

EXTRUDED SNACKS — INDIRECT EXPANDED



Emflake® 3847

Potato flake with good water binding for a light & crispy texture

Emflake® KF 1500

Clean label potato flake for extruded snacks

Emgranule® 3364

Potato granule for reduced dough expansion & stickiness for a homogeneous pellet

Potato starch

Standard starch for extruded snacks

Emwaxy® 100

Waxy potato starch for good expansion, homogeneous shape & delicate final texture

Emjel® P

Cold-water binding modified potato starch to facilitate extrusion & control expansion

EXTRUDED SNACKS — DIRECT EXPANDED



Emflake® 3917

Potato flake for good expansion & crispy texture

Empure® KF 1500

Clean label potato flake for extruded snacks

Emgranule® 3347

Potato granule for reduced dough stickiness, homogeneous shaping & crunchier texture

Potato starch

Standard starch for extruded snacks

Emflo® KPS 200

Modified potato starch for stable expansion at higher temperatures

ENRICHED WITH PROTEIN & FIBER



Empro® E 86

Standard multifunctional, low viscous, pea protein isolate

Empro® E 86 HV

Pea protein isolate with high viscosity

Emfibre® EF 200

Pea fiber with medium coarse particle size & a very light color

Emfibre® KF 200

Potato fiber with medium coarse particle size

SHEETED & BAKED SNACKS



Emflake® 3899

Potato flake for excellent sheeting & cutting properties & uniform expansion

Emwaxy® 100

Waxy potato starch for good expansion, homogeneous shape & delicate final texture

Emjel® E 70

Cold-water binding starch with good dough binding properties

Emwaxy® JEL 100

Cold water binding starch for homogeneous expansion & light crispy final texture

SHEETED, FRIED & STACKABLE SNACKS



Emflake® 3916

Potato flake for good expansion & crispy texture

Emflake® 3862a

Potato flake for more compact dough with reduced stickiness

Emgranule® 3364

Potato granule for reduced dough stickiness, homogeneous shaping & crunchier texture

Potato starch

Golden standard starch for snacks

Emwaxy® 100

Waxy potato starch for good expansion, homogeneous shape & delicate final texture

Emjel® P

Cold-water binding modified potato starch to facilitate workability & control expansion