

STIKKER

STIKKER is a native, hot-swelling starch specially developed for applications in wet coatings and breading systems. The basis for its production are selected wheat flour qualities and natural spring water. It is characterized by an early onset of viscosity development combined with a particularly high and stable cold viscosity.

STIKKER is a white, powder-fine flour, free of foreign odors, impurities and admixtures.

Advantages

- Adjustment of viscosity
- Consistency adjustment
- Thickening agent
- Increased and stable cold viscosity
- Adjustment of protein content
- Available in organic quality

Applications

- Wet breading, breading systems
- Ready-mixed flours / baking mixes
- Baked goods
- Pastries
- Salads and dressings
- Convenience products



Packaging

Paper bags, big bags or in bulk

Please do not hesitate to contact us for further information, samples or recipes!