

Native Starches (hot-swelling)

Pregelatinized Starches

	FOODSTAR (bf)	SANOSTAR (bf)	VISCOSTAR	GENOSTAR	STIKKER	COASTAR	MEDSTAR	FIRMSTAR	Spelt Starch	ROYALSTAR	Corn Starch	Tapioca Starch	FOODGEL	SANOCEL	TOOGEL	WETCEL - flake -	TOPGEL	POMCEL - flake -	Preg. Spelt Starch	KAPCEL	CREAMGEL	SUPATEX	CLOSURE
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	○	○	○	○	○	○	○	○				○	○	○	○	○	○	○					○



	Pregelatinized Flours										Proteins					Mixes				
	Preg. Wheat Flour (Wholemeal)	Preg. Wheat Flour hv	FLAKER - flake -	Preg. Rice Flour R90 (gluten free)	Preg. Corn Flour (gluten free)	Preg. Spelt Flour (Wholemeal)	Preg. Rye Flour (Wholemeal)	Preg. Oat Flour	Cereal Flakes	Vital Wheat Gluten	Vital Spelt Gluten	GLUSTAR	GLUSOL (soluble)	GLUTEX	Cream Powder	REGG-EX	MAYOFIX vegan	Bread-Mix gluten free	Cake-Mix gluten free	Customized Mixes
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	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

