

Improve Crispiness Balance Nutrition **French fries**

IMPROVE CRISPINESS

CLEARAM® LI4000 & TACKIDEX® C760 Eq. to 73% of the batter mix on D.S. (ref: DIV 17*)

- Good filming properties
 Crispier French fries
- > Prolonged crispiness under lamps

MICROSCOPIC VIEW (MEB) OF CLEAR-COATED FRENCH FRIES

Scanning Electron Microscopy. ESEM - FEI - Quanta FEG

cell





BEFORE END-FRYING

AFTER FRYING

DIV 17*

Softer

7

CRISPINESS MEASUREMENT ON CLEAR-COATED FRENCH FRIES

(9 x 9 x 120mm) 10 minutes after frying

DEXTRIN COMPARISON

Instrumental analysis with TAXT (Force N / Penetration mm)





(*) ROQUETTE recipe reference: DIV 17 & DIV 20 available on request

NUTRITIONAL & TECHNOLOGICAL FOOD SOLUTIONS

www.roquette-food.com

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BALANCED NUTRITION

HIGH AMYLOSE STARCH M400G & TACKIDEX® C760 & CLEARAM® LI4000

Eq. to 74% of the batter mix on D.S. (ref: DIV 20*)

- > A 3-ingredient solution
- as a continous layer > A barrier that impacts
- on the oil/water exchange

MICROSCOPIC VIEW OF CLEAR-COATED FRENCH FRIES AFTER THE FINAL FRYING PHASE

Scanning Electron Microscopy ESEM - FEI - Quanta FEG



It clearly shows the film formed on the surface of the potato

NUTRITIONAL VALUES PRE-FRIED AND FRIED FRENCH FRIES

Fat content (g/100g)

A clear coating as a natural oil-uptake barrier



ROOUETTE Offering the best of nature™



Starches and Dextrins New synergies for optimum functionalities in Batters & Coatings

TACKIDEX® C760

PEA DEXTRIN WITH LOW VISCOSITY DURING BATTER PREPARATION.

CLEARAM® LI 4000

MODIFIED STARCH FROM THE PEA. WITHSTANDS HIGH TEMPERATURES.

HIGH AMYLOSE STARCH N400/M400G

NATIVE AND MODIFIED, THIS MAIZE STARCH NATURALLY RICH IN AMYLOSE INDUCES FILMING PROPERTIES.

APPLICATIONS

IMPROVED CRISPINESS, LIMITED FAT UPTAKE AND OVERALL ATTRACTIVE APPEARANCE.



pre-dust and





Pre-dust and

ROQUETTE OFFERS AN EXTENDED RANGE OF SOLUTIONS **DESIGNED FOR BATTERS & COATINGS**

PRODUCT INFORMATION

TACKIDEX® C760



LABEL Dextrin (or starch in EU)

CHARACTERISTICS A yellow powder with a neutral taste

CLEARAM® LI 4000



Modified starch (E1420)

LABEL

CHARACTERISTICS A white powder with a neutral taste

HIGH AMYLOSE STARCH



LABEL M400G: Modified starch (E1420) N400: Starch

CHARACTERISTICS

A white powder with a neutral taste

CERTIFICATIONS

- GMO free
- Halal, Kosher
- PACKAGING
- 25 kg bag

BEST-BEFORE DATE

 Manufacturing date + 24 months

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