



Imagine • Innovate • Indulge ... ETENIA™ Legato™ in bakery

AVEBE is proud to introduce ETENIA™ Legato™ an extension of the ETENIA™ range. Based on an innovative technology, a new range of texturisers has been designed to offer functionality in line with the latest consumer market trends and drivers. ETENIA™ Legato™ is the product of choice for bakery applications and enables food manufacturers to strengthen their propositions and meet the latest market trends and consumer drivers.

Driven by the consumer

Reducing fat in bakery products is a leading consumer desire as part of the overall eating experience whilst maintaining a balanced healthy lifestyle. Health and wellness does not mean the exclusion of indulgence and the ETENIA™ range makes it possible. Lowering the overall fat content can be achieved with ETENIA™.

Derived from a vegetable source, the clean label declared ETENIA™ range appeals to the general trends about assured quality and safety in nature of products. AVEBE's leading role and excellence in potato starch technology will give instant recognition to the clean non-flavour masking profile and thus the quality and premium eating experience resulting in satisfied consumers.

Application

Fat (butter or cake margarine) contributes to the structure, texture, softness and shelf life of products like pannel cake. In addition, fat gives cake an indulgence texture, providing the rich taste and mouth feel due to its melting behavior. However, fat comprises approx. 24% of the weight of an average pannel cake and introduces a high number of calories into the baked product. Reducing fat in a cake recipe results in reduced batter viscosity, loss of texture and inferior taste. ETENIA™ Legato™, a special grade for cake applications, helps to maintain the viscosity and improves the eating properties in terms of mouthfeel and creaminess.

<i>features</i>	<i>consumer benefits</i>
Fat reduction	<i>Improved creaminess and indulgence with low / no fat can be achieved.</i>
Vegetable derived	<i>New and unique functionality derived from a natural - vegetable source - potato starch.</i>
Clean flavour	<i>Clean / non-flavour masking</i>
Thermoreversible gelling	<i>Unique thermoreversible properties enhance texturising effects when needed.</i>
Clean label	<i>A 'natural' type labelling with high consumer appeal</i>
Dosage advantage	<i>Low dosage with high level of texturising functionality.</i>
Cold thickening	<i>A cold soluble thickening and texturising agent. It has the advantage that it can also be used in thermal processes.</i>



Maintain batter viscosity

Reduction of fat by 30% and compensation with water results in slack and low viscous batter, and after baking in a denser low volume pannel cake.

Introduction of 0.8% ETENIA™ Legato™ and water in a quantity reduced by the mass of ETENIA™ Legato™ still maintaining the viscosity of the batter compared to the product without ETENIA™ Legato™. After baking the cake has good volume and a regular and fine structure.



AVEBE has a distinguished history in the development and application of innovative starch technology, responding to customer demands by offering solutions that make a real difference to food products. Building on this experience, AVEBE developed the innovative ETENIA™ product line using AVEBE's leading experience and innovative role in potato starch technology. ETENIA™ offers food manufacturers a wide range of new application solutions with high consumer appeal.

Please contact your local AVEBE representative for more information regarding AVEBE products-including ETENIA™.

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