

HOMECRAFT® Create 865

Functionality: Thickener

Description: HOMECRAFT® Create 865 is a multi-functional rice flour.

Features	Benefits
Clean “Rice Flour” label	Generate differentiated products through labelling in markets where rice and flour label is consumer-preferred. Rice has the closest link to Naturality for consumers. (Ingredion proprietary research, MMR, Consumer Study, 300+ consumers per country, 2019)
Waxy rice based	Provides superior freeze/thaw stability compared to regular rice flour, shows texture stability over shelf-life without any gelling formation or syneresis. A clean flavour release is provided
Moderate process tolerance	Enables usage in a variety of manufacturing processes with moderate heat and shear rates, in neutral to mildly acidic pH, including kettle cooked food, retorting, high fat and/or sugar containing products with short to medium-long heating cycles. Ingredient saving potential. With the performance and stability of a modified starch, it can replace regular rice flours at lower usage levels for thickening and stabilize the recipe. Native flours simply cannot provide the necessary process stability, which makes this multi-functional rice flour ideally suited for a variety of food processes.
Low hot viscosity	Delivers lower hot viscosity compared to its native flour equivalent & waxy maize-based starches at the same usage level; ideally suited for retort or in-line process where low hot viscosity is desired. Through its low hot viscosity, there is a potential to reach sterility levels faster, which could reduce energy costs. Additional benefits of reduced sterilization times could be increased manufacturing capacity, reduced burn-on or Maillard reactions as well as preventing loss of flavor, color and nutrients.
High texture stability over shelf-life	Extended texture stability over shelf-life in demanding applications (e.g. low pH and/or medium (or moderate like above) shear processing) for frozen, chilled and ambient storage
Supports “Natural” label claims	“Natural” or “All natural” claims have highest importance to consumers in EMEA (Ingredion Proprietary Consumer Research ATLAS, 2020)
Enables simpler labels	Label before: “Maize starch” (NOVATION® starch, functional), “Rice Flour” (native). Label possible now: “Rice Flour” (Native Flour + HOMECRAFT® Create Flour)
Gluten-free	Supports gluten-free claims with high texture functionality.
Creamy texture	Imparts smooth and creamy textures, attractive to young children without increasing fat content, if not intended.
Bland in taste	The bland taste increases acceptability by babies, toddlers and young children.
Provides opacity	Potential solution for replacing fat, protein, milk or wheat without compromising the opacity while featuring a gluten-free and dairy-free positioning.
Low chlorates <40ppb levels	Supports formulating baby food products to help meet the default max 10ppb chlorate (Directive 2006/125/EC – Baby Foods) in NPD with high functionality.
Fast & stable viscosity development	Target texture is created fast, avoiding long quality release periods and extending the shelf-life on the shelf, potentially leading to less write-offs at the end of shelf-life, compared to native flours.

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<p>Appr. 7% Protein content</p>	<p>Protein source. Contributes to an improved nutritional composition of final product – reduced addition of e.g., rice protein.</p> <p>Improve appearance of product by preventing oiling out.</p>
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APPLICATION AND USAGE INFORMATION

Application Summary:

HOMECRAFT® Create 865 multi-functional rice flour provides good process tolerance. Its batch to batch consistency can help eliminate the issues associated with the significant variation typically seen with native flours. It is suited for a variety of food systems such as gravies, soups and sauces with moderate heat and shear, including kettle cooked foods. HOMECRAFT® Create 865 multi-functional rice flour imparts smooth creamy textures, opacity, and a homemade appeal.

Typical applications include:

Any rice containing meal or processed food

- Rice pudding
- Thai and Indian Curries
- Asian meals & desserts

Prepared Baby and Toddler foods:

HOMECRAFT® Create 865 provides good process tolerance in a variety of manufacturing processes with moderate heat and shear, in neutral to mildly acidic pH, including kettle cooked food, retorting, high fat and/or sugar containing products with short to medium-long heating cycles. It delivers similar viscosity & final product texture as its starch equivalent (e.g. waxy maize-based starches) at same usage level. Additionally, it provides opacity and texture stability in fridge or room temperature storage.

- Fruit & Vegetable preparations or mixes thereof
- Infant Meat preparations & meals
- Toddler Ready Meals
- Infant Meat preparations

(White) sauces: HOMECRAFT® Create 865 creates a creamy floury “homestyle” texture which can be easily used to replace wheat flour in sauces. It provides superior process tolerance and texture stability when compared to other (multifunctional) native flours or starches. It needs to be higher dosed (around 10-15% more) compared to its rice starch equivalent to provide similar viscosity. Slightly longer cooking times are beneficial to reach the optimum cooking status, which allows a wider processing window.

Fruit & Dairy (incl. alternative) preparations

Label-friendly, functional ingredient, with a consumer-preferred label with the additional benefit of opacity.

Ragout: HOMECRAFT® Create 865 can be used as a single ingredient or in combination with a thickening starch in ragout. In high fat sauces it can reduce the amount of oil pooling to the surface, which makes the ragout more appealing.

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Ready Meals

Provide stability, body and creaminess to a ready meal with a seamless label. The rice flour can be applied to tumbled meat, the sauce / gravy and can enable fat reduction possibility, whilst supporting emulsification of used oils and fats. Replace wheat flour for gluten-free sauces

Processed Meat

Provide, stability, succulence and bite to tumbled and injected meat products. Helps increase yield and control purge while replacing phosphates in brines. Highly preferred consumer label (Ingredion ATLAS research)

Liquid Dairy & Dairy alternatives

Provide stability, body, opacity and creaminess to Low fat, low body neutral dairy products, cooking creams and others.

Usage Information:

Typical usage level in liquid to semi-liquid food products is about 2-5 %. Soups, Sauces and gravies 0.7-4.5%. Alternative dairy 0.5-3.5 %. Processed meat: approximately 1.5 % flour for every 10 % water addition to vacuum-tumbled or injected meat products.

<40ppb Chlorate levels

The EU- legislation for Baby Food (Directive 2006/141/EC) specifies a default chlorate content of max 10ppb as consumed, so manufacturers are in need of low chlorate food ingredients supporting innovation in the baby food market, which HOME-CRAFT® Create 835 and HOME-CRAFT® Create 865 multifunctional rice flours deliver on.

Label declaration recommendation: Rice flour

EU Classification: Food Ingredient

ADDITIONAL TECHNICAL INFORMATION

HOME-CRAFT® Create 865 contains ~7% protein, which differentiates the flour from rice starches. The gelatinization temperature is around 70°C. HOME-CRAFT® CREATE 865 is not as heat sensitive as its starch equivalent (NOVATION® 8600).

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