

PURITY™ ALPHA 806

Functionality: Thickener

Description: Flour derived from waxy rice

Features	Benefits
Native flour, classed as a food ingredient in EU, simple “flour” label	Enables „natural“ and clean label positioning
Waxy rice based	Consumer preferred “rice” base
Gluten free	Enables gluten free positioning
White powder with a bland flavor profile	Allows the inherent flavours within a recipe to be delivered cleanly with no masking. Suitable for flavor sensitive applications.
Excellent texture stability over shelf-life	Freeze/thaw stable, chill stable and ambient stable with no compromise on texture stability over shelf life. No gelling or syneresis.
Very small starch granules	Supports opacity, a white colour in the final product
Low process tolerance	A native flour which is suitable for mild processing conditions.

APPLICATION AND USAGE INFORMATION

Application Summary:

PURITY ALPHA 806 is a native flour based on waxy rice designed as a water binder and texturizer for low moisture systems such as snacks or meat. Further applications are water based food systems, such gravies, soups and sauces, when only a mild processing is required or a combination with more process tolerance starches or flours can be considered. When PURITY ALPHA 806 is cooked, it imparts a smooth, short texture with a creamy mouthfeel and does not set to a gel.

As a native flour PURITY ALPHA 806 will withstand only low processing conditions with short cooking times. It provides a texture, mouthfeel and flavour typical of flour. Thus it allows development chefs the opportunity to create concepts which reflect a “homestyle” or restaurant quality which is recognised and appreciated by the consumers while being gluten free at the same time.

Usage levels will vary depending on requirements and other ingredients being used within the recipe – typically 2 to 4% inclusion rate is required.

Typical applications include:

Processed meat: PURITY ALPHA 806 provides good water binding capacity in emulsified products like sausages or pate. In minced meat products like burger patties or nuggets PURITY ALPHA 806 significantly improves the succulence and yield.

Snacks: PURITY ALPHA 806 gives good expansion and open textures in extruded snacks such as crisps or puffs due to the highly branched amylopectin based material.

Effective Date 25.09.2017 [1]

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Soups and sauces: PURITY ALPHA 806 would not be recommended as the sole viscosity building flour in any highly processed application. PURITY ALPHA 806 is only low process stable and will not give the desired viscosity in most processes. However, when used in conjunction with a more process stable starch or flour, the final product will benefit from the positive attributes of flour – opacity, flavour and gloss in the end products. Therefore it may also be used for partial or full wheat flour replacement.

Usage Information:

PURITY ALPHA 806 is a product that requires heat to functionalize with a gelatinisation temperature of approximately 70 °C. In aqueous systems, PURITY ALPHA 806 has virtually no process tolerance therefore the viscosity will breakdown rapidly in both neutral and acidic conditions.

Typical usage would involve addition to the aqueous phase in a stirred vessel and heated to 80 °C. Typical usage levels in liquid systems as well as meat applications would be 2 to 4%.

Please note: Evaluation of PURITY ALPHA 806 is recommended in each specific application since factors such as heating rate, solids content, shear/stress conditions, pH and the presence of other ingredients such as sugar and fats will affect gelatinisation behaviour and hence rheological and textural properties.

Label declaration recommendation: Rice flour

EU Classification: Food Ingredient

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