



Clean label, additive free...

The ever increasing demand made by consumers as they go about their even busier lifestyles. Convenience, natural, healthy, nutritious, organic, the list goes on and on. These are just some of the watchwords in constant use. All this is required without any compromise on eating experience and of course quality.

Ulrick & Short can help you along this track with the unique synergie™ family of clean label functional starches and flours.

Wipe your label clean...

Making consumer friendly products is not as easy as it may seem. With restrictions on declaration and nutritional profile, food developers and chefs have a tough time taking creations from the test kitchen to commercial products in the factory.

With our expertise and the synergie™ range we can help point you in the right direction to make consistently stable products with the texture, mouth-feel and flavour release you desire, all with simple trusted label declarations.

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.



Why synergie™?

- A wide range of crop bases – all GM free
- A large array of textures & mouth-feel
- Quality assured from field to fork
- Functionality enhanced
- Fewer development compromises
- Cook up and pre-gelatinised
- Hot and cold process tolerant
- Clean label and additive free
- Trusted declarations

The building blocks of texture

- Ready meals
- Soups & sauces
- Dips & dressings
- Seasonings and dry mixes
- Processed meat & fish
- Fruit preparations
- Pie fillings
- Dairy desserts
- Cakes, muffins and morning goods
- Bakery fillings
- Snacks
- Batters & coatings

What is clean label?

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

starches  flours  fibres  proteins