



Etenia™

Avebe

**Create new textures with Etenia™**



# What is Etenia™?

Enzymatically  
treated potato  
starch

Etenia is E-  
number free

Offers new way  
of texturizing  
food-products



# Key features of Etenia™

- Etenia™ forms highly elastic gels different from other gelling starches
- Etenia™ is functional in relatively low dosage
- The gels are thermo reversible; upon heating low viscous clear solutions are obtained; upon cooling the gel is formed again
- Etenia™ is easy soluble and is shear and pH resistant
- Due to its potato nature, Etenia™ has a clean taste profile



# Benefits of Etenia™

- Etenia™ enables major cost savings in fresh cheese and strained yoghurt; 100% whey binding opportunities
- Guilt-free indulgence! Etenia™ can be used to enhance creaminess and make products more indulgent
- Etenia™ can be used to replace protein, fat or expensive hydrocolloids in dairy and bakery applications
- Etenia™ is an excellent product for texturizing vegan and dairy-free products
- Etenia™ fits in most current processes used in the food industry



# Etenia™ application examples



**Cream  
cheese**

**Yoghurt**

**Bakery**

**Dressings**

**Vegan  
cheese**

**100% whey  
binding**

**Creaminess  
enhancement**

**Low fat cake**

**Clean label**

**Great texture  
and taste**



# Appendix

## Use of Etenia™ – Tips and tricks

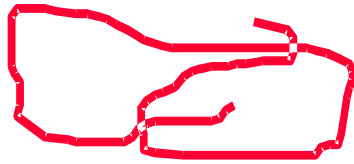
- Etenia™ is cold water soluble and can give lumps if not mixed well while dissolving
- When lumping is an issue we have an agglomerated version available
- Etenia™ has a low process viscosity an attention point for the filling step
- The final texture of the food product with Etenia™ will be achieved after 12-24 hours depending on the application and dosage (at 4° C for dairy)
- Etenia™ is E-number free
  - This offers clean label opportunities for European food products.
  - In the USA Etenia™ has to be labelled as food starch modified, in most other countries Etenia™ has to be labelled as maltodextrin
- General rule for replacement; 1 part Etenia™ can replace 1 part of protein and 3 parts of fat





# Appendix

## Why is Etenia™ so innovative?

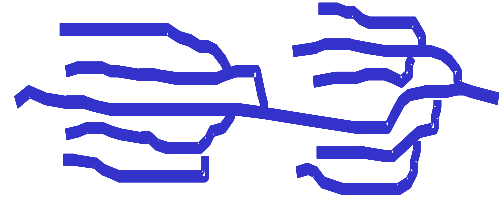


amylose

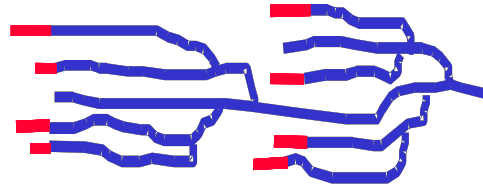
potato starch



amylomaltase  
Etenia™



amylopectin

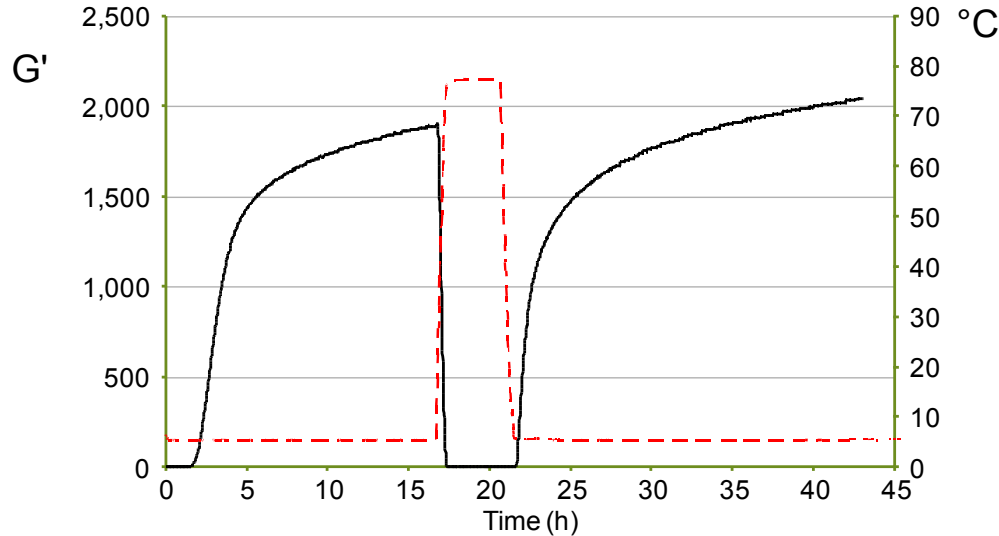




# Appendix

## Thermo-reversibility of Etenia™

Etenia™ shows thermo-reversible gelling in heating/cooling cycles



5% in tap water