

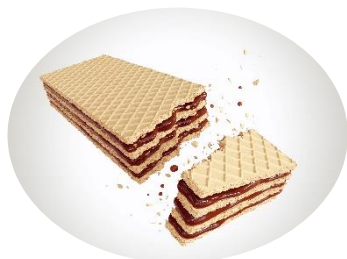
A Success Story 2019/20 – Low Bacteria Starch

Continuing the exchange of success stories, we are happy to present one of our key success stories of 2019/2020: our low bacteria starch! It is a perfect solution for unbaked fillings in cookies and pastries. Maybe also the ideal solution for your customers?

- ✓ CLEAN LABEL
- ✓ NATURAL
- ✓ also in ORGANIC

SUMMARY

Industrial sector	Pastry /fine bakery
Special application:	Chocolate fillings/cream fillings
Expected quantity:	> 2.000 t
Status:	Implemented in 2020



Customer's goals:

- Reduction of costs by replacing expensive raw materials, e.g. cocoa
- Reliable availability
- Clean Label declaration
- Unchanged production process /parameters
- Requirement: low bacterial count
- A natural filler



Implementation:

- Enhanced and adapted work processes and hygiene standards
- Enhanced and adapted storage conditions
- Extended and adapted analytical spectrum and increased testing frequency

Results:

- Specified germ content (including pathogenic bacteria)
- Customer's goals are achieved



Potential target groups:

Manufacturers of cookies, bakery products and pastries which contain unbaked chocolates or other fillings

