



PRESS RELEASE

AMYSTA™ L 123 Thermally Soluble Pea Starch Marks the Start of Roquette's Next-Generation Label-Friendly Starch Range

Lille, France, October 30, 2025 – Roquette, a global leader in plant-based ingredients and a pioneer in sustainable food innovation, has introduced AMYSTA™ L 123 thermally soluble pea starch, the first innovation in its new AMYSTA™ label-friendly starch range. Developed through a patented, enzyme- and chemical-free process, AMYSTA™ L 123 is a soluble pea starch that delivers label transparency and reliable texturizing performance to help brands meet demand for simple, recognizable ingredients.

A new era in label-friendly innovation

With the introduction of AMYSTA™, Roquette is reinforcing its role as a partner in label-friendly innovation. The plant-based range has been created to help food manufacturers shorten ingredient lists, strengthen consumer trust and simplify on-pack communication, all while maintaining functionality across diverse applications. AMYSTA™ L 123 embodies this vision. By leveraging Roquette's expertise in starch processing and plant-based formulation, it delivers the dependability that manufacturers need to meet today's technical and market expectations, from process efficiency to label-friendliness and sensory appeal.

Redefining pea starch functionality

Native starches have historically faced solubility limitations, restricting their use in certain applications. AMYSTA™ L 123 overcomes these barriers through a patented process using only heat treatment and spray drying—no enzymes or chemicals—resulting in a soluble starch with low viscosity, smooth mouthfeel, and excellent dispersibility.



PRESS RELEASE

Its natural flowability supports easy handling and precise dosing in powdered formulations, while its carrier functionality enhances mouthfeel and contributes to stable performance during processing and storage. Along with improved process control and product uniformity, these properties make AMYSTA™ L 123 ideal for ready-to-mix beverages, dried soup, sauce and condiment mixes. The new starch supports transparent, consumer-friendly labeling. In the EU, it can be declared as “soluble pea starch” and in the US simply as “pea starch,” aligning with consumer expectations for clarity and familiarity on ingredient lists.

Meeting the clean-label moment

The launch of AMYSTA™ L 123 comes at a time when scrutiny of ingredient lists is at an all-time high. Almost one in three new food and beverage launches worldwide is now positioned as clean-label, and more than 75% of consumers say brand transparency influences their purchasing decisions.¹ By introducing AMYSTA™ L 123, Roquette is helping manufacturers respond to this evolving market with practical, scalable solutions. The new ingredient enables brands to build consumer loyalty through clearer ingredient lists, leverage the positive perception of starch as a familiar and versatile ingredient and formulate confidently, supported by Roquette’s global network of technical and application experts.

Damien-Pierre Lesot, Head of Roquette’s Innovation and Product Marketing for Food and Nutrition, said:

“AMYSTA™ L 123 is the start of a new journey in label-friendly starch innovation. By combining a trusted ingredient source with a patented, chemical-free process, we are enabling our partners to create foods that align with consumer expectations for simplicity, transparency and functionality. It’s a clear example of how we harness nature’s best resources to deliver real formulation value for our customers.”

A partnership approach to simplicity and performance

¹ Innova Clean Label Global 2025 report



PRESS RELEASE

This launch strengthens Roquette's reputation as a collaborative ingredient partner, supporting food manufacturers in solving formulation challenges and accelerating innovation in label-friendly development. It also reinforces the company's commitment to science-led progress and sustainable design in food innovation.

"As consumers continue to seek foods that are both transparent and indulgent, AMYSTA™ L 123 thermally soluble pea starch demonstrates how Roquette is helping shape a future of simple yet satisfying food experiences," added **Damien-Pierre Lesot**. *"This ingredient underlines our pioneering position as a global leader in high-performing plant-based ingredients, empowering our customers to deliver on taste, texture, nutrition and sustainability, while staying true to our purpose of creating a new era of nutritious and healthier food experiences."*

Discover more on Roquette's [website](#).

-----ENDS-----

About Roquette

Roquette is a leading provider of plant-based ingredients, excipients and pharmaceutical solutions dedicated to enhancing the quality and convenience of essential products for consumers and patients worldwide.

Roquette employs more than 11,000 people globally, operating in more than 150 countries through more than 40 manufacturing sites and 20 R&D and innovation centers. The company achieved a turnover of €4.5 billion in 2024.



PRESS RELEASE

Harnessing natural resources like wheat, corn and cellulose, Roquette crafts high-performance ingredients and solutions used in everyday foods, oral medications, advanced biopharmaceuticals, and bio-based products.

Roquette is a family-owned company driven by a long-term vision and a constant commitment to innovation.

For almost a century, Roquette has been empowering better living and building a sustainable future by offering the best of nature.

Discover more about Roquette [here](#).

For further details, contact:

Chloe Partington

BDB Global

roquettefood@bdb.co.uk

Sophie Castelain

Global Communications Manager

Nutrition & Bioindustry Business Group

Roquette

sophie.castelain@roquette.com