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Roquette launches Botanical Tapioca Starch range to address unmet texture needs of food manufacturers

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Roquette, a global leader in plant-based ingredients and a leading provider of pharmaceutical excipients is proud to announce the expansion of its texturizing solutions range with the addition of four new tapioca-based cook-up starches.

The new grades â?? CLEARAMÂ® TR 2010, CLEARAMÂ® TR 2510, CLEARAMÂ® TR 3010 and CLEARAMÂ® TR 4010 â?? have been specifically developed to address unmet texture needs of food manufacturers and complement existing botanical sources within the broader range. Formulated to enhance viscosity, consistency and elasticity in various food applications, from sauces, dairy desserts and yogurt to bakery fillings, these modified starches help to ensure distinct and desirable sensory experiences for consumers

The new additions are highly versatile and designed to provide flexibility in formulation. CLEARAMÂ® TR 3010 and CLEARAMÂ® TR 2510 are suitable for sauces, but provide different technical and texture properties, respectively. CLEARAMÂ® TR 3010 is ideal for tomato-based sauces, with a flowable consistency that works well in squeezable tubes or applications requiring higher spreadability. When used in oyster sauces, it provides a velvety smooth texture, excellent gloss and good thickness. With its low gelling temperature and excellent shelf-life stability, CLEARAMÂ® TR 2510 is better suited to high salt sauce recipes and chilled products.

The solutions also support manufacturers in creating products with appetizing visual appeal. They provide excellent clarity and neutral color, which are essential characteristics for applications that require a clear, transparent appearance or where the

original color of the product needs to be maintained. Tapioca starch is also naturally allergen- and gluten-free, offering a suitable option for a range of label-friendly and free-from products.