



SAVOURY
SOLUTIONS

Improve crispiness Preserve nutrition

MORE CRISPY

**LIMITED
FAT UPTAKE**

**SOLUTION
DESIGNED FOR
FOOD SERVICE
PRODUCTS**

**PROLONGED
CRISPINESS**

Clear coating based on pea ingredients
CLEARAM® LI4000 & TACKIDEX® C760


ROQUETTE
Offering the best of nature™

Only for reference, a real product could be seen different



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KEY FACTS

CLEARAM® LI4000

- Highly cross-linked modified starch
- Pea origin
- Filming properties due to 34% amylose content
- Resists high temperatures (e.g.: frying)

TACKIDEX® C760

- Yellow soluble dextrin
- Pea origin

Both are:

- Non-GMO, Kosher & Halal certified
- Neutral taste

THE RECIPE

(CLEAR COATING FOR FRENCH FRIES)

LIST OF INGREDIENTS (Detailed recipe: LSAVBAT001)

- CLEARAM® LI4000
- Pea dextrin TACKIDEX® C760
- Rice flour
- Salt
- Sodium bicarbonate
- SAPP
- Xanthan gum

KEY BENEFITS FOR FRENCH FRIES

Sensory	• More appealing product (color, firmness) + Greater crispiness
Functional	• Pea dextrin has filming properties and helps to increase crispiness under heat lamps • When long-lasting crispiness is required for food services (i.e. QRS), this solution offers cost reductions through longer service life
Nutritional	• This clear coating has a direct impact on the exchange between oil and water This induces no extra fat uptake

SUGGESTED CLAIMS* (EUROPE)

- Gluten-free
- Suitable for vegetarians & vegans

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

FAT CONTENT (per 100g)

Data from Soxhlet Method on a fried clear-coated french fries (9x9x120mm)

12% average*

* Indicative value linked to the frying conditions (time, T°C, potato size)

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