








	Native Starches (hot-swelling)												Pregelatinized Starches									
	FOODSTAR (bf)	SANOSTAR (bf)	VISCOSTAR	GENOSTAR	STIKKER	COASTAR	MEDSTAR	Spelt Starch	ROYALSTAR	Corn Starch	Tapioca Starch	FOODGEL	SANOGEL	TOOGEL	WETGEL - flake -	TOPGEL	POMGEL - flake -	Preg. Spelt Starch	KAPGEL	CREAMGEL	SUPATEX	
Raw Material	W	W	W	W	W	W	W	S	T	C	T	W	W	W	W	W	W	S	C	C	T	
Bakery Products																						
Fresh keeping												•	•	•	•	•	•			•	•	
Crumb structure	•	•	•					•				•	•	•	•	•	•			•		
Fat replacement									•		•									•	•	
Adjustment of protein content	•							•				•										
Volume	•	•						•														
Egg replacement																						
Delicatessen / Sauces / Dairy																						
Adjustment of viscosity, Stabilization	•	•	•	•				•	•	•	•	•	•	•	•				•		•	
Replacement of modified starches									•											•	•	
Mouthfeel / Fat reduction									•		•									•	•	
Dispersion properties															•		•					
Emulsified sauces	•	•	•	•				•	•			•	•	•	•					•		
Meat Products / -replacers / Coating Systems																						
Stabilization / Texturizing	•	•	•					•	•			•	•	•	•	•	•	•	•		•	
Meat replacer																						
Ingredient for coating systems	•	•	•		•	•		•				•	•	•	•	•		•				
Replacement of modified starches					•	•			•												•	
Dietetic Products / Pharma																						
Gluten free		•					•		•	•	•		•					•	•	•		
Young children	•	•										•	•									
Seniors															•		•					
Protein enrichment / low carb																						
Pharma							•															
Organic	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•	•	•	•			





W = wheat, S = spelt, RY = rye, O = oat, B = buckwheat, C = corn, R = rice, T = tapioca  
 \* = other raw materials can also be used, bf = cereal based foods for young children, • = optional

	Pregelatinized Flours										Proteins				Texturates				
	Preg. Wheat Flour (Wholemeal – optional)	Preg. Wheat Flour hv	FLAKER - flake -	Preg. Rice Flour R90 (Gluten free – optional)	Preg. Corn Flour (Gluten free – optional)	Preg. Spelt Flour (Wholemeal – optional)	Preg. Rye Flour (Wholemeal – optional)	Preg. Oat Flour	Preg. Buckwheat Flour (Gluten free – optional)	Cereal Flakes	Vital Wheat Gluten	Vital Spelt Gluten	GLUSTAR	GLUSOL (soluble)	Vtex Strips (Coarse granules)	Vtex Fibres 1 (Fine fibre)	Vtex Fibres 2 (Medium fibre)	Vtex Granules (Medium granules)	Vtex Powder (Powder)
Raw Material	W	W	W	R	C	S	RY	O	B	W	W	S	W	W	W*	W*	W*	W*	W*
Bakery Products																			
Fresh keeping	●	●	●	●	●	●	●	●	●										
Crumb structure				●							●	●	●	●					
Fat replacement				●															
Adjustment of protein content											●	●	●	●					
Volume											●	●							
Egg replacement																			
Delicatessen / Sauces / Dairy																			
Adjustment of viscosity, Stabilization	●	●		●					●	●									
Replacement of modified starches																			
Mouthfeel / Fat reduction				●															
Dispersion properties			●							●									
Emulsified sauces													●						
Meat Products / -replacers / Coating Systems																			
Stabilization / Texturizing											●	●	●	●	●	●	●	●	●
Meat replacer											●	●			●	●	●	●	●
Ingredient for coating systems	●	●		●							●	●		●					
Replacement of modified starches																			
Dietetic Products / Pharma																			
Gluten free				○	○				○										
Young children																		○	
Seniors			○			○		○										○	
Protein enrichment / low carb											●	●	●	●	●	●	●	●	●
Pharma																			
Organic	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

