



SOUPS, SAUCES AND DRESSINGS

MAKING SOUPS, SAUCES AND DRESSINGS EXTRAORDINARY

Entice the Demand for Texture with Tate & Lyle

Creamy soups with less fat. Smooth dressings. Thicker sauces. Rich vegan spreads. Whatever sensory experience you are aiming for or functional challenge you need to meet, Tate & Lyle makes it easy to create the texture that appeals to your consumers. Consumers want fresh, great-tasting foods without the hassle of long preparation times. Starches play a critical role in maintaining the integrity of these foods while addressing convenient preparation methods, shelf stability and freshness in such formats as salad dressing, soups, sauces, dips and ready-to-eat meals.

Tate & Lyle's food starches are derived from a variety of botanical food sources and are available in native, modified, cook-up, instant and clean-label varieties. Our diverse portfolio provides options from basic thickening to highly-unique functionalities relevant to the convenience foods category. Also, if you need assistance, we offer experienced application guidance to help you achieve your goals.

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.

FUNCTIONALITY	STARCH		MODIFIED STARCH		BENEFITS
	Cook-Up	Instant	Cook-Up	Instant	
Thickening		CLARIA®	MAXI-GEL® REZISTA®	MIRA-THIK®	Retains texture under high acid, heat and shear conditions. <i>e.g. Barbecue sauce</i>
Creamy texture			DRESS'N®	MIRA-THIK®	Provides creamy mouthfeel and indulgent texture. <i>e.g. Dressings</i>
Improved firmness		CLARIA® MIRA-GEL®	CONFECTIONER'S G	MIRA-THIK® SOFT-SET®	Aids to create short, spoonable texture. <i>e.g. Mayonnaise type dressings</i>
Emulsification			STA-MIST®	MIRA-MIST® STA-CAP®	Replaces emulsifiers or eggs. <i>e.g. Mayonnaise</i>
Instant or rapid preparation				MIRA-SPERSE®	Offers ease of dispersion and high viscosity. <i>e.g. Instant soups and sauces</i>
Surface gloss				MIRA-THIK® MIRA-SPERSE®	Excellent process tolerance and improved shine on finished product.
Fat reduction			STA-SLIM® 143 STA-SLIM® 151 MIRA-MIST® CREAMIZ™	STA-SLIM® 142 STA-SLIM® 150	Provides creamy texture and mouthfeel to low-fat formulations. <i>e.g. Ice Cream, yoghurt</i>
Pulp extender				PULPIZ® REDI-TEX®	Cost reduction while maintaining pulp texture. <i>e.g. Tomato based sauces</i>
Filling aid	WAXY #1		SHUR-FIL®	MIRA-CLEER®787	Suspends particulates and offers low residual viscosity.

Starch source: CORN | TAPIOCA | POTATO

Viscosity Development

- **Heat process** – From retort soups and ready meals to UHT (ultra-high-temperature) and HTST (high-temperature-short-time) processing, the right starch is critical to the final product quality.
- **Cold process** – Our wide range of instant, or cold-water swelling, starches enables the convenience of cold processing for a variety of products, including salad dressing, instant soups and microwaveable sauces.

Texture Development

- **Gelling** – Specialised starches can add to dressings and dips a set texture that is stable over the shelf life of the food product.
- **Creamy** – By optimising the starch base, the perfect blend of thickness and texture can be designed.
- **Pulpiness** – Starches can extend pulp, combining peak performance and innovation that stretch value while delivering the texture consumers crave.
- **Mouthfeel improvement** – A wide range of soups, sauces and dressings can be developed with starches to reduce the fat but maintain the creamy, highly indulgent texture.

Process Functionality

- **Heat and shear tolerance** – Add stability to the heat, acid and shear profile of your food product.
- **Specialised viscosity profiles** – Starch filling aids can suspend vegetables, pasta, meats and other garnishes for optimal filling and packaging while having little residual viscosity in the finished product.
- **Emulsification** – Lipophilic starches provide emulsifying power in creamy dressings and sauces. Because these starches can be made without eggs, vegan dressings are now possible.

Finished Product Stabilisation

Add an appealing finishing touch. With starches, you can create soups, dressings and dips that taste great and are visually appetising.

Clean Label

Enjoy a clean-label claim and great taste, too, with CLARIA® Functional Clean-Label Starches, which label simply as "starch", "corn starch" or "tapioca starch"* yet perform similarly to modified food starches. The CLARIA® line offers a clean, neutral taste and colour comparable to modified food starches and is versatile across a broad range of applications and sophisticated processes.

*"Starch" or "maize starch" in Europe; "starch" or "corn starch" in the USA, Canada, China, Australia, New Zealand and Latin America.

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ABOUT TATE & LYLE

Tate & Lyle is a global provider of ingredients and solutions to the food, beverage and other industries, with operations in over 30 locations worldwide.

tateandlyle.com