

SPECIALITY STARCHES

modified STARCH



VISCOTEX is a premium pregelatinized modified starch that enhances viscosity and texture across various applications, including baked goods and soups. It is ideal for occasion cakes and bakery fillings and provides instant thickening and even dispersion. VISCOTEX delivers consistent quality, stability, and moisture retention, making it a versatile and reliable choice for superior culinary results.



ELASTOVIN is mainly used to provide texture and structure to a range of food products like noodles, pasta, momos, sponge cakes, squeezable snacks and reformed foods. It is stable at high temperatures.

ELASTOVIN improves the elasticity (texture) and decreases re-hydration time when used in high solid food applications.



CRISPOFY is a speciality binding starch created for application in fried food products. It exhibits consistent adhesion to batters, breadings, coatings and also imparts internal bonding strength.

CRISPOFY is used in batter systems and a variety of fried foods such as formed potato, meat, seafood and vegetable products. CRISPOFY ensures uniform coating and consistent viscosity in batter systems.



HYDENSO is a cook-up type modified starch. It is specially design for application in sauces, ketchups, soups, gravy systems, frozen meat pies/patties, fruit fillings, cheese analogues, relishes, chutneys, cream filling and custard. In a wide range of food products, it acts as a stabilizer, thickener and bulking agent that exhibits good resistance to heat, acid and shear. HYDENSO also provides better clarity, higher viscosity and reduced syneresis.



KREAMEKO is a speciality modified starch designed to enhance creaminess and build viscosity in high moisture, liquid-based food systems like ice cream, frozen desserts, thick shakes, and Indian sweets.

It mimics fat, allowing for low-fat products with the same rich mouthfeel and texture as full-fat versions. It also improves viscosity and inhibits ice crystal growth, making it ideal for improving the texture of low fat ice creams.



EMULSHEEN is a cook-up type modified starch that excels in bakery fillings, sauces, and hot process mayonnaise. This starch functions as a thickener, bulking agent, and stabilizer to develop viscosity and create a smooth, stable texture. It offers excellent freeze/thaw stability and maintains consistency under high-pressure and temperature processing, ensuring reliable performance in various cooked applications.



EMULSWELL is a pregelatinized, emulsifying modified starch designed for cold-processed applications like mayonnaise, salad dressings, and emulsified sauces.

It dissolves easily in cold liquids, offering a smooth texture, enhanced creaminess. Its emulsifying properties ensure stable oil and water mixtures, providing consistent quality and a rich mouthfeel in every use.



Pregelatinized modified starch 

Cook-up modified starch 