

EMSLAND GROUP[®]
using nature to create

Soups and Sauces



Soups and Sauces

Dry soups and sauces are mixes of ingredients such as flavours, texturizers and filling agents and are prepared by addition of cold water followed by heating or cooking, or by adding boiling water for an instant variation. Texturizing ingredients such as starches must be neutral in taste and not mask the flavour ingredients. Additionally, the viscosity development must be fast in order to reduce cooking time. Simmer stability is important when the dry mixes are used for catering solutions.

Wet soups and sauces, such as cans or pouches, are pasteurized or sterilized to make them shelf life stable. The texturizers used for these products must therefore be able to withstand these processing conditions.

Emulsified sauces, such as mayonnaise, are popular for their creamy and light texture. When starches are used in emulsified sauces, for example to stabilize the emulsion in low-fat dressing, the texture is often the challenge as starches can lead to heavy and sticky textures.

Dry Soups and Sauces

Texture & Taste

Potato starch is the perfect choice for dry soups and sauces. Potato starch has a low gelatinization temperature, which leads to fast viscosity development. Due to the absence of proteins and fat, potato starch has a very neutral taste so it does not mask the flavour components. The high viscosity of potato starch allows lower dosage of starch compared to

other starches. Finally, potato starch provides high clarity, ideal for clear soups and sauces. The Emsland Group has a broad portfolio of dried native potato starches, **Empure**® clean label functional starches and **Emflo**® modified starches for packed dry soups and sauces, catering solutions and texture enhancers.

Products for Dry Soups and Sauces

	Dried potato starch	Empure KS 100	Emflo KPS 200	Empure KS 200 8 %
Type	Potato starch	Cook-up clean label potato starch	Cook-up modified potato starch (E1412)	Cook-up clean label potato starch
Description	Thickener for dried soups and sauces, available in different moisture levels from 6 – 20 %	Clean label, high-viscous potato starch with moderate shear tolerance and shelf life — can be added to boiling water without lump building	High viscous, shear- and simmer-stable modified potato starch for catering, also available in a dried version (8 % moisture)	High viscous potato starch with moderate shear tolerance and good simmer stability, clean label variant for catering solutions



Empure EJEL 100

Pre-gelatinized clean
label pea starch

Pea starch that
enhances pulpiness
of soups and sauces

All products are registered®



Wet Soups and Sauces

Texture & Shelf-Life Stability

Modified starches are very important ingredients for wet soups and sauces. Due to the high viscosity and neutral flavour, **Emflo® 991** and **Emden® KVH 1840** are often used for wet soups and sauces. These products provide a slightly granular texture, perfect for tomato-, pulse-, or potato-based soups and sauces.

Emjel® E 70 can be used as a filling aid for canned soups and sauces.

For enhanced pulpiness in tomato sauces or other pulpy sauces, **Emfibre® EF 200** is recommended. This pea fiber is shear tolerant and provides a pulpy appearance.

Products for Wet Soups and Sauces

	Emflo 991	Emden KVH 1840	Emjel E 70	Emfibre EF 200
Type	Cook-up modified potato starch (E1414)	Cook-up modified potato starch (E1442)	Pre-gelatinized potato starch	Pea fiber with medium coarse particle size
Description	High viscous modified potato starch with good shear stability and shelf life	Premium high viscous modified potato starch with excellent shear stability and shelf life	Cold water functional potato starch that can be used as filling aid for canned soups and sauces	Shear tolerant pulpiness enhancer for sauces

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Emulsified Sauces (Cold Prepared)

Texture & Creaminess

The inherent high viscosity and creamy mouthfeel of **Emjel® EP 300** makes it the perfect texturizer for low-fat dressings or salad creams. Due to the low protein and fat level of potato starch, minimal off-flavours or masking is found.

The Emsland Group also offers a plant-based emulsifier based on pea protein, **Empro® E 86 HV**, allowing the development of vegan emulsified sauces, such as vegan mayonnaise.

Products for Emulsified Sauces

	Emjel EP 300	Empro E 86 HV
Type	Pre-gelatinized modified potato starch (E1414)	Pea protein isolate with minimum 84 % protein
Description	Modified potato starch that provides high viscosity and gives an excellent texture and shelf life stability to dressings and salad cream	Clean label emulsifier that allows the development of plant-based emulsified sauces



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About the Emsland Group

Using nature to create is the guiding principle of the Emsland Group. As a global leader in refined products made from potatoes and peas, we offer a wide range of innovative products with the high quality and reliability that the Emsland Group name is known for.

Our plant-based ingredients include native, clean label and modified potato and pea starches, proteins and fibers, as well as potato flakes and granules, which can be used as thickeners, binding agents, emulsifiers and stabilizing additives for various applications. We serve a variety of industries and offer solutions for trends such as clean label, kosher, halal, gluten-free, vegan, fiber enriched, sustainability, as well as non-GMO raw materials.

Innovation is a core driving force at the Emsland Group. Experts at our Innovation Centre in Germany are constantly developing and optimising products and concepts to meet the evolving demands of both the industry as well as the end user. We work closely with customers to further develop our product portfolio and overcome challenges in a sustainable way.

Sustainability is a responsibility that, for us, does not begin in the factory, but in the field. Since 1928, we have been relying on the innovative power of nature and working in harmony with our natural resources in all our endeavours. Our team is dedicated to continuously working to develop products that are in line with newer sustainability benchmarks, helping to drive the global trend towards more environmentally friendly and sustainable options through the production of plant-based solutions.

The Emsland Group offers product solutions for the following food segments:

- Bakery
- Confectionary
- Dairy & Alternatives
- Food Coating
- Meat Analogues
- Meat, Poultry & Seafood
- Noodles & Gluten-Free Pasta
- Potato Products
- Potato Snacks
- Retail & Food Service
- Soups & Sauces

The table below offers an overview of the most common applications of our products in all food segments. For more complete information on the Emsland Group's products and applications, please contact us at info@emsland-group.de.

Ingredients	Functionality	Food applications
Potato flakes <i>Emflake</i>	Texturizing, expansion, forming	Snacks, potato products, bakery
Potato granules <i>Emgranule</i>	Texturizing, expansion, forming	Snacks
Native pea and potato starch	Thickening, texturizing, water binding, expansion, anti-caking	Soups, sauces, noodles, meat, snacks, gluten-free products
Modified pea and potato starches <i>Emes, Emflo, Emden, Emox</i>	Thickening, texturizing, gelling, binding, expansion, forming	Snacks, soups, sauces, confectionary, food coating, baked goods, processed cheese and alternatives, meat and analogues, noodles
Cold water swelling or soluble native and modified starches <i>Emjel, Emfix</i>	Instant thickening, texturizing, binding, emulsifying	Snacks, soups, sauces, bakery fillings, baked goods, cheese and alternatives
Potato and pea dextrins <i>Emdex</i>	Film forming, texturizing (crispiness)	Food coating, filler, binder
Clean label pea and potato starches <i>Empure</i>	Thickening, gelling, texturizing, binding	Soups, sauces, potato products, meat analogues
Waxy potato starch <i>Emwaxy</i>	Expansion, thickening, texturizing	Snacks, meat, noodles, cheese alternatives, fruit preparations, bakery fillings
Pea protein isolate <i>Empro</i>	Nutrition (protein enrichment), texturizing, emulsification	Meat analogues, dairy alternatives, bakery, snacks
Pea and potato fiber <i>Emfibre</i>	Nutrition (dietary fiber, water and fat binding)	Meat and analogues, bakery, snacks
Blends <i>Embat</i>	Film forming, texturizing	French fry coating, tempura & adhesion batter

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The Emsland Group is committed to producing consistently high-quality ingredients. Customer health and safety, as well as transparency regarding our manufacturing methods, are top priorities.

To view a complete list of our certifications and qualifications, scan the QR code or visit www.Emsland-Group.com





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Contact Us

Emsland-Group.com
+49 5943810
info@emsland-group.de
Emslandstrasse 58
49824 Emlichheim Germany

Disclaimer: All information and data in this brochure are in accordance with the best practise experiences and laboratory examinations of Emsland-Stärke GmbH and Emsland Food GmbH hereafter called Emsland Group. The indications are based on the current state of development, technology and research and should be taken as information on the products of Emsland Group, but must not be understood as promise of characteristics.

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