control
- Binder, thickener and stabilizer

