

## ULTRA-TEX™ 4

**Description:** Pregelatinized, chemically modified food starch refined from waxy maize

**Appearance:** Fine white/creamy powder

Features	Benefits
Cold water swelling with intact starch granules	Highly functional instant starch with significantly better process tolerance than traditional pregelatinised starches. ULTRA-TEX 4 provides the final viscosity in finished products similar to that of premium cook-up starches.
Fine powder	Hydrates quickly to produce a smooth, short textured product with high gloss /sheen which promotes a good appearance in the finished product.
Good process tolerance	In some applications ULTRA-TEX 4 requires high energy processing, such as homogenising or microwave cooking to fully hydrate and to achieve maximum viscosity. Offers better process and bake stability over ULTRA-TEX 2 or INSTANT CLEARJEL E.
Excellent freeze-thaw stability	Little / no tendency to set to a gel or to exhibit syneresis; good tolerance to varying cold storage conditions.

### APPLICATION AND USAGE INFORMATION

**Application Summary:**

ULTRA-TEX 4 is a high performance, cold water swelling modified waxy maize based food starch. It imparts a rich, creamy mouthfeel while providing a short, smooth heavy bodied texture. ULTRA-TEX 4 is recommended wherever the textural characteristics of a premium cook up starch are required without cooking. However, it is extremely versatile as it promotes the convenience of providing instant viscosity but it will also withstand high shear or high temperature conditions. ULTRA-TEX 4 has excellent freeze-thaw stability.

**Typical applications include:**

**Cold processed salad dressings or emulsified sauces:** An ideal application for ULTRA-TEX 4 is the preparation of instant salad dressings or emulsified sauces. ULTRA-TEX 4 has excellent resistance to heat, acid and shear and is therefore ideally suited to withstand the shear encountered during homogenisation of such low pH products. Typical usage levels will depend on oil content and desired viscosity but generally 2 to 6% is recommended. In many cases up to 10% less starch can be used compared to conventional starches to achieve the same viscosity in these applications.

**Fruit pie fillings:** Since ULTRA-TEX 4 is particularly resistant to heat and acid, it is recommended for preventing boil-out in fruit pie fillings during baking.

**Microwaveable sauces:** ULTRA-TEX 4 can be used at 2 to 4% as an excellent viscosity builder in these applications due to its shear tolerance. Since it hydrates with either cold or hot water, viscosity will build quicker than with a cook-up starch and therefore eliminate the hassle involved in stirring dry mix microwaveable sauces during heating as the cook-up starch could sediment out initially. ULTRA-TEX 4 creates rich, thick and creamy textures.

**Dry mixes sauces and gravies:** ULTRA-TEX 4 is used in these sauces if extra process or cold storage stability is required over the traditional pregelatinised starches or ULTRA-TEX 2. However, ULTRA-TEX 4 offers more premium product by imparting a richer, creamier texture.

Effective Date: 31.07.2019

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**Usage Information:**

ULTRA-TEX 4 will develop viscosity and texture as soon as it comes into contact with cold or hot water. It is recommended that ULTRA-TEX 4 is dry blended with other ingredients particularly sugar, or dispersed in oil to aid its dispersion into water. The viscosity of ULTRA-TEX 4 is stable at high temperatures in both neutral and acid systems (pH=3). Typical usage levels in liquid systems could be 2 to 5%.

**Label declaration recommendation:** Modified Starch

**EU Classification:** Food Additive E1442 (Complies with Regulation (EC) 1333/2008)

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<p>Registered in England                      No. 07315745</p>	<p>Registration number                      79 of 1952-1953</p>	<p>Amtsgericht Hamburg                      HRB 105432</p>	<p>Registration number                      2010/013219/07</p>

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