



PRODUCT PROFILE

PREGEFLO® C 100 | Pregelatinized Starch

Pregelatinized Starch

Product Name	PREGEFLO® C 100
Generic Name	Pregelatinized starch
Physico-chemical properties	
Key Attributes of product type (Functional properties, value proposition)	Label-friendly. Medium particle size. Medium and homogeneous expansion in baking. Mouthfeel in instant beverages.
Ingredient Raw material	Waxy corn
Dry Substance	86 %
Calories	4 Kcal/g
Chewy sweet & marshmallow	
Type	Chewy texture
Recommended dosage	5 % of the recipe
Wine gum & jelly	
Texture Type	Chewy texture In combination
Recommended dosage	5 %
Chewing-gum	
Hardness (From 1 low to 10 high)	5
SPECIALIZED NUTRITION Powder Mix	
Usage	Smoothness
Recommended dosage	5
Wettability (From 1 low to 5 high)	2
Viscosity (From 1 low to 5 high)	4
Overall Aroma + Top Note	Neutral
Taste - Sweetness (Score on 10 with sucrose = 10)	0



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