










 **Natura**[®] Series
Functional Native Starches

Level up your food with **CLEAN LABEL STARCHES**

Nowadays, consumers are very attentive to studying ingredient labels on product packaging. Nutrition labels with 'natural' ingredients and no chemical additives containing the term 'modified' or 'E-number' offer fresh and healthy feeling to consumers.

Food starch is one of the additives most often chemically 'modified' for use in food products to give thicker texture and stability for longer shelf-life. With **Clean label starch**, you can raise your food products to premium grade with healthier natural properties. **Natura[®] Y68** and **Natura[®] Y808** are **Clean label functional waxy tapioca starches** with no chemical modification or 'E-number'. They function as **thickener and stabilizer in liquid food and texturizer in processed cheese**. Without any chemical modifications, these clean label starches can tolerate comparatively high processing, high heat, and low pH level.

Natura[®] Y68 is also suitable for **marinating meat to increase juiciness and tenderness**. Explore applications of **Natura[®] Y68** and **Natura[®] Y808** in the next table.

Categories	Applications	SMS Innovative Starches	Enhancement Benefits
Liquid Food	Soup, Sauce, Pet Gravy		<ul style="list-style-type: none"> • Viscosity & Glossiness • Freeze-Thaw Stability • Heat, Acid, Shear Resistance
			<ul style="list-style-type: none"> • Viscosity & Glossiness • Freeze-Thaw Stability • Excellent Process Tolerance
	Baby Cream Food		<ul style="list-style-type: none"> • Viscosity & Glossiness • Freeze-Thaw Stability • Excellent Process Tolerance
Dairy Products	Stirred Yogurt		<ul style="list-style-type: none"> • Creaminess Improvement • Glossiness & Shiny Appearance • Heat, Acid, Shear Resistance
			<ul style="list-style-type: none"> • Creaminess Improvement • Glossiness & Shiny Appearance • Excellent Process Tolerance
	Processed Cheese		<ul style="list-style-type: none"> • Milk Protein Replacement • Soft & Stretchy Texture • Heat, Acid, Shear Resistance
Meat Products	Marinated Meat		<ul style="list-style-type: none"> • Juiciness & Tenderness • Increase Cooking Yield • Phosphate-Free

About SMS

The global leader of Non-GMO TAPIOCA STARCH AND MODIFIED TAPIOCA STARCHES from THAILAND is internationally certified with BRC, FSSC 22000, FDA, HACCP, ISO, HALAL, KOSHER.

