



**BAKING
SOLUTIONS**

Go creative! **with magic** **double-coated nuts** **Textures and patterns galore!**

**CRUNCHY TO CRISPY
BISCUIT COATING**

**CRACKED
COLOUR
EFFECTS**

**MULTI-LAYER
TEXTURE**

**FRIENDLY LABEL
(SUITABLE FOR VEGETARIANS)**

**SALTY
AND SPICY
TO SWEET**

**PREGEFLO® C100G
PREGEFLO® CH10G**


ROQUETTE
Offering the best of nature™



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KEY FACTS

PREGEFLO® C100 or C100G

- Labelling (EU): Starch

PREGEFLO® CH10 or CH10G

- Labelling (EU): Modified starch (E1422)

Both products are :

- Pre-cooked maize starch rich in amylopectin
- Fine or coarse particle sizes
- Cold viscosity
- Gluten-free, GMO-free, Kosher and Halal certified

THE RECIPE (MAGIC DOUBLE-COATED NUTS) LIST OF INGREDIENTS (Detailed recipe: SN53)

Core:

Peanuts..... 29%

Syrup:

GLUCIDEX® 19 maltodextrin + water 23%

Coloured syrup:

GLUCIDEX® 19 maltodextrin + water

+ colouring agent..... 4.5%

Inner Layer:

PREGEFLO® C100G + wheat flour + salt 29%

Outer Layer:

Maize starch + wheat flour +

PREGEFLO® C100G 14.5%

PREGEFLO® C100G and PREGEFLO® CH10G

KEY BENEFITS FOR MAGIC DOUBLE-COATED NUTS

Nutritional	• Gluten-free
Functional	• First layer: waxy precooked starch amylopectin produces major expansion • Second layer: less waxy precooked starch means less expansion • During cooking, the first layer expands and cracks the outer layer • Colour and texture variations obtained through simple formulation changes without production changes (for both oven and frying processes). Choice and ratio of waxy precooked starch is key • Coarse particle size delivers a more evenly coated biscuit and less dust in production workshops • PREGEFLO® CH10 or CH10G facilitate excellent control of process and expansion
Sensory	• Colourful nuts, cracked colour effects • New texture sensations