

CHALLENGES SOLVED: **ENHANCE TEXTURE AND STABILITY OF SAUCES**

Develop clean label products without compromising flavour or colour

CLEAN & SIMPLE 

Customer: A leading frozen ready meal manufacturer would like to launch a clean label macaroni and cheese ready meal to meet consumers' demand for clean label products.

Challenge: Modified starch is commonly used to provide viscosity and freeze-thaw stability in the bechamel sauce of a macaroni and cheese ready meal. To re-formulate the existing recipe to a clean label recipe, the modified starch used in the bechamel sauce will need to be replaced with a clean label starch that can deliver the same performance.

Solution: Ingredion recommended the use of NOVATION® Lumina 600, a functional native starch designed to withstand moderate processing conditions which has the ability to provide the required viscosity with excellent low temperature stability, without compromising flavour and colour.

Result: At the same usage level and processing condition, NOVATION® Lumina 600 functional native starch was used to replace the modified starch in the bechamel sauce. With its excellent process tolerance and stability, NOVATION® Lumina 600 functional native starch was able to provide similar viscosity, texture, and freeze-thaw stability especially when the bechamel sauce was applied to the macaroni and cheese ready meal. Being bland in flavour and neutral in colour, NOVATION® Lumina 600 functional native starch also ensured that flavour and colour were not compromised.

Takeaway: NOVATION® Lumina 600 functional native starch is able to help food manufacturers to develop clean label products without compromising texture, flavour, colour, and stability. With our expertise, we can ensure shorter development time for food manufacturers to launch products that meet consumers' demand and be successful in this highly competitive food market.

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