



PERFECTING TEXTURE IN EVERY SPOONFUL
Specialty Starches for Soups and Sauces

In the realm of culinary excellence, soups and sauces have the power to shape an entire food experience.

From a velvety bisque with a mouthfeel that delights with every spoonful or a rich tomato sauce that elegantly coats pasta—soups and sauces rely on precise textures that captivate the senses and resonate with consumer expectations.

Whether it's creamy chowders that hug the palate to robust, glossy chili sauces, the diversity of soups and sauces invites endless creativity. The secret to creating such mouthwatering delights lies in achieving the perfect texture, allowing food producers to offer truly memorable mouthfeel experiences.

With Roquette specialty starches, food producers are equipped to innovate and create desirable textures in soups and sauces while ensuring stability and reliability.

Our diverse botanical sources—corn, wheat, potato, tapioca, and pea—form a specialty starch portfolio designed for texture perfection, delivering delightful mouthfeel in every spoonful and ensuring consistent quality in every batch.

Specialty Starches for Soups and Sauces

		Texture	Application
COOK-UP STARCHES	CLEARAM® CH 10 20	Very smooth and very thick	Smooth and velvety sauces, such as bechamel
	CLEARAM® CH 20 20	Smooth and thick	Canned soups and sauces, frozen sauces, ketchup
	CLEARAM® CH 30 20	Smooth and thick	Retorted or high acid sauces
	CLEARAM® CH 40 20	Medium gloss and medium thickness	Canned cream soups or canned tomato soups
	CLEARAM® CR 30 10	Glossy, translucent, medium thickness	Soy-based sauces, frozen ready meals
	CLEARAM® TR 30 10	Glossy, translucent, light mouth coating	Tomato-based sauces requiring high spreadability
	CLEARAM® CJ 30 20	Glossy and thick	Thick broth-based sauces and gravies, ketchup
	CLEARAM® PG HV	Glossy, highly translucent, extremely thick	Instant dried soups
PREGELATINIZED STARCHES	PREGEFLO® CH 20	Smooth and thick	Cold process dressings and sauces, Instant soups
	PREGEFLO® CH 30	Smooth and thick	Cold process fat-based sauces, dressings and mayonnaises, dry mix gravies
	PREGEFLO® CH 40	Medium gloss and medium thickness	Cold process fat-based sauces, dressings and mayonnaises
	PREGEFLO® MI 20 A	Pulpiness	Dry mix pulpy tomato sauces that are heated

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