

PURAFARIN®

Clean Label binding systems based on flour

PURAFARIN® is the brand name of a range of functional flours which were developed to be used as natural binding, stabilizing and thickening agents in a variety of products. GoodMills Innovation applies environmentally friendly technologies to meet their customers' expectations.



GoodMills technologies combined with the company's access to worldwide grain varieties are the key for creating highly functional and value-adding products.

Different levels of physical treatment will result in differently modified starch fractions of the flours. Viscosity profiles and solubility of the treated flours are changed and improved.

PURAFARIN® C products provide high viscosity at cold temperatures. At elevated temperatures the viscosity decreases thus creating a smooth, creamy and shiny texture. Therefore **PURAFARIN® C** can improve the dispensing behavior of pastes, sauces or fillings in automatic dosing processes. The product also stabilizes soups, gravies and mayonnaises in a natural, good tasting way. The product is stable at low pH and low shear forces and therefore perfectly suitable for industrial food production.

In baking processes, **PURAFARIN® C** functional flours show an improved water binding capacity resulting in a higher dough hydration and enhanced freshness.

PURAFARIN® H products can be easily dispersed in cold water and start to build up viscosity under hot conditions. They are developed to meet all requirements in terms of functionality and stabilizing aspects which are needed for hot processing.

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Benefits at a glance

- Clean label
- Strong binding capacity
- Non-GMO
- Good emulsifying capacity
- Cost reduction
- Creaminess
- pH tolerant
- Full texture
- Neutral taste
- Freeze/thaw stability