Instant Starches for Convenient Sauce

Soups and sauces products are popular among consumers in Western countries and nowadays dominate Asian consumption behavior due to busy living. Soup and sauce products, such as: instant soup and sauce, sauce powder including chilled and frozen items, are new alternatives for consumers. However, consumers are also concerned about health when buying food, as there is also a need for food with low fat content, salt, sugar or high dietary fiber.

- **Soup and Sauce Recipe**
  Main ingredients of soup and sauce product are:
  1) **Thickener**: it enhances viscosity and reduces segregation, such as starch (from tapioca or corn) and hydrocolloids (such as xanthan gum and guar gum)
  2) **Bulking agent**: it enhances bulky characteristics, such as maltodextrin
  3) **Seasoning/flavoring/coloring agents**: such as herbs, synthetic colorants and flavors
  4) **Dried ingredients**: they increase nutritional value and attractiveness, such as dried vegetables, dried fruits, dried meat and milk powder
  5) **Water**: add about 40-60% in the mixture

- **Novel Ingredient for Soup and Sauce Products**
  Quality issues that manufacturers and consumers found in soup or sauce products are stability, consistency, solubility and aggregation. Consumers also want cooking convenience, deliciousness and menu variety. To meet the customer’s needs and to resolve these problems, Siam Modified Starch Co., Ltd. developed the pregelatinized modified food starch ‘GeniGel’ series for instant soup and sauce products. The principle is based on molecular structure and physical modifications. It is able to dissolve and disperse in cold water and leads to viscosity immediately with no heating process required. Additionally, it is more consistency and stable than raw starch.

  Pregelatinized modified tapioca starch enables food developers to create various products of soup and sauce; such as: soup powder, sauce powder or gravy powder for example. An experiment using GeniGel 48 in instant chicken gravy is shown in Table 1, Figure 3 and the product characteristics compared to control sample is shown in Table 2.

- **Conclusion**
  In addition to cleanliness and reducing preparation time of instant soup and sauce products, Pregelatinized modified tapioca starch - GeniGel 48 from Siam Modified Starch Co., Ltd. also provides beneficial features such as cold water solubility, viscosity, creamy texture and glossiness as well as improves texture, appearance and stability as consumer need. Pregelatinized modified tapioca starch is an interesting food ingredient which can reduce cost, time and energy consumption and enhance production convenience.

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**Figure 1**: Proposed phenomena dispersion between cooked-up and pregelatinized starch

Pregelatinized starch

Cook up starch

**Sedimentation**

Swollen granules and partial break down

Cold Water

H₂O

H₂O

H₂O
Soup and Sauce Recipe

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