

SAVORY

PREGEFLO®
Specialty starches

CLEARGUM®
Specialty starches

PRESERVE TASTE AND TEXTURE WITH OPTIMIZED FORMULATION



Image for reference only. Actual product may appear different.

- ☑ 25%-FAT SAUCE
- ☑ OPTIMIZED FORMULATION
- ☑ ONCTUOUS
- ☑ COLD PROCESS
- ☑ EGG-FREE



ROQUETTE
Offering the best of nature™

PRESERVE TASTE AND TEXTURE WITH OPTIMIZED FORMULATION

Key Ingredient Facts

PREGEFLO®

- Range of pregelatinized starches
- Brings texture in cold conditions
- Available with cross-linking modification that provides resistance to high T° and strong shearing
- Different grades available depending on shearing intensity

CLEARGUM®

- Range of pregelatinized starches
- Low viscosity at hot T°

Both products are non-GMO,¹ kosher and halal certified and neutral taste.

Key Benefits for Egg-Free Mayonnaise

PREGEFLO® CH 40

- FUNCTIONAL** • Cold process texturizer
- LABELING** • Modified starch (E-1422) from waxy corn
- SENSORY** • Creamy texture

CLEARGUM® CO 01

- FUNCTIONAL** • Emulsifying properties
- LABELING** • Modified starch (E-1450) from waxy corn
- SENSORY** • Smooth texture

- Suitable for vegetarians
- No cholesterol

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

Detailed recipe: LSAVSAU028

NUTRITION FACTS

Egg-free mayonnaise (cold process)

Serving Size 100g

Amount per serving

Energy	277 Kcal
Fat	25.4g
of which saturates	2.6g
Carbohydrate	11.4g
of which sugars	6g
of which polyols	0g
Fiber	0.3g
Protein	0.2g
Salt	1.87g

Ingredients:

Water, sunflower oil, vinegar, modified starch (**PREGEFLO® CH 40**, **CLEARGUM® CO 01**), sugar, lemon juice, mustard, salt, xanthan gum (E415), preservative (potassium sorbate).



Nutritional and Technological
Food Solutions
www.roquette.com

¹ According to Regulation (EC) N° 1829/2003 and N° 1830/2003.