

NEW INGREDIENT

STAMIST® Emulsifying Starch



**STAMIST**®
Emulsifying Starch

Multiple
formulation
benefits

Expanding our new line of
STAMIST® Emulsifying Starch to add new
functionalities for sauces and dressings

- Prevents fat separation by stabilizing oil and water phases to provide a uniform appearance and texture
- Provides greater emulsion viscosity and stability and spoonable textures in fat-reduced mayonnaise
- Replaces egg yolk in emulsified dressings and sauces
- Can be used for formulations requiring higher viscosity
- Used in emulsified sauces prepared using a cooking process

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