

Potato Starch



Highly Functional



Neutral Taste



Clean Label



Kosher & Halal Certified



Non-GMO



Gluten-Free,
Allergen-Friendly

Native Potato Starch

Derived from potatoes and unmodified to retain its natural functional properties, potato starch can be used in a variety of food applications. Its primary function is to bind free water which results in thickening, gelling and moisture retention, ultimately increasing yield, improving texture, and extending shelf life in variety of food applications.

Application

Benefit

Meat	Deli Meat Sausages Fully Cooked Chicken Meat Alternatives	Yield Improvement Moisture Retention Enhanced Texture/Bite
Cheese	Shredded Cheese Processed Cheese Non-Dairy Cheese Alternatives	Anticaking/Flow Agent Improves Texture, Melt, & Grate-ability
Soups, Sauces, Seasonings	Dry Mixes (Seasonings, Soups) Shelf Stable Soup Refrigerated Soup Gravy	Thickening
Bakery	Buns & Breads Gluten-Free Baking Mixes Gluten-Free Cookies & Cakes	Softness Moisture Retention Structure (Replacing Gluten) Binding
Snacks	Potato Chips Gluten-Free Crackers & Pretzels Extruded Snacks	Enhances Crispy Texture Binding
Pasta	Gnocchi Gluten-Free Pasta Asian Noodles	Binding Enhances Chewy Texture Translucency

Functional Potato Starches

Native potato starch has the highest water-binding ability of all starches used by the food industry. But it may still not provide sufficient stability when subject to challenging food processes such as high temperatures, long cooking times, low pH and mechanical stress during homogenization, pumping and high-speed mixing. With consumers increasingly expressing a preference for simple, clean labelling, the need for an enhanced solution is prime.

Designed to meet the needs of applications where native starch is not enough and modified starch is not desired, this trio of highly functional starches is targeted for food manufacturers that need a clean label starch that can tolerate demanding processing conditions. Scoular's functional potato starches deliver a functionality like modified starches and are label-friendly to stand out on the shelf.

Process Tolerance	Application	Product
Medium	Dry Mix Soups & Sauces Meat & Meat Alternatives	Functional Potato Starch H59
Medium/High	Dry Mix Soups & Sauces Meat & Meat Alternatives	Functional Potato Starch H1900
High	Clear Coating for French Fries Wet Batters for Fried Foods	Functional Potato Starch H151

Whatever your application, our research and development team is ready to help you create or reformulate recipes with clean label starches.



For sales inquiries or to request a sample, contact the
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