

Benefit from Outstanding Stability in Your End-Product

Today's consumers are looking for a healthier lifestyle, aiming to reduce sugar, fat and calories in their diet without compromising on taste. Tereos offers a wide range of sweetening and nutritional solutions, including bulking agents that positively impact taste, texture and mouthfeel sensation. Tereos' Maldex® 06S starch-based solution provides unique

stability in your end-product, avoiding any haziness or turbidity when used in a liquid solution. Its neutral taste makes it an attractive binder for a broad range of applications, while actively supporting reformulation aimed at reducing fat, sugar and calories.

Unique Stability

- Easily dissolves
- Very low retrogradation
- No turbidity or haziness in liquid solution
- Ideal for cream liquor and sports drinks applications

Neutral taste carrier

- Neutral taste carrier
- No sweetness
- Suitable for dry mixes, flavours and aroma applications

Consumer Benefits

- Fully supports reformulation options targeting sugar, fat and calorie reduction
- Locally made in France from renewable materials
- Clean label

Main Applications

This unique solution from

Tereos expands your options and meets your

consumers'

demands!

- Cream-based liquor
- Sports drinks
- Dairy & ice cream
- Confectionery
- Flavouring and aroma



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