

Roquette Cooks Up New Texture Opportunities with the Launch of CLEARAM® TR

Hydroxypropylated Botanical Tapioca Starch Range

La Madeleine, France, 6 August 2024 – Roquette, a global leader in plant-based ingredients and a leading provider of pharmaceutical excipients is proud to announce the expansion of its texturizing solutions range with the addition of four new tapioca-based cook-up starches. The new grades – CLEARAM® TR 2010, CLEARAM® TR 2510, CLEARAM® TR 3010 and CLEARAM® TR 4010 – have been specifically developed to address unmet texture needs of food manufacturers and complement existing botanical sources within the broader range. Formulated to enhance viscosity, consistency and elasticity in various food applications, from sauces, dairy desserts and yogurt to bakery fillings, these modified starches help to ensure distinct and desirable sensory experiences for consumers.

Damien-Pierre Lesot, Head of Product Marketing at Roquette, said: *“We are thrilled to unveil our four new tapioca starch-based texturizing solutions. Our aim is to always push the boundaries of what is possible with our plant-based ingredients, placing taste, texture and technical ease above all else. These ingredients are a demonstration of our commitment to food manufacturers, empowering them to bring new and improved products to market that offer unmatched texture and maximum consumer appeal.”*

Benefits beyond texture

As well as delivering technical attributes, including improved thickening, good shelf-life stability and high heat resistance, the CLEARAM® TR range provides benefits in terms of taste, aesthetics and allergens. All grades are clean tasting and do not introduce any distinct flavors or off-flavors. This neutral flavor profile allows the natural taste of the intended application to shine through, and in some cases, even enhances the intensity of the primary flavors inherent to the product.

The solutions also support manufacturers in creating products with appetizing visual appeal. They provide excellent clarity and neutral color, which are essential characteristics for applications that require a clear, transparent appearance or where the original color of the product needs to be maintained. Tapioca starch is also naturally allergen- and gluten-free, offering a suitable option for a range of label-friendly and free-from products.

Tapping into new opportunities

The new additions are highly versatile and designed to provide flexibility in formulation. CLEARAM® TR 3010 and CLEARAM® TR 2510 are suitable for sauces, but provide different technical and texture properties, respectively. CLEARAM® TR 3010 is ideal for tomato-based sauces, with a flowable consistency that works well in squeezable tubes or applications requiring higher spreadability. When used in oyster sauces, it provides a velvety smooth texture, excellent gloss and good thickness. With its low gelling temperature and excellent shelf-life stability, CLEARAM® TR 2510 is better suited to high salt sauce recipes and chilled products.

Meanwhile, CLEARAM® TR 4010 enhances the creamy mouthfeel of dairy applications, such as yogurt and desserts, creating a sensation of richness and fullness. In bakery fillings, CLEARAM® TR 3010 offers a

cleaner mouthfeel, heightened sweetness, enhanced flavor release and richer color, while CLEARAM® TR 2010 is perfect for dough products that require a satisfying bite, good chewiness and reduced stickiness.

*“Our new tapioca offering represents a significant advancement in food starch technology, providing manufacturers with versatile and high-quality texturizing solutions,” added **Damien-Pierre Lesot**. “By expanding our speciality starch solutions range, we are fulfilling our mission to support food producers in delivering exceptional texture and co-creating delicious and diverse food experiences.”*

For more information about Roquette’s range of texturizing starch solutions, visit roquette.com.

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ABOUT ROQUETTE: “OFFERING THE BEST OF NATURE”

Roquette is a family-owned global leader in plant-based ingredients and a leading provider of pharmaceutical excipients. Founded in 1933, the company currently operates in more than 100 countries, through more than 30 manufacturing sites, has a turnover of around 5 billion euros, and employs almost 10,000 people worldwide.

Life and nature have been our sources of inspiration for decades. All our raw materials are of natural origin. From them, we enable a whole new plant-based cuisine; we offer pharmaceutical solutions that play a key role in medical treatments; and we develop innovative ingredients for food, nutrition and health markets. We truly unlock the potential of nature to improve, cure and save lives.

Thanks to a constant drive for innovation and a long-term vision, we are committed to improving the well-being of people all over the world. We put sustainable development at the heart of our concerns, while taking care of resources and territories. We are determined to create a better and healthier future for all generations. Discover more about Roquette on this [link](#).

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