

Our starches,
sweeteners
& proteins





From corn and wheat, Tereos offers a wide range of high-quality ingredients to meet the challenges of the food & beverage industry.




**INFANT & SPORTS NUTRITION
CONVENIENCE FOOD
FLAVOURS**

Maltodextrins

BULKING AGENT / TEXTURISING / STABILIZER / CARRIER

Liquid and powder maltodextrins are carbohydrates obtained by hydrolysis of starch (DE <20). Maltodextrins are a versatile product which enhance mouthfeel, stabilize spray-dried powders, encapsulate flavours. The applications of maltodextrins are widespread in the food industry, particularly in infant and sport drinks.

Product name
MALDEX®
MALDEX® G
MALDEXEL®

Dry glucose syrups

BULKING AGENT / SWEETNESS MODULATION / ANTI-CRISTALLISING

Dried glucose syrups are obtained from liquid sweeteners which are further processed into powders (DE: from 20 to 38).

Thanks to their moderate sweetness, Tereos' dried glucose syrups are versatile ingredients which are used in a wide range of applications.

Product name
GLUCODRY®
GLUCODRY® G

**SPORTS NUTRITION
DAIRY
BAKERY
ICE CREAM**




**CONFECTIONERY
BEVERAGES
FRUIT PREPARATION
DAIRY & ICE CREAM**

Liquid sweeteners

SWEETNESS / BROWNING / WATER ACTIVITY

Liquid sweeteners are nutritious, purified and concentrated polysaccharides obtained by the acid or enzymatic hydrolysis of edible starch derived from wheat or corn (DE > 20).

Depending on their composition, these sweeteners are referred to as 'glucose syrups', 'glucose-fructose syrups', 'fructose-glucose syrups', or 'fructose syrups'.

Liquid sweeteners can be used in all food applications.



Starches



TEXTURISING / GELLING / VISCOSITY / BULKING AGENT

Native starches are carbohydrates made of glucose molecules linked together, which are very fine, odourless and tasteless white powders.

Upon cooking, native starches can absorb up to 40 times their weight in water.

Native starches are mainly used for their thickening and gelling properties such as in breads, biscuits, soups, sauces, etc.

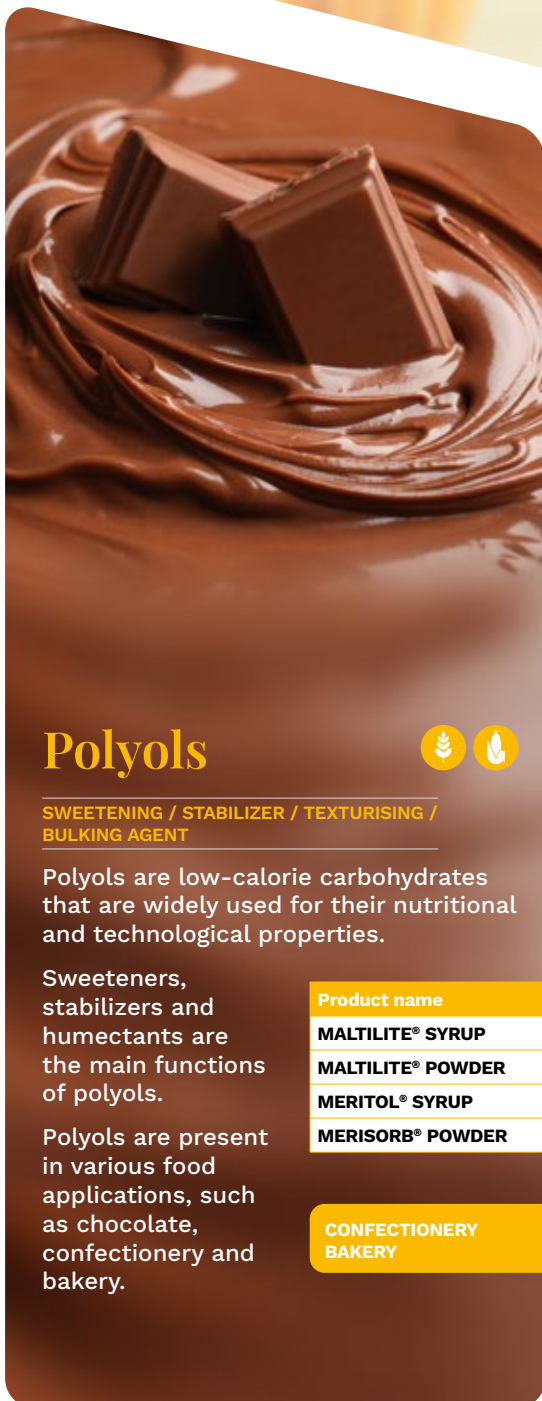
Product name

MERITENA® 100 CORN

MERITENA® 200 WHEAT

MERITENA® MOULDING STARCH

BAKERY
CONFECTIONERY
DAIRY
BREWERY
CONVENIENCE FOOD



Polyols



SWEETENING / STABILIZER / TEXTURISING / BULKING AGENT

Polyols are low-calorie carbohydrates that are widely used for their nutritional and technological properties.

Sweeteners, stabilizers and humectants are the main functions of polyols.

Polyols are present in various food applications, such as chocolate, confectionery and bakery.

Product name

MALTILITE® SYRUP

MALTILITE® POWDER

MERITOL® SYRUP

MERISORB® POWDER

CONFECTIONERY
BAKERY

Proteins



TEXTURISING / BINDING / VISCO-ELASTICITY

Vital wheat gluten is a functional wheat protein in a very fine powder form. It has a creamy white colour and a neutral taste.

Its visco-elastic and binding properties are essential to bakery, cereals and savoury applications such as meat products and alternatives.

It can be extruded and texturized.



Product name

AMYGLUTEN®

BAKERY
CEREALS
MEAT & ALTERNATIVES

Dextrose monohydrate



STABILITY / BROWNING / SWEETNESS / FERMENTABILITY

Dextrose monohydrate is a white powder made of pure crystallized glucose molecules. This sweet and highly soluble sweetener is the primary source of energy for humans.

Food manufacturers use dextrose for its nutritional and technological properties, such as reducing water activity and increasing shelf-life.

Product name

MERITOSE®

BAKERY
CONFECTIONERY
MEAT PRODUCTS
FERMENTED PRODUCTS





Tereos
Day by day,
cultivating the future.

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