

## INSTANT TEXTAID™ A

**Description:** Chemically modified food starch refined from tapioca

**Appearance:** Coarse white/creamy powder

Features	Benefits
Pregelatinized, coarse particle size	Easier dispersion. Pulpy / grainy textures are produced which allows cost reduction through reduced usage of expensive vegetable or fruit purees.
Moderate process tolerance	Suited for instant applications which may also require partial cooking or baking.
Bland flavour	Ideal in delicately flavoured products or applications where excellent flavour release is required.

### APPLICATION AND USAGE INFORMATION

**Application Summary:**

INSTANT TEXTAID A is a pregelatinised starch designed as a texturiser and characterised by its coarser particle size, making it suitable in applications where a pulpy or grainy texture is desired.

**Typical applications include:**

**Fruit and vegetable fillings and toppings:** INSTANT TEXTAID A is recommended when a pulpy appearance is required and where minimal heat is used. This starch should not be subjected to any milling or grinding as this will reduce its textural effect. If a thick, pulpy texture is required for oven-baked products then a more heat and acid tolerant starch, such as INSTANT CLEARJEL COARSE is recommended. In hot prepared applications, TEXTAID A is more ideally suited to create the pulpy appearance.

**Dry mix sauces and soups:** INSTANT TEXTAID A offers a fruit-like pulpy character to reconstituted sauces or soups creating a more authentic appearance as in home-style sauces made from fruit or vegetable puree. INSTANT TEXTAID A is readily dispersible in hot or cold liquid but may be added to the oil phase.

**Puree extender:** INSTANT TEXTAID A is also applicable as an extender for tomato, apple or coconut where they can be substituted up to 50% in certain formulations.

**Instant bakery fillings:** INSTANT TEXTAID A disperses easily with fast hydration to create a coarse textured filling. Ideal for bakery fillings which require thick, heavy textures with fast melt-away.

**Usage Information:**

INSTANT TEXTAID A will disperse easily in cold and hot liquid to produce a pulpy textured paste. It may be used in combination with other modified starches if additional thickening is required or if the products require freezing or reheating. Typical usage levels in liquid systems could be 1 to 4%.

**Label declaration recommendation:** Modified Starch

**EU Classification:** Food Additive E1412 (Complies with Regulation (EC) 1333/2008)

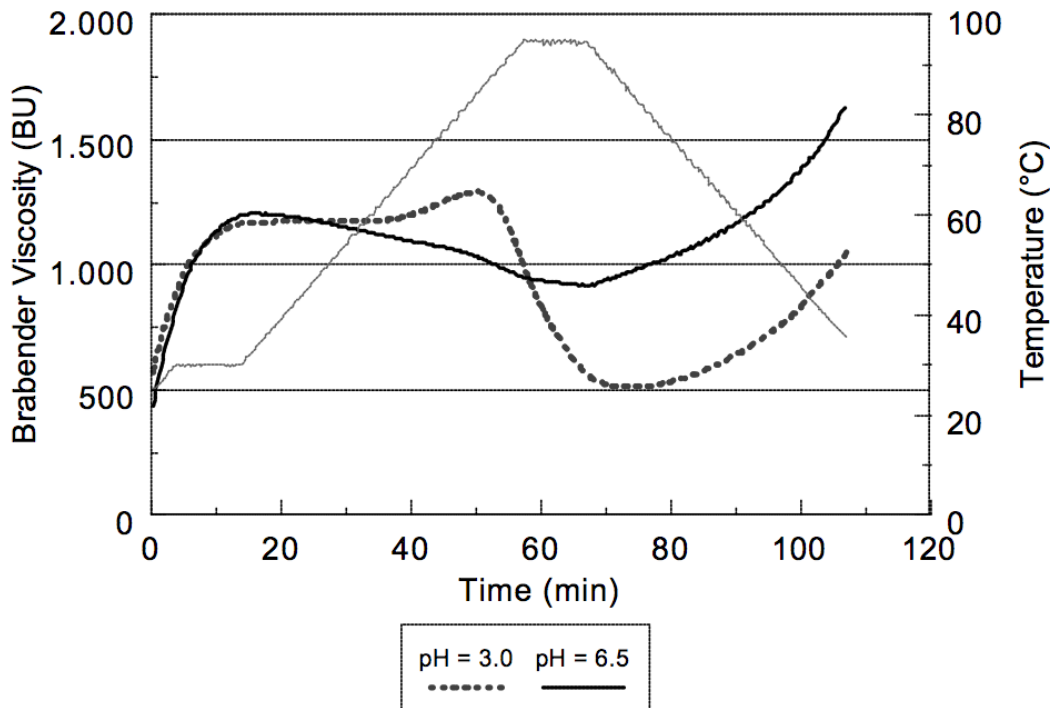
Effective Date: 01.10.2012 [1]

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2012.

**ADDITIONAL TECHNICAL INFORMATION**

Typical Brabender Viscograph E profile by CML B272/B273 test (4.6% starch, pH=6.5/3.0, 95°C max. temp.):



Please note: This graph shows a typical Brabender viscosity of INSTANT TEXTAID A and can be used for comparative purposes. However, it is not part of the specification.

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

**Ingredion UK Limited**  
 Prestbury Court,  
 Greencourts Business Park  
 333 Styal Road  
 Manchester M22 5LW  
 England

P: +44 (0) 161 435 3200  
 F: +44 (0) 161 435 3300

Registered in England No. 07315745

**Ingredion Germany GmbH**  
 Grüner Deich 110  
 20097 Hamburg  
 Germany

P: +49 (0) 40 23 91 50  
 F: +49 (0) 40 23 91 51 70

Amtsgericht Hamburg HRB 105432

**Ingredion South Africa (Pty) Ltd**  
 Infinity Office Park, Suite 6, Block C,  
 2 Robin Close, Meyersdal, 1448,  
 Gauteng  
 RSA

P: +27 (0) 11 867 9260  
 F: +27 (0) 11 867 9271

Registration number 2010/013219/07

Effective Date: 01.10.2012 [1]

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2012.