

N-DULGE™ C2

Description: Chemically modified food starch refined from waxy maize. N-DULGE C2 is a unique co-texturiser that combines low viscosity with good mouthcoating properties and reasonably fast meltaway.

Appearance: Fine white/creamy powder

Features	Benefits
Combines a low viscosity contribution with good mouthcoating properties. Delivers a specific sensorial profile, which provides an oily and smooth sensation.	Creates opportunities for textural differentiation within a product category. Enables food manufacturers to tailor and / or improve specific consumer perceived textural attributes of existing products or to develop new, low fat formulations that can excite consumers. A great tool to mimic oil in less viscous, high moisture food systems.
Easy to disperse and activate. Excellent heat and shear resistance. Not sensitive to salt / pH.	Easy to use. Can be incorporated into existing manufacturing processes with no step change. Very robust performance.
Provides excellent freeze / thaw and shelf-life stability. No textural changes over time.	Very versatile texturiser that can be used across many formulations and several processed food categories. Especially suitable for pourable products with a long shelf-life.
Visual impact ('texture you see'): moderately translucent and glossy appearance.	Suitable for applications where visibility of inclusions or gloss and surface sheen are important, eg in sauces, dressings and marinades.

APPLICATION AND USAGE INFORMATION

Application Summary:

N-DULGE C2 is a co-texturiser designed to deliver a unique oily and smooth sensation in less viscous, high moisture food systems. It allows food manufacturers to improve existing products and / or create new low fat products with the same mouthcoating and oral meltaway profiles as their full fat equivalents. N-DULGE C2 is a unique tool for oil replacement.

N-DULGE C2 is part of our N-DULGE range – a group of co-texturisers that creates opportunities for textural differentiation within product portfolios, enabling our customers to respond to consumer preferences. These co-texturisers are typically used as part of a texturiser system that would also include thickening starches to set the right texturing backbone.

The N-DULGE range currently also includes N-DULGE C1, N-DULGE SA1 and N-DULGE CA1. These co-texturisers have unique and diverse mouthcoating and meltaway properties.

Typical applications include:

Pourable and squeezable dressings, sauces (including emulsified sauces to be served either hot or cold) marinades, dairy desserts and dairy drinks, beverages, bakery fillings, fruit fillings and frozen desserts. This ingredient is especially suitable for low fat alternatives within these application areas.

Effective Date: 01.10.2012 [1]

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Usage Information:

N-DULGE C2 must be heated to a minimum temperature of 70°C for 5 minutes to create a fully functional molecular dispersion. It is easily dispersed in ambient water and, once activated, it is very resistant to heat, acid and shear. Its excellent freeze / thaw stability makes it suitable for a wide range of applications. Typical usage levels for N-DULGE C2 range from 0.5 to 3.0%, depending on the required intensity of the textural and sensorial attributes desired. N-DULGE C2 can also be added directly to dry mix products that are designed to be reconstituted with hot / boiling water.

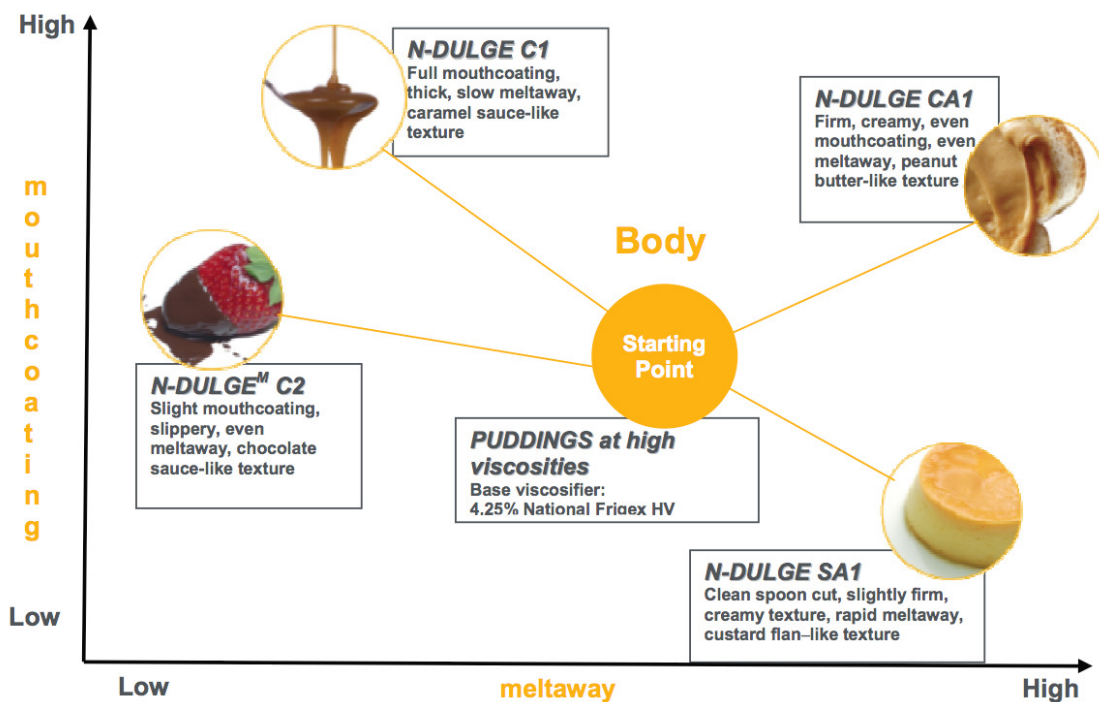
How to choose:

Please contact our texture experts for professional guidance on how best to use N-DULGE C2 in your specific application, or on which N-DULGE ingredient would best achieve the textural and sensorial properties required.

Note: Evaluation of N-DULGE C2 is recommended in each specific application since factors such as heating rate, solid content, shear / stress conditions, pH and the presence of other ingredients such as sugar and fat will all affect gelatinisation and processing behaviour and therefore the final textural and sensorial properties. We will gladly assist you in finding the optimal usage level of N-DULGE C2 for your application.

Label declaration recommendation: Modified Starch

EU Classification: Food Additive E1440 (Complies with Regulation (EC) 1333/2008)



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