

PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
synergie 23	Tapioca Starch	✓	Gives viscosity to quiche custard to allow suspension of ingredients and depositing. Creamy texture. Helps to set the custard once baked.	Quiche	Typical usage 3–7%
synergie 55	Maize Starch	✓	Cook up starch. Particularly good for short texture and boil-out prevention.	Hot prep ready meals, sauces and soups	Typical usage 1–4%
synergie 66	Maize Starch	✓	Pre gel starch. Particularly good for short texture and boil out prevention.	Cold prep seasonings, sauces and soups	Typical usage 2–5%
synergie A530W	Maize Starch	✓	Cook-up starch. Provides a smooth, short texture. Medium process tolerance.	Hot prep ready meals, fruit preps, sauces and soups	Typical usage 1–4%
synergie A535W	Maize Starch	✓	Cook-up starch. Provides a smooth, short texture. Medium to high process tolerance.	Hot prep ready meals, fruit preps, sauces and soups	Typical usage 1–4%
synergie A630W	Maize Starch	✓	Pre gel starch. Particularly good for providing a short, creamy texture. Suitable for high-shear, high temperature, and low pH applications.	Mayonnaise, cold prep seasonings, sauces and soups	Typical usage 2–5%
synergie A730W	Maize Starch	✓	Pre gel agglomerated starch. Particularly good for easy dispersion into high temperature, and low pH applications.	Cold prep seasonings, sauces and soups	Typical usage 2–5%
synergie Allegretto	Maize Starch	GF option available	Pre gel starch. Flocculated for slow hydration and easy mixing.	Cold prep sauces and soups	Typical usage 2–5%

We have a fully GFSI compliant supply chain



PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
synergie Adhere	Wheat Starch		Cook up starch. Aids adhesion between substrate and batters.	Breaded products	3 parts adhere to 1 part wheat flour. 1:1 with water
				Tempura or standard batter	4 parts adhere to 1 part wheat flour. 1:1 with water
synergie DS5	Maize Starch	✓	Cook up starch. Particularly good for culinary applications.	Hot prep ready meals, sauces and soups	Typical usage 1–4%
synergie Fiesta	Tapioca Starch	✓	Cook up starch. Provides improved crisping, uniform rise and enhanced expansion.	Yorkshire Puddings, Batters and Coatings	2-8%
synergie G	Tapioca, Maize and Pea Starch	✓	Cook up starch. Particularly good for short cuttable texture and an alternative to gelatine.	Hot process, cold set sauces	Typical usage 1–4%
synergie L1	Tapioca Starch	✓	Pre gel starch. Particularly good for viscosity in cake batters, and a range of culinary applications.	Cake batters, Cold prep seasonings, sauces and soups	Typical usage 2–5%
synergie L526	Tapioca Starch	✓	Cook up starch. Particularly good in creamy sauces for giving a creamy mouthfeel and texture. Doesn't mask flavours.	Hot prep sauces and soups	Typical usage 1–4%
			Bind moisture in the hot, absorb moisture in the oven, cost reduction on oil, fatty mouthfeel (without the fat).	Cake batters	Replace 10% oil with 1 part L526 : 9 parts water

We have a fully GFSI compliant supply chain



PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
synergie L526P	Potato Starch	✓	Cook up starch. Particularly good for lower gelling temperature, clean flavour and soft mouthfeel.	Gravies, soups and sauces	Typical usage 1–4%
synergie L526W	Maize Starch	✓	Cook up starch. Particularly good for clarity and clean flavour.	Hot prep ready meals, fruit preps, sauces and soups	Typical usage 1–4%
synergie L626	Tapioca Starch	✓	Pre gel starch. Particularly good in creamy sauces for giving an indulgent mouthfeel and texture. Doesn't mask flavours.	Cold prep seasonings, sauces and soups	Typical usage 2–5%
synergie L626GA	Tapioca Starch	✓	Pre-gel starch with coarse granule for easier dispersion. Particularly good in creamy sauces for giving an indulgent mouthfeel and texture. Doesn't mask flavours.	Cold prep sauces, dressings and soups	Typical usage 2–5%
synergie L626P	Potato Starch	✓	Pre gel starch. Particularly good in sauces requiring a softer mouthfeel and gel.	Cold prep seasonings, sauces and gravies	Typical usage 2–5%
synergie L626PGA	Potato Starch	✓	Pre gel starch with coarse granule for easier dispersion. Gives viscosity and stability to cold preparations. Softer mouthfeel and gel.	Cold prep soups and sauces	Typical usage 2 – 5%
synergie L626W	Maize Starch	✓	Pre gel starch. Particularly good for clarity and clean flavour.	Cold prep seasonings, sauces and soups	Typical usage 2–5%
synergie L626WGA	Maize Starch	✓	Pre gel starch with coarse granule for easier dispersion. Particularly good for clarity and clean flavour.	Cold prep seasonings, sauces and soups	Typical usage 2–5%
synergie LF5	Maize Starch	GF option available	Pre gel starch. Particularly good for culinary applications.	Cold prep seasonings, sauces and soups	Typical usage 2–5%

We have a fully GFSI compliant supply chain



PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
synergie Lixivia	Tapioca Starch	✓	Cook up starch. Particularly good in gluten free bakery products and culinary applications.	Gluten Free Bakery, Hot prep ready meals, sauces and soups	Typical usage 1–4%
synergie LoSol	Tapioca Starch	✓	Low solubility starch particularly good for crisping and film forming.	Clear coat (vegetable and chips only)	1 part LoSol to 4 parts water
				Tempura/standard batter	Typical usage 10–20% in the dry batter mix, 5–10% in made up batter
synergie LP25	Tapioca Starch	✓	Highly absorbent starch for plating liquids onto dry powder for further use. High free flow and anti-caking function in blends.	Addition of liquids into dry powder formats	1 part liquid : 3 parts synergie LP25
				Retaining free flow in dry powder systems	1–3% in blends for free flow/anti-caking
synergie Madrigal	Potato Starch	✓	Cook up starch. Particularly good in formed potato products and reformed meats.	Formed potato products and meat	Typical usage 1–4%
synergie Melody	Wheat Starch		Pre gel starch. Particularly good for increasing cake batter viscosity and increase volume, softness, and resilience in bread.	Cakes and Bread	Typical usage 1–3%
synergie Nutramlose	Rice Starch	✓	Cook up starch. Short firm texture.	Hot prep fillings and sauces, gluten free bakery	Typical usage 1–4%

We have a fully GFSI compliant supply chain



PRODUCT	DECLARATION	GF	WHAT DOES IT DO?	WHERE SHOULD I USE IT?	SUGGESTED USAGE RATE
synergie Nutrice	Rice Starch	✓	Cook up starch. Particularly good for a shorter texture.	Hot prep fillings and sauces	Typical usage 1–4%
synergie Nutrylon	Rice Starch	✓	Cook up starch. Particularly good for a longer texture.	Hot prep fillings and sauces	Typical usage 1–4%
synergie P	Pea Starch	✓	Cook up starch. Particularly good for short textures.	Hot prep fillings and sauces	Typical usage 1–4%
synergie Royale	Wheat Starch	GF option available	Cook up starch. Particularly good for creating a tight even crumb structure.	Cake batters	Typical usage 1–4%
synergie Xeramalose	Rice Starch	✓	Pre gel starch. Gives a short, firm texture.	Hot prep fillings and sauces	Typical usage 2–5%
synergie Xerice	Rice Starch	✓	Pre gel starch. Particularly good for a shorter texture.	Hot prep fillings and sauces	Typical usage 2–5%
synergie Xerylon	Rice Starch	✓	Pre gel starch. Particularly good for a longer texture.	Hot prep fillings and sauces	Typical usage 2–5%
synergie XS	Maize Starch	GF option available	Pre gel starch. Developed specifically for increasing moisture over shelf life in cake batters. Improves texture to aid depositing and suspend particulates.	Cake batters and frostings	Typical usage 0.5–2%

We have a fully GFSI compliant supply chain

