



IMPROVE CRISPINESS PRESERVE NUTRITION



- ☑ LIMITED FAT UPTAKE
- PROLONGED CRISPINESS



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Key Ingredient Facts

CLEARAM®

- Highly crosslinked modified starch
- · Cook-up starch resistant to high T^o (e.g. frying)
- Pea, potato or corn origin¹

TACKIDEX®

- · White or yellow soluble dextrin
- · Excellent thickening properties
- Pea or potato origin¹

Both are non-GMO,² kosher and halal certified and neutral taste

Key Benefits for French Fries

CLEARAM® LI 4000 - TACKIDEX® C760

NUTRITIONAL	 This clear coating has a direct impact on the exchange between oil and water Pea dextrin (TACKIDEX* C760) has filming properties and helps to increase crispiness under heat lamps Prevents fries from extra fat uptake
FUNCTIONAL	The combination of CLEARAM® LI 4000 and TACKIDEX® C760 offers cost reductions through longer service life.
SENSORY	 More appealing product (color, firmness) Greater crispiness

SUGGESTED CLAIMS (EU)*

- Gluten-free
- · Suitable for vegetarians and vegans

* Information based on EU regulations. Subject to applicable local laws and regulations.

Detailed recipe: LSAVBAT001

NUTRITION FACTS French fries

Serving Size 100g

Amount per serving

Energy	326 Kcal
Fat	0.2g
of wich saturates	0.1g
Carbohydrate	76.7g
of which sugars	0.3g
of which polyols	Og
Fiber	3.1g
Protein	1.6g
Salt	5.88g

Ingredients:

Modified starch (CLEARAM® LI 4000), rice flour, dextrin (TACKIDEX® C760), salt, raising agents (sodium acid pyrophosphate, sodium bicarbonate), xanthan gum (E415).



Nutritional and Technological Food Solutions www.roquette.com

¹ Pea is not listed among major allergens and intolerant agents in EU (Annex II Regulation 1169/2011) neither in the Codex list of allergens to be labeled (Codex Stan 1-1985 (Rev. 1-1991); §4.21.43). Due to a few rare reported allergic reactions with pea (and their derived products), we strongly suggest to our customers to list the botanical origin of their pea derived products in their ingredient statement."
² According to Regulation (EC) N° 1829/2003 and N° 1830/2003.

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