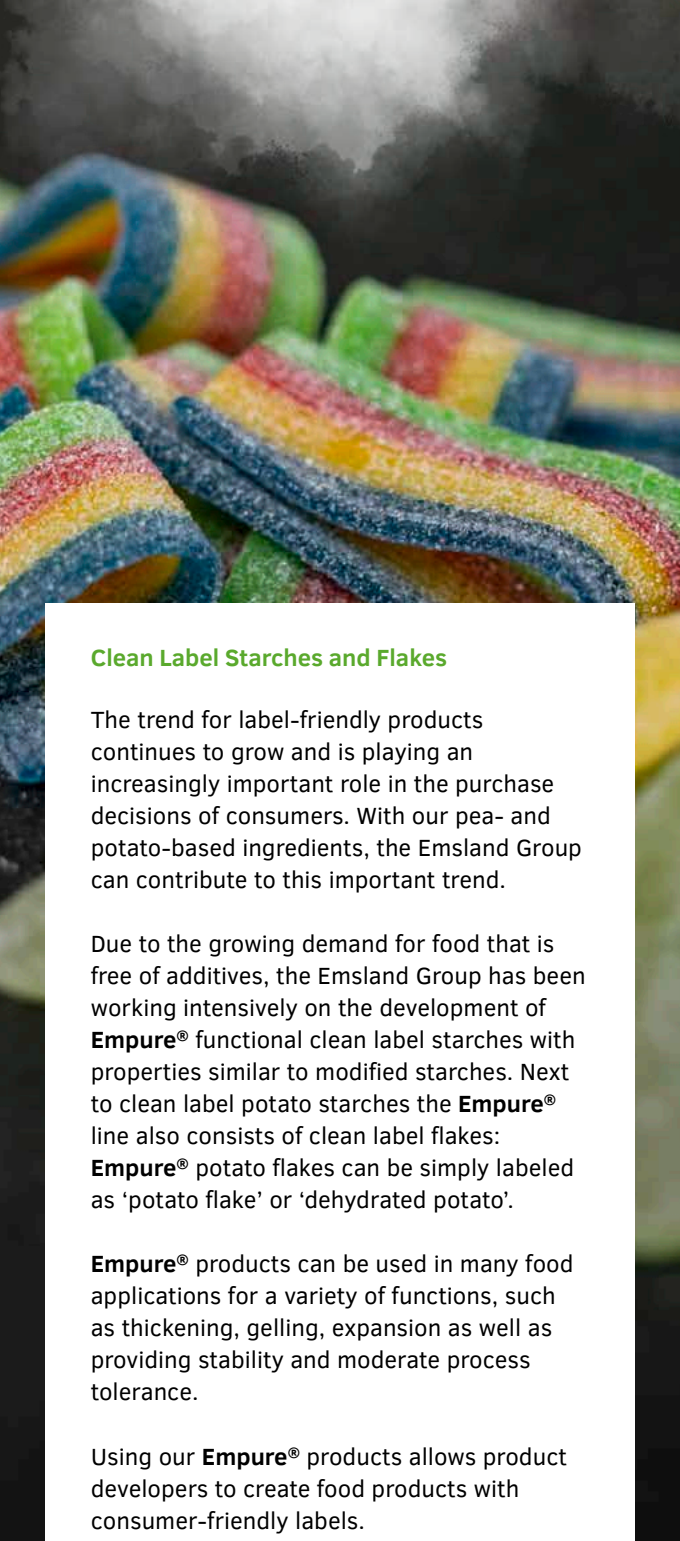


EMSLAND GROUP[®]
using nature to create



Discover our Plant-Based
Ingredients ...

Empure[®] Clean Label
Starches and Flakes



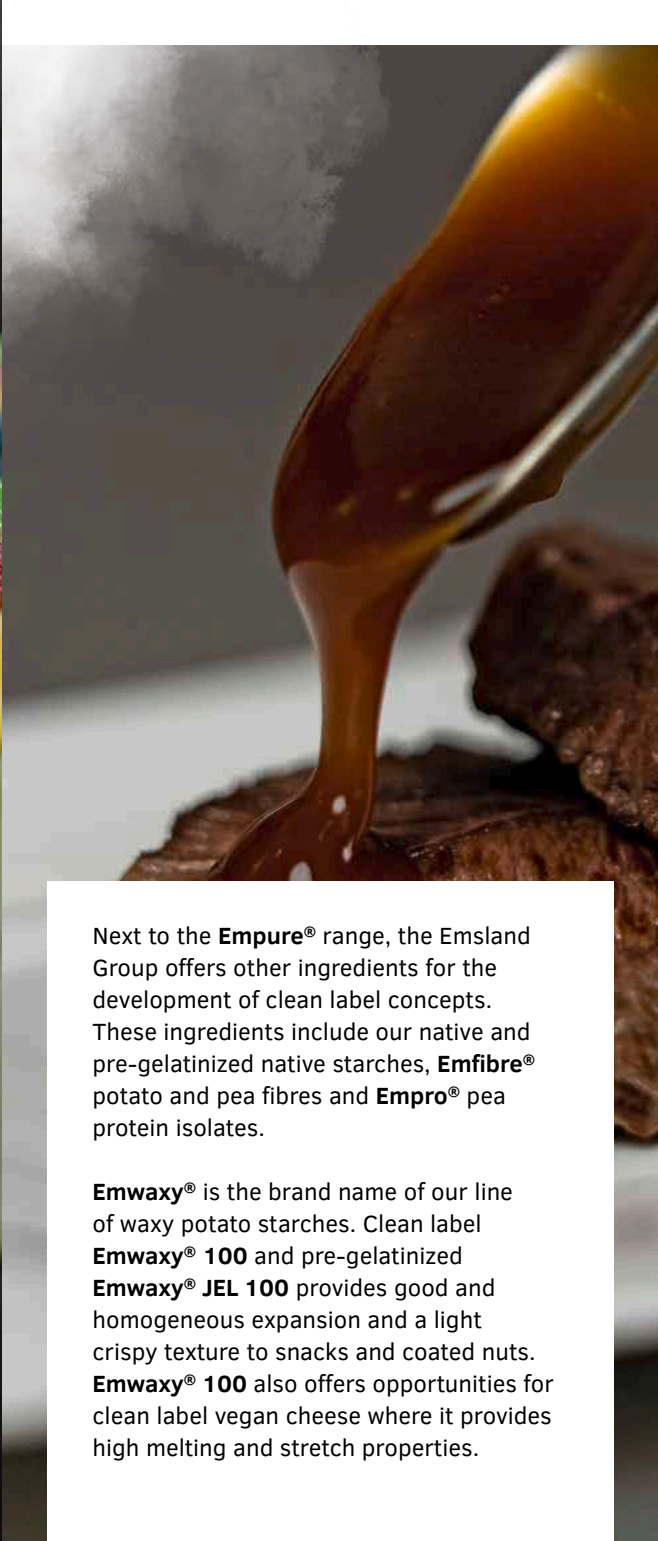
Clean Label Starches and Flakes

The trend for label-friendly products continues to grow and is playing an increasingly important role in the purchase decisions of consumers. With our pea- and potato-based ingredients, the Emsland Group can contribute to this important trend.

Due to the growing demand for food that is free of additives, the Emsland Group has been working intensively on the development of **Empure®** functional clean label starches with properties similar to modified starches. Next to clean label potato starches the **Empure®** line also consists of clean label flakes: **Empure®** potato flakes can be simply labeled as 'potato flake' or 'dehydrated potato'.

Empure® products can be used in many food applications for a variety of functions, such as thickening, gelling, expansion as well as providing stability and moderate process tolerance.

Using our **Empure®** products allows product developers to create food products with consumer-friendly labels.



Next to the **Empure®** range, the Emsland Group offers other ingredients for the development of clean label concepts. These ingredients include our native and pre-gelatinized native starches, **Emfibre®** potato and pea fibres and **Empro®** pea protein isolates.

Emwaxy® is the brand name of our line of waxy potato starches. Clean label **Emwaxy® 100** and pre-gelatinized **Emwaxy® JEL 100** provides good and homogeneous expansion and a light crispy texture to snacks and coated nuts. **Emwaxy® 100** also offers opportunities for clean label vegan cheese where it provides high melting and stretch properties.

Empure® Clean Label Starches and Flakes Portfolio

Cook-up Starches	Raw Material
Empure KS 100	Potato
Empure KS 200 8 %	Potato
Empure ES 300	Pea
Empure KS 15	Potato

Functional Benefits	Application
High viscosity, moderate shear tolerance, high gelatinization temperature, reduced lumping when added to hot water, short creamy texture	Cook-up Powdered Soups & Sauces
Medium viscosity, good shear tolerance	Instant Soups & Sauces, Catering
Fast gelling, forms firm gels with a short pectin-like texture	(Extruded) Confectionary, Binder in Meat Analogues
Good film-forming, good gelling properties	Food Coating, Glazing Agent, Filler, Mouthfeel Enhancer

Pre-gelatinized Starches	Raw Material
Empure KJEL 100	Potato
Empure KJEL 200	Potato
Empure KJEL 150	Potato
Empure EJEL 100	Pea

Functional Benefits	Application
Medium viscosity	Emulsified Sauces, Instant Sauce Binder
High viscosity	Instant Desserts, Instant Soups & Sauces (Vending), Instant Binder for Meat Analogues and Potato Products
Delayed swelling, reduced lumping, creamy texture	Binder for sauces and potato products
Delayed swelling, stabilizer (croquettes), pulpy texture (pulpiness enhancer)	Potato Croquettes, Pulpy Sauces (such as Tomato Sauces)

Potato Flakes	Raw Material
Empure KF 1100	Potato
Empure KF 1500	Potato

Functional Benefits	Application
Coarse potato flake	Snacks, Mashed Potato, Potato Dumpling
Medium coarse potato flake	Snacks, Mashed Potato, Gnocchi, Gluten-free Pasta, Pasta Fillings, Soups & Sauces

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 high quality innovative products.

Our plant-based ingredients include native, clean label and modified potato and pea starches, proteins and fibres, as well as potato flakes and granules, which can be applied to a wide range of products in various industries.

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, working closely with customers to meet the evolving demands of both the industry as well as the end user.

Sustainability is a responsibility that, for us, begins in the field. Since 1928, we have been relying on the innovative power of nature and continue to be dedicated to working in harmony with our natural resources. We align ourselves with the latest sustainability benchmarks, helping drive the global trend towards more environmentally conscious options.

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 our website.

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