

# **Eliane, a New Waxy Potato Starch**

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## **Summary**

The constant change of consumer driven market trends, such as convenience and health in today's world, combined with the ever constant demand for new functional and readily available hydrocolloids are strong forces in the world of food ingredients and are the main driving forces for the development of new functional ingredients. For the first time in decades a new starch has been developed that meets these needs and is a clear sign that raw material manufacturers still have the ability to truly innovate in the market place. This new potato starch is called ELIANE™. ELIANE™ is a new, unique and readily available 100% amylopectin potato starch obtained via innovative classical breeding techniques. Regular potato starch consists of two polymers; amylose and amylopectin and the relative amount of each contributes to the specific functional properties of the end product. Amylose has a low water solubility and an amylose solution is generally unstable with a high tendency to retrograde, gel and turn opaque. In contrast amylopectin is highly soluble in water and an amylopectin solution is very stable and clear. ELIANE™ is fundamentally different from regular potato starch because it is essentially free from amylose and through modification of its properties it provides a range of flexible ingredients for many applications and processes. ELIANE™ combines the best functional and valuable properties of traditional potato starches with the stability and processability of amylose free starches to produce, in some cases, a superior functionality. Key words are high clarity, fast hydrations, high water binding, salt stability and new textures.

[Beamer-Presentation](#) shown at the meeting.

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