Add more fibre to your baked goods without changing taste or texture

With HI-MAIZE® 260 resistant starch, you can enhance the nutritional profile of every day foods such as white bread, muffins, crackers, cakes and pasta. This ingredient is high in dietary fibre but does not impact taste, appearance or texture, so consumers can enjoy the foods they love with the added benefit of getting the nutritional goodness they need. As well as meeting the criteria for dietary fibre in the EU, it can be formulated into clean label and gluten-free bakery products.

To find out more about how HI-MAIZE® 260 resistant starch can help you add fibre to your baked goods, contact us below.

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What approved health claims can I make with HI-MAIZE® 260 resistant starch?

A wealth of published research studies demonstrates that HI-MAIZE® 260 helps maintain healthy blood sugar levels. Compromising of around 56% resistant starch (dietary fibre) and 40% digestible starch, HI-MAIZE® 260 has the following EU authorised health claim:

“Replacing digestible starches with resistant starch in a meal contributes to a reduction in the blood glucose rise after that meal.”

The result is that food manufacturers can do much more with HI-MAIZE® 260, with front of pack marketing positions’ that appeal to health conscious consumers.

As well as providing authorised EU health claim positioning, HI-MAIZE® 260 also offers textural and processing benefits for a wide range of applications. Here are some suggestions on how to get the best from HI-MAIZE® 260 in every day foods.

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<th>PRODUCT CATEGORY</th>
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| White bread                   | • Improves yield  
• Delivers excellent crumb characteristics  
• Reduces staling  
• Improves shelf-life stability  
• Improves keeping, freezing and toasting quality | Up to 20% flour replacement |
| Muffins, cakes, cake bars, pastries | • Reduces calorific value (in combination with fat and sugar replacers)  
• Maintains batter viscosity (due to low water-holding capacity) | Up to 50% flour replacement |
| Sweet and savoury biscuits including snacks, crackers and crispbreads | • Offers high versatility in wide range of biscuit formats  
• Improves crunchiness | Up to 50% flour replacement |
| Nutrition bars (cold extruded) | • Simple to incorporate  
• Requires no processing changes  
• Does not change taste or texture | 3 – 5% addition |
| Pasta (chilled and extruded) | • Improves tolerance to overcooking  
• Maintains 'al dente' texture  
• Helps to avoid pasta sogginess in ready meals | Up to 20% flour replacement |
| Pizza dough                   | • Improves texture (crunchier bite)  
• Offers high process tolerance | Up to 20% flour replacement |

1 Front of pack claims are the responsibility of the final manufacturer, the suggestions given are our interpretation of the claim and should be confirmed with the authorities prior to use

2 This claim may be used only for food in which digestible starch has been replaced by resistant starch so that the final content of resistant starch is at least 14% of total starch.