



Native wheat starch

Wheat starch from Lantmännen is refined from high quality non-GMO winter wheat. It is a fine, white powder with a clean and natural flavour. Wheat starch has a whiter colour and a more neutral flavour than starches from other origins and its higher lipid content compared with these makes it superior. Wheat starch from Lantmännen is a hot swelling native starch with a stable hot viscosity and the resulting gels have a short and creamy mouthfeel, which is desirable in many applications.

Wheat starch has unique baking properties as it improves the crumb structure and enhances the texture in sweet baked goods such as sponge cakes, pound cakes, swiss rolls and layer cakes. In cases where flour with a lower gluten content is beneficial for achieving optimal baking results, part of the flour could preferably be replaced by wheat starch.

Wheat starch expands very good in extrusion processes and is a perfect ingredient in extruded breakfast cereals as it enhances the expansion of the product. It is very good to use in cereals with a high fat or high fiber content as these kinds of products usually are difficult to expand.

In soups and sauces, wheat starch is a good thickening alternative as also a moderate starch concentration keeps the viscosity of a suitable level. Fruit preparations with wheat starch have a soft and creamy mouthfeel and provides an excellent basis for various fillings of baked products.

General benefits

- 100% non-GMO winter wheat
- Improves texture and crumb structure in baking
- Adds expansion in extruded products
- Fine, white powder
- Clean and neutral flavour

Responsibly produced

Wheat starch from Lantmännen Biorefineries is produced and refined from selected high-quality, non-GMO winter wheat. The starch is produced in a responsible and sustainable process where all process streams are taken care of and used.

Properties

Typical characteristics

- Fine, white powder
- Clean and neutral flavour
- Non-soluble in cold water
- Hot swelling
- Adjusts protein content
- Water binding agent
- Thickening agent
- Binding properties

Applications

Ideal to use in

- Baked goods
- Bakery mixes
- Cookies
- Pancakes
- Extruded products
- Noodles & Pasta
- Sausages
- Canned meat
- Soups
- Sauces

Innovation from field to fork

Lantmännen Biorefineries is part of Lantmännen, an agricultural cooperative and Northern Europe's leader in agriculture, machinery, bioenergy and food products. With research and operations throughout the entire value chain, we take responsibility from field to fork.

Quality

Certifications

The production at Lantmännen Biorefineries is certified according to:

- FSSC 22000
- ISO 14001
- ISO 9001
- EU Organic production

Lantmännen's native wheat starch is:

- Kosher
- Halal
- Non-GMO

Nutritional

Physical and chemical properties

Moisture (%):	≤ 13
pH:	6 – 8
Protein (% of DM):	≤ 0,30 (N*6,25)
Bulk density (kg/m ³):	500-600

Nutrition declaration per 100 g

Energy (kJ/kcal):	1494/352
Fat (g):	0,3
of which saturated (g):	0,1
Carbohydrates (g):	87
of which sugars (g):	0
Protein (g):	0,2
Salt (g):	0,02

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