

EMSLAND GROUP[®]
using nature to create



Discover our Plant-Based
Ingredients ...

Emwaxy[®] Potato Starches



Waxy Potato Starches

Emwaxy® starches are produced from high amylopectin potatoes. The starch contains more than 99 % amylopectin and less than 1 % amylose, which is different from regular potato starch that contains approximately 80 % amylopectin and approximately 20 % amylose.

Emwaxy® potato starches originate from a natural potato variety being cultivated through traditional, non-GMO breeding techniques.

Emwaxy® Applications

Emwaxy® in Snacks

- High expansion
- Light crispy textures
- Excellent for baked snacks and coated nuts

Emwaxy® in Meat

- High water binding
- High salt stability

Emwaxy® in Instant Bakery Creams

- High bake stability
- Creamy texture
- Alginate reduction opportunities

Emwaxy® in Fruit Fillings

- Clean flavour profile, limited masking
- High clarity
- Pectin replacement opportunities

Emwaxy® in Cheese

- Excellent melting properties
- Clean label opportunities
- Creamy texture

Emwaxy® in Soups & Sauces

- Excellent taste & texture

Emwaxy® in Instant Noodles

- Excellent hydration properties
- Allows preparation at lower temperatures
- Perfect for snack noodles

Emwaxy® Potato Starch Portfolio

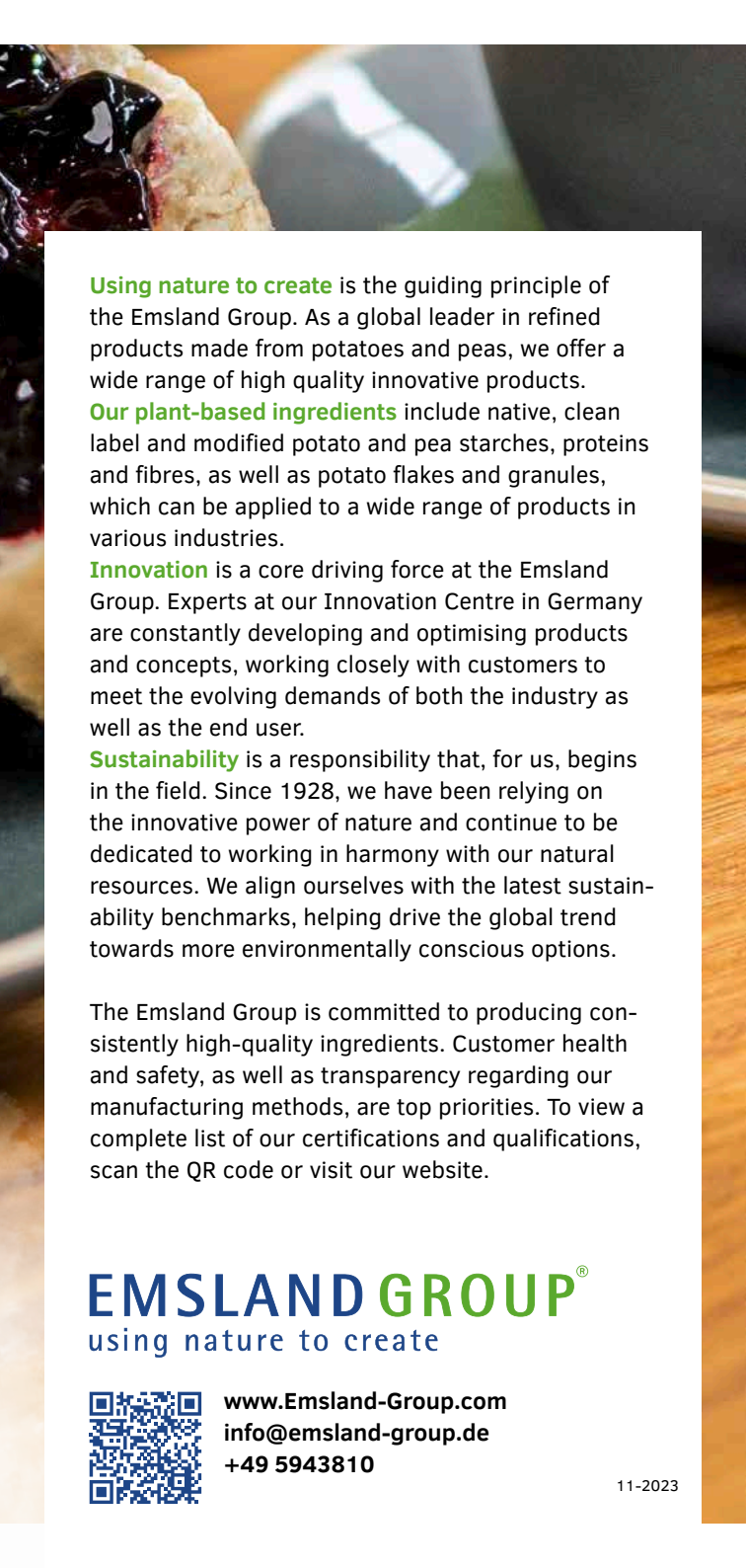
	Emwaxy Product range	Emwaxy 100	Emwaxy A 100	Emwaxy HV 500	Emwaxy JEL 100	Emwaxy JEL 300	Emwaxy JEL 500
Application	Snacks	•	•		•		
	Meat	•	•				
	Noodles	•	•				
	Bakery					•	•
	Fruit Fillings			•			•
	Processed Cheese	•		•			
	Soups, Sauces, Dressings			•		•	•
Product Characteristics	Clean Label	•			•		
	Modified		•	•		•	•
	Cook-up	•	•	•			
	Pre-gelatinized				•	•	•

All products are registered®

Emwaxy® has unique properties leading to many benefits in food applications and opportunities to develop innovative appealing products. The unique characteristics of **Emwaxy®** serve today's trends, e.g. plant-based, easy handling, dosage reduction possibilities, non-GMO, kosher and halal, gluten and allergen free as well as clean label opportunities.

In food applications, Emwaxy® has the following characteristics:

- Clean flavour, no off-taste
- High viscosity
- Excellent bake stability (bakery cream)
- Appealing and glossy appearance
- Fast hydration (noodles)
- High water binding (meat)
- Excellent smooth and creamy mouthfeel
- High expansion and light texture (snacks)



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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