



Develop indulgent, high quality, cost effective clean and clear label products with no compromise on the eating experience.

delyte™ functional clean label starches are a range of co-texturisers to replace fat, oil and other ingredients, improving the stability, indulgence and nutritional profile in numerous food applications and processes.

Clean label and E-number free, delyte™ functional starches are easy to use and apply, and have a high process tolerance allowing you to develop top quality foods that meet the demands of the modern consumer. All delyte™ products are used at low levels, have a clean taste profile and appearance and can offer considerable savings in application.

Contact your Ulrick & Short representative now or call one of our technologists for further information or a demonstration on +44 (0)1977 62 00 11.



delyte™ - clean label fat replacers and co-texturisers.

Whatever your process or application there is likely to be a delyte™ for you. Whether hot or cold, sweet or savoury, here are just a few examples of applications where delyte™ can help:

- Cakes and muffins
- Buttercreams, bakery fillings and toppings
- Sauces
- Dips and dressings
- Soups
- Ice cream and frozen desserts
- Processed meats
- Drinks
- Performance foods

Replace fat, oil, butter, cream and other ingredients in a clean and clear way.

## What is clean label?

- Free from additives and E-numbers
- A simple and clear, consumer friendly ingredient list
- Simply processed

starches  flours  fibres  proteins