

PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
delyte 5	Tapioca Starch	✓	Replaces fat and gives a luxury texture, use in baked products.	Cakes, Muffins and Sponges	Replace 20–50% fat with 4 parts delyte : 6 parts water
					For added indulgence, add in 2–3%
delyte 6	Tapioca Starch	✓	Replaces fat and gives a luxury texture, use in baked and cold products. Adds a soft, chewy texture to cookies.	Frostings, fillings and cookies	Replace 20–50% fat with 4 parts delyte : 6 parts water
					For added indulgence, add in 1–3%
delyte 9	Tapioca Starch	✓	Replaces fat and gives a luxury texture in hot cooked sauces, soups, bakery fillings and baked cheesecakes.	Bakery fillings, hot sauces, soups and cheesecakes – reduce fat	Replace 20–50% fat with 1 part delyte : 3 parts water or milk
				Fruit preps, bakery fillings, hot sauces, soups and cheesecakes – add luxury	For added indulgence, add in 1–3%
delyte 10 delyte 10 Fortified	Wheat Flour Fortified Wheat Flour		Replaces fat in biscuits, cookies and pastry while retaining a short texture.	Pastry and biscuits	Replace 20% fat with 1 part delyte : 1 part water
				Cookies	Replace 20% fat with 4 parts delyte : 1 part water

We have a fully GFSI compliant supply chain



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delyte 12	Tapioca Starch	✓	Replaces fat and gives a luxury texture in cold preparation sauces, soups, bakery fillings and cheesecakes. Adds body and mouthfeel to hot or cold drinks.	Bakery fillings, hot sauces, soups and cheesecakes	Replace 20–50% fat with 1 part delyte : 3 parts water or milk
					For added indulgence, add in 1–3%
				Hot and Cold Drinks	For body and mouthfeel, add in 1–3%
delyte F	Tapioca Starch	✓	Binds moisture when cold, binds more when cooked. Good for binding reformed meats, replacing fat and gives succulence.	Burgers, meatballs, sausage rolls, pork pies, sausages, pate and vegan meat alternatives	Replace 20–50% fat with 1 part delyte : 3 parts water
					For added indulgence, add in 1–3%
delyte C	Tapioca Starch	✓	Mimics and replaces visible pieces of fat and gives a succulent texture. Binds water when cold, holds shape after cooking. Can be pre hydrated and processed in a mincer with other meat or added dry and hydrated in the product.	Sausages, pate, black pudding and vegan meat alternatives	Replace 20–50% fat with 1 part delyte : 3 parts water

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