

Lory® Starch Elara is a specially modified, resistant wheat starch which largely resists digestion and can therefore reduce the energy density of foods.



Use of Lory® Starch Elara:

- Baked goods
- Pasta fillings and Asian noodles
- Snacks and cereals



General properties of Lory® Starch Elara:

- Powder with a clean, neutral taste and odour
- Free-flowing and good dispersibility
- Increases dry matter, can be used as a filler
- Ideal for reducing calories in starch-based foods
- Nutritional value optimisation through fibre enrichment in the end-consumer products
- Use in low-carb products

Application area 1

Baked goods

Lory® Starch Elara can be used to replace part of the flour in low-carb baked goods. In most cases, neither the existing recipe nor the processing method needs to be changed. In the case of large amounts of Lory® Starch Elara, some wheat gluten should be added to maintain the baking quality.

In shortcrust and biscuit doughs, the addition of Lory® Starch Elara results in a delicate grittiness and in stirred doughs in an appealing, fluffy crumb.

Possible applications:

- Bread
- Sponge cakes, muffins
- Shortbread, wafers, (hard) biscuits etc.
- Pizza doughs

Benefits:

- Sandy, fluffy shortcrust pastries and biscuits
- Soft, fluffy crumb in sponge cakes and biscuits
- Optimised nutritional profile – increased fibre content in the end-consumer products
- Neutral taste and colour
- Low water absorption
- High process compatibility and easy to use
- Easy replacement of wheat starch in cakes

Application area 2

Pasta fillings and Asian noodles

In pasta production*, Lory® Starch Elara is used to control and stabilise the texture, improve tolerance in cooking and increase the fibre content. Adding wheat gluten is a helpful tip to maintain the dough properties even with a high proportion of Lory® Starch Elara.

Benefits:

- Significant improvement in tolerance in cooking
- No sticking of the pre-cooked pasta when kept warm
- Stable texture
- Optimised nutritional profile – increased fibre content in the end-consumer products
- Use in low-carb pasta products

Application application area 3

Snacks and cereals

Resistant wheat starches can also be used to create numerous optimised snack articles. Particularly suited for use in extruded cereals. With Lory® Starch Elara, the end-consumer products not only score with an attractive fibre content, they are also crunchier and structurally more stable.

Benefits:

- White starch with a neutral flavour
- Low water absorption
- Crispy, crunchy texture in the application
- Controlled expansion during extrusion
- Optimised nutritional profile – increased fibre content in the end-consumer products

*Note: The legal use of Lory® Starch Elara and the food produced is the responsibility of the manufacturer. The country-specific regulations vary greatly and cannot all be taken into account in this information sheet.

Want to see how a Nutri-Score A muffin is made, what it looks like and how the nutritional value differs from a traditional muffin? Click on the link to go straight to the video.

