


NEW INGREDIENT

## STAMIST® Emulsifying Starch

**STAMIST**®  
Emulsifying Starch

**Multiple  
formulation  
benefits**



Introducing our new line of  
**STAMIST® Emulsifying Starches** to add new  
functionalities and improved viscosity for beverages

- Controls viscosity for consistent performance and provides increased functionality to stabilize flavors
- Prevents haziness in beverage emulsions
- Delivers the rich, opaque appearance that is characteristic in most sports drinks and juices
- Provides stability under cold storage conditions
- Replaces gum arabic in beverage emulsions

The applicability of label claims and the regulatory and intellectual property status of our ingredients varies by jurisdiction. You should obtain your own advice regarding all legal and regulatory aspects of our ingredients and their usage in your own products to determine suitability for your particular purposes, claims, freedom to operate, labeling or specific applications in any particular jurisdiction.

**TATE & LYLE**