

# BOOST CRISPINESS WITH TACKIDEX® DEXTRIN BATTER MIX



Image for reference only. Actual product may appear different.

- ENHANCED CRISPINESS
- GOOD TASTE



# BOOST CRISPINESS WITH TACKIDEX® DEXTRIN BATTER MIX

## Key Ingredient Facts

### TACKIDEX®

- Potato or pea origin
- White or yellow soluble dextrin
- Excellent thickening properties
- Neutral taste
- From non-GMO<sup>1</sup> raw materials (pea or potato)
- Kosher and halal certified

## Key Benefits for Batter Mix

### TACKIDEX® C760 pea-based yellow dextrin

- |                    |  |
|--------------------|--|
| <b>NUTRITIONAL</b> | <ul style="list-style-type: none"> <li>• Pea-based yellow dextrin</li> <li>• Caloric value: 3.4 Kcal/g (EU)</li> </ul> |
| <b>FUNCTIONAL</b>  | <ul style="list-style-type: none"> <li>• Filming properties</li> <li>• Thickener</li> </ul>                            |
| <b>SENSORY</b>     | <ul style="list-style-type: none"> <li>• Neutral taste</li> <li>• Provides crispiness improvement</li> </ul>           |

Achieve extra crispiness in  
your formulation of batter mix

Detailed recipe: LSAVBAT003

## NUTRITION FACTS (only for batter mix)

Amount per 100g

<b>Energy</b>	<b>321 Kcal</b>
<b>Fat</b>	0.6g
of wich saturated	0.1g
<b>Carbohydrate</b>	65.1g
of which sugars	1.6g
of which polyols	0g
<b>Fiber</b>	6.9g
<b>Protein</b>	9.2g
<b>Salt</b>	5.87g

### Ingredients:

Wheat flour, **TACKIDEX® C 760 dextrin**, salt, xanthan gum (E415).



**Nutritional and Technological**  
Food Solutions

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