

NEWS IN BRIEF

Interactive starch resource unveiled by Starch Europe

By Will Chu, 29-Jun-2017

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Trade association Starch Europe make available a new online platform that aims to provide information about starch-based ingredients used in the food sector.

The interactive tool features a Q&A section, in which users can submit queries, as well as watch video content and browse infographics.

The use of starch in the food industry varies with the main commercial refined starches being cornstarch, tapioca, wheat, rice and potato starch.

Its use extends to an additive for food processing with food starches typically used as thickeners and stabilisers in puddings, pie fillings and salad dressings. It is also used to make noodles and pastas.

Starch can also function as a thickening agent, emulsion stabilisers and are used extensively as a binder in processed meats.

It also provides information on starch and starch based ingredients such as glucose syrups, glucose fructose syrups and maltodextrins in food.

The interactive platform seeks to clarify and address starch's functionality and range as the association looks to assist people in *"better understanding where these ingredients come from and why exactly they are used in food products."*

The association also said that the platform was committed to responding to questions within 15 working days, with answers posted on the website.

Visitors can access the resource [here](#).

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