

Why Do Food Manufacturers Use Modified Starches?

Beverages?The sweetness,color consistency and nutritional qualities of soft drinks, fruit drinks

Confectionery & chocolates:sweets sparkle, toffees chewiness, the brittleness of chewing gum coatings, the energy of dextrose-based confectionery

Jam, jellies and fruit preserves:improves taste and consistency and enhances the flavour , reach optimal sweetness levels.

Bread pastry? Improve the elasticity? sweetness, various textures, stiffness, viscosity, stability and even flavour and appearance of baked products