



## Clean texturising solutions for dressings and sauces. Highly stable formulations with rice starch.

Clean label foods have become a key item in consumers' shopping cart. Transparency and natural formulations continue to fuel consumers' trust as is reflected in the rise of clean and more natural product launches, that have attained a world average annual growth rate of 15 % (2012-2017).

Overall consumers agree that the fewer ingredients, the better. They keep a close eye out for products with a no additives/ no preservatives claim and have grown particularly wary of chemically sounding foods and formulations they are unfamiliar with.\* Rempure, functional native rice starch, is an established natural ingredient and can therefore help to build trust. In addition, it is a solid, clean label solution.

BENEO offers a new grade of functional native rice starch, Rempure S52, that is characterised by its high tolerance to severe processing conditions (low pH, high temperature, high shear). Performance levels are similar to that of chemically modified starches. This creates a window of opportunity for sauces and dressings with a cleaner label.

**Rice-based starches are unique, highly versatile and broadly applicable ingredients.** They stand out thanks to their neutral **taste and colour** and very **small, uniform granule size** (2-8µm). Their specific amylose and amylopectin structure allow for the creation of stable, creamy and smooth textures.

### Raw data on Rempure:

- **All-natural** ingredient
- **Global clean label** status
- **High tolerance** towards low pH, high temperature and high shear
- **High product stability** (shelf life, freeze-thaw) specific for rice
- **Unique textures**

\*Innova Market Insights, FMCG Gurus, consumer attitudes to clean label (2017)

# Improving texture and shelf life under the harshest conditions.

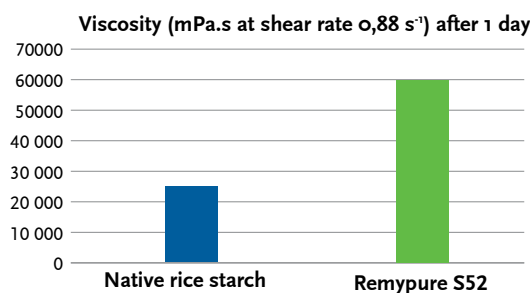
## Formulating smooth spoonable dressings, the clean way!

Formulating dressings while safeguarding smoothness and stability can be challenging. Whereas BENEÓ's range of native rice starches is highly suitable for texture enhancement in a wide range of applications, it is less tolerant to the highly demanding process conditions of dressings and sauces. High temperatures and shear put pressure on ingredients and consequently on the texture of food products. Rempure S52, BENEÓ's functional native rice starch, stands out in this respect thanks to its reduced granule breakdown during processing. As it is highly **resistant to shear** and low pH, and offers **increased viscosity build-up**, it is the **natural, clean label texturiser** of choice for dressings.

**Fig. 1: Recipe for spoonable dressing with clean label Rempure S52**

Ingredients (%w/w)	Test recipe
Water	57.0
Oil	25.0
Rice starch	5.5
Vinegar	4.0
Egg yolk powder	3.0
Minor ingredients (e.g. sugar, mustard, salt, preservative)	q.s.
<b>Total</b>	<b>100.0</b>

**Fig. 2: Improved viscosity build-up with Rempure S52 in spoonable dressings**



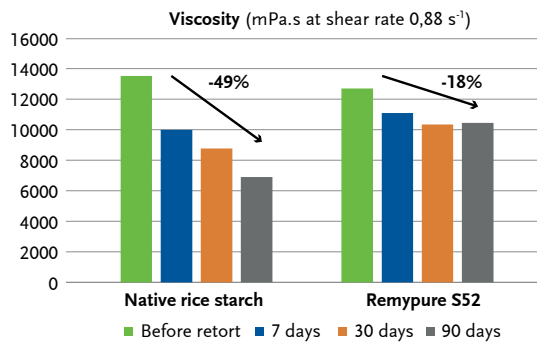
## Formulating clean, retorted tomato sauce.

Food starches are commonly used texturisers in convenience foods like soups, sauces and ready-to-eat meals, but **maintaining viscosity after sterilisation under high temperatures (retorting)**, is challenging. In tomato sauce, a formulation characterised by its low pH, Rempure S52 outperforms native rice starch (Fig. 4) and offers an all-natural solution to maintain functionality and viscosity after retorting.

**Fig. 3: Recipe for retorted tomato sauce with clean label Rempure S52**

Ingredients (%w/w)	Test recipe
Water	66.5
Tomato paste concentrate	17.5
Tomato passata	7.5
Rice starch	3.0
Minor ingredients (e.g. sugar, oil, spices)	q.s.
<b>TOTAL</b>	<b>100.0</b>

**Fig. 4: Viscosity stability in function of shelf life with Rempure S52**



The BENEÓ Technology Center develops high quality recipes for natural and clean label texturising solutions for dressings, sauces and infant meals. Our experts are keen to share their insights upon request.

This information is presented in good faith and believed to be correct, nevertheless no responsibilities warranties as to the completeness of this information can be taken. This information is supplied upon the condition that the persons receiving the same will make their own determination as to its suitability for their purposes prior to use. It is strongly recommended to consult and apply all national food legislation (e.g. legislation on claims, communication towards the consumer, etc.) prior to any communication to consumers. This information does not contain any warranty that the supply or the use of the products in any territory is not an infringement of the rights of third parties in industrial or intellectual property. It can also not be regarded as an encouragement to use our products in violation of existing patents or legal provisions in the matter of food stuffs.

### What can we do for you?

contact@beneo.com  
www.beneo.com

Follow on   