

STARARCHES

2026 EDITION PRODUCT FOCUS



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BakeRite

INGREDIENTS FOR SUCCESS

Introduction

BakeRite® is the market leading importer, stockist and blender of healthy, natural, and 'Free From' ingredients for the specialist bakery and food & drink markets.

BakeRite® is the 'Brand behind the best brands™' and your assurance of quality this time, next time and every time.

Mission

Delivering world class service supplying free-from ingredients and blends to the best brands.



Quality

BakeRite® puts quality first. BRCGS Grade AA and EU organic certified, we source premium ingredients globally, ensuring consistent, compliant supply and long-term relationships.



What we do...



SpotBuy

Premium quality free-from ingredients delivered next day.



ContractServ

Enjoy preferential locked-in rates for your annual production requirement. Stock held near your site(s) and delivered exactly when you need it.



ProRange

BakeRite® functional ingredients and replacers



Hi-Perform

BakeRite® specialist blends.



Tech360

360degree technical support from our food-scientists and hands-on free-from bakers.



BakeRiteNPD

Committed to making your product the best it can be.



Premix

Your blend delivered when and where you need it.



BlendPak

Your blend retail packed and supplied to your specification.

Sample Service...



FastSample

Simply select the ingredient(s) you require, via the 'Request your free sample' button, complete your details & we will get your samples on the way!



Request your FastSample



How we supply...



Bespoke Bag/Boxes



25kg BakeRite Sack



Bulk Bag



Truck Load



Tanker Load

> Native Starches



Pro-Perform 380

Maize Starch is a cook-up starch also known as corn flour (not to be confused with maize flour). It is obtained through a process of wet milling and physical separation, producing a first stage starch that does not react until heat is applied. This starch offers excellent properties once heated such as gelification and thickening and can also be used for adhesion and dusting.

Benefits

- Can help add structure to baked goods, while increasing tenderness.
- Gelatinises at a temperature of approx. 80°C and forms a highly viscous paste.
- It has twice the “thickening power” of flour.
- Clean label ingredient.

Applications

- Common food ingredient in gluten free baking.
- Used as a thickener to improve consistency for sauces, gravies & pie fillings.
- Often used in shortbread recipes, where bakers are looking for a very crumbly & light texture.
- Also used in the confectionary market for gums and jellies as a moulding powder.



Pro-Perform 389

Maize Starch Low Moisture provides a variety of formulation and shelf-life extension benefits to food applications including cakes, pastries, custards, fillings and sauces. This gluten-free native starch helps address your texturizing needs. It also provides formulation benefits such as water retention and can act as a thickener, humectant and bulking agent.

Benefits

- Label-friendly Texturizer.
- Plant-based Ingredient.
- Gluten-Free.
- Neutral white to slightly yellow odorless powder.
- Thickening.
- Bulking.

Applications

- Bakery & Snacks: Filling, custard, décor, cake & pastry.
- Dairy: Cheese.
- Savoury: Meat, Sauces,
- Soups.



> Native Starches



Pro-Perform 387

Maize Starch Waxy is a gluten-free native starch that helps formulate textures in a variety of food applications including fillings, custards, decors and sauces. This starch also provides formulation benefits such as water retention and acting as a thickener and bulking agent.

Benefits

- Label-friendly Texturizer.
- Plant-based Ingredient.
- Gluten-Free.
- Neutral white to slightly yellow odorless powder.
- High flowability and viscosity.
- Expansion in snacks.
- High amylopectin.

Applications

- Commonly used as a substitute for wheat flour in baking.
- Also used to replace egg in certain applications.
- Can replace up to 25% of the flour in your baking to increase protein and fibre.



Pro-Perform 381

Pea Starch is extracted from dry peas. Pea Starch is unique in that it doesn't get damaged in high temperatures, unlike many other starches. This product is also rated as a high viscosity starch.

Benefits

- Rich source of amylose (35%).
- Good thickening and excellent gelling properties.
- Better shear stability than most other amylose starches.
- Clean label ingredient.

Applications

- It is used for its thickening and gelling properties in many food applications such as meats, delicatessen, sauces, pastas & creams.
- Known as a high temperature starch, it is ideal for pizzas and other products that require high oven temperatures.
- It is also known for its film-forming properties in certain coatings or other textured foods.





> Native Starches



Pro-Perform 320

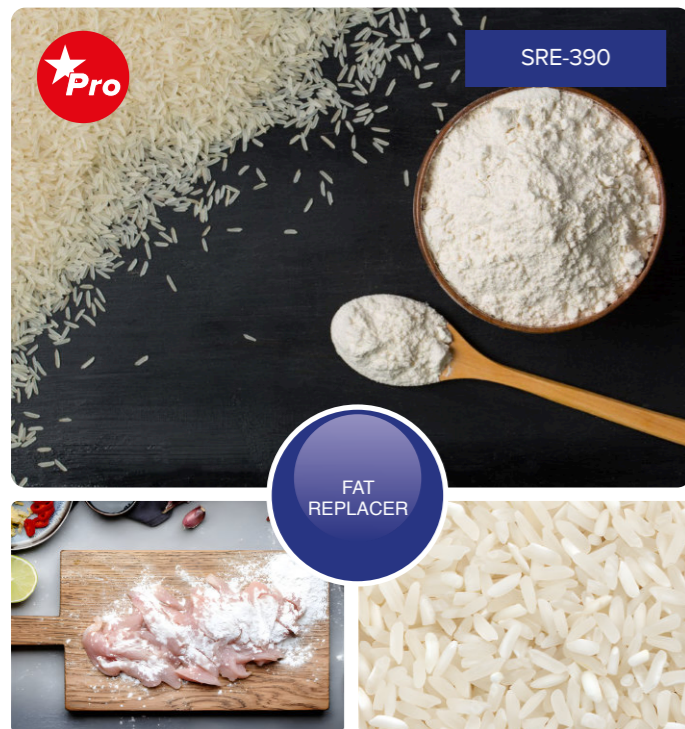
Potato Starch is produced through a process of mechanical separation of starch grains from the remainder of a potato. When used in an aqueous suspension that is heated to around 63°C, potato starch granules swell and then create a high viscous paste that will decrease upon further heating. Potato Starch is used in many segments of the food industry and has a high water-binding capacity compared to other native starches.

Benefits

- Clear white colour, neutral odour and neutral taste.
- Tolerates higher temperatures than maize starch when used as a thickener.
- Good clarity and high binding strength.
- Clean label ingredient.

Applications

- Commonly added to gluten free recipes.
- Used as a thickener and binder for sauces, soups, stews, desserts puddings & fruit jellies.
- Used in pastries, bakery and cakes and as a basis for puddings & creams.



Pro-Perform 390

Rice Starch is a natural polymeric carbohydrate. In its native form, it is an insoluble white powder with a high gelatinization temperature consisting of both amylose and amylopectin. Just like whole rice, it can differ greatly in composition and structure. Its fine granules resemble the size of fat globules, allowing it to act as a fat replacer. When heated, it forms a firm gel with strong binding properties. Rice starch is ideal for creating creamy textures and crisp coatings in food applications without altering flavour or colour.

Benefits

- Helps to improve flavour and texture.
- Fat replacer.
- Aids thickening in sauces & dressings.
- Whitening agent alternative to Titanium dioxide.
- Control the yield and juiciness of meat, fish, and vegetables after vacuum impregnation or injection.

Applications

- Confectionary & fried chicken coatings.
- Snacks & bread.
- Soups, sauces & dressings.
- Fruit preparations.
- Dairy products & yoghurt manufacturer.
- Processed meats & cheeses.
- Puddings/ custards.



> Native Starches



Pro-Perform 351

Our Premium **Tapioca Starch** is an excellent thickener, binder, texturizer and stabilizer. Tapioca Starch is one of the most widely used starches in the gluten free market.

Benefits

- Great thickening and binding agent.
- When used with yeast it speeds up the rising process.
- Adds structure and support for fragile gluten free challenges.
- Clean Label Ingredient.

Applications

- Helps give cookies & cakes a chewy and crisp texture.
- Added to recipes to lighten structure and aid in browning gluten free baked goods.
- Can also be used as a thickener for soups & sauces.



Pro-Perform 357

This product is a functional **Waxy Tapioca Starch** specially developed to improve the texture of frozen foods and bread products. It produces a soft and elastic texture, improving binding properties and shelf life, and gives the finished product a smooth surface, shiny appearance, and a light colour. It has good freeze-thaw stability.

Benefits

- Provides soft and elastic textures.
- Produces a smooth surface, shiny appearance and light colour.
- Good freeze-thaw stability.
- Extends shelf life.
- Improves binding properties.
- Clean label ingredient.

Applications

- Cold & frozen noodles.
- Frozen foods.
- Baked goods.
- Bread products.





> Native Starches



Pro-Perform 314

Wheat Starch is a starch specially manufactured from wheat where the gluten has been removed to a trace level. This starch can mimic properties found in gluten-containing wheat products. Wheat Starch produces an excellent mouth feel when used in gluten free applications.

Benefits

- Can be used as a fat substitute.
- Good thickening agent.
- White powder with neutral taste.
- Clean label ingredient.

Applications

- Added to gluten-free flours and breads to improve their quality and texture.
- Used as a food additive and fat replacer in bakery products.



> Instant Pre-gel Starches



Pro-Evolve 371

This product is a premium **Pre-gelatinized Maize Starch** for food. It's physical form is a powder, and has a white to off-white colour. It is an excellent instant thickener, providing a smooth texture and retaining moisture.

Benefits

- Instant thickener.
- Good adhesion.
- Smooth texture.
- Stable viscosity.
- Cold storage stability.
- Moisture retention.
- Easily dissolves in cold water.
- Clean label ingredient.
- Viscosity (2.5%at 30°C in cP) - 15-25.

Applications

- General Thickener.
- Bakery Products.
- Snacks.



Pro-Evolve 325

Pre-gelled Potato Starch is produced from native potato starch through a clean label process of thermal treatment. This results in a starch that gels at low temperatures.

Benefits

- Swells immediately in cold water.
- Stabilises the volume of bakery products.
- White to slightly yellow odourless powder.
- Clean label ingredient.
- Viscosity (BU) - Max 600.

Applications

- Used as a filler and a thickening agent for food products, particularly for those that do not require cooking.
- Has no taste or flavour so can be used in all types of bakery products.
- Gives doughs more support, assisting uncooked products to stabilise prior to baking.



> Instant Pre-gel Starches



Pro-Evolve 396

Pre-gelled Rice Starch is obtained from native starch by heat treating and drying with a flash dryer, giving the product a gelatinized nature. This is an innovative new technology that boosts the traditional properties of Rice Starch, allowing it to compete with chemically modified starches, while still being clean label.

Benefits

- ⊙ Excellent fat saturating properties, fat replacer.
- ⊙ Good stability against heat.
- ⊙ Thickener.
- ⊙ High tolerance to low PH and high sheer.
- ⊙ Excellent texture and high stability over shelf-life & freeze thaw.
- ⊙ Process performance is better than of the non-natural modified starches.
- ⊙ Granular cold-water swelling.

Applications

- ⊙ Baby food & infant meals.
- ⊙ Soups, sauces & dressings.
- ⊙ Cheeses.
- ⊙ Fruit preparation.
- ⊙ Confectionery coating.
- ⊙ Chips manufacturing.
- ⊙ Emulsifier.
- ⊙ Poultry/ stuffing coating.
- ⊙ Ready-to-eat meals.
- ⊙ Cereals & cereals bars.



Pro-Evolve 358

Tapioca Starch Alpha Instant is a clean label modified tapioca starch extracted from the root of the cassava plant. It has been pregelatinized to give the product special thickening properties and works directly at cold temperatures.

Benefits

- ⊙ Great texturizing and binding agent.
- ⊙ Swells immediately in cold water.
- ⊙ Excellent thickening agent that is effective at a low viscosity.
- ⊙ White, tasteless powder.
- ⊙ Clean label ingredient.
- ⊙ Viscosity (6% Dry Base) (BU) min 900.

Applications

- ⊙ Gives doughs more support, assisting uncooked products to stabilise prior to baking.
- ⊙ Used for thickening pie fillings, stews, gravies & soups.
- ⊙ Ideal for use in batters as it adheres to the surface of the product to be coated.
- ⊙ Also used in gluten free breads, rolls, cakes, snacks & coatings.



> Instant Pre-gel Starches



Pro-Evolve 359

This is a functional **Waxy Pre-gelled Tapioca Starch** that is specially developed to improve snack and biscuit products. It is an excellent binder that also adds a light crispiness to the finished product. Pro-Evolve 359 enhances the expansion and uniformity of the air cells and has a bland taste and clean flavour that does not impact the taste of the finished product

Benefits

- ⊙ Excellent binding properties.
- ⊙ Provides a light crispiness.
- ⊙ Enhances the expansion and uniformity of air cells.
- ⊙ Bland taste and clean flavour.
- ⊙ Clean label ingredient.
- ⊙ Viscosity (mPa.s) - less than 10.

Applications

- ⊙ Biscuits.
- ⊙ Bread sticks.
- ⊙ Nut coatings.
- ⊙ Snack products.



> Speciality Starches



Pro-Evolve 864

This is a **Modified Tapioca Starch (E1442)** specially developed for thickening food applications, such as tomato, oyster & chilli sauces, custard or filling applications.

Benefits

- ⦿ Thickener & stabilizer.
- ⦿ Increases viscosity and glossiness.
- ⦿ Excellent resistance to heat, acid and shear.
- ⦿ Improves stability and shelf life of your products.
- ⦿ Viscosity (BU): 250-400.
- ⦿ E1442.

Applications

- ⦿ Tomato sauce.
- ⦿ Chilli sauce.
- ⦿ Oyster sauce.
- ⦿ Custard.
- ⦿ Other filling applications.



Pro-Evolve 874

This is a **Modified Waxy Tapioca Starch (E1442)** specially developed to improve texture of sauce, filling & fruit preparations or liquid food products.

Benefits

- ⦿ Improves texture of sauces, fillings, fruit preparations & liquid food products.
- ⦿ Glossy appearance.
- ⦿ Short texture.
- ⦿ Excellent thickener.
- ⦿ Viscosity at 95°C (BU): 450-800.
- ⦿ E1442.

Applications

- ⦿ Sauces.
- ⦿ Fillings.
- ⦿ Fruit preparations.
- ⦿ Liquid food products.



> Speciality Starches



Pro-Evolve 860

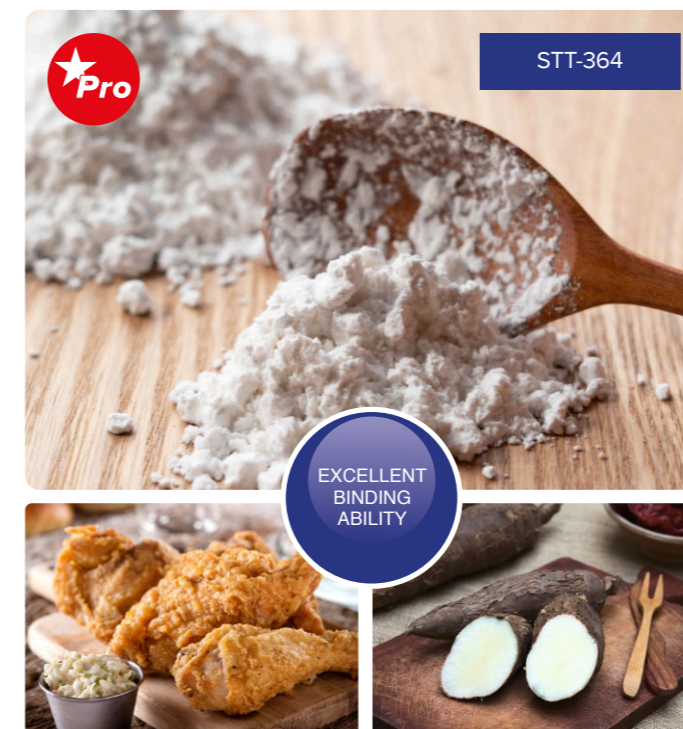
This is a **Modified Tapioca Starch (E1412)** that is specially developed as a resistant starch to provide an alternative source of fibre for a wide range of solid food applications. As well as enriching the fibre content, this starch also provides a nice soft texture and helps prolong the shelf life of the finished product.

Benefits

- ⦿ Enriches fibre content.
- ⦿ Provides a soft texture.
- ⦿ Prolongs the shelf life.
- ⦿ Resistant starch.
- ⦿ Reduces oil uptake.
- ⦿ Provides crunchiness.
- ⦿ Reduces caloric content.
- ⦿ Viscosity (BU) - Less than 30.
- ⦿ E1412.

Applications

- ⦿ Bakery products.
- ⦿ Batter mixes.
- ⦿ Pasta.
- ⦿ Snacks.
- ⦿ Snack coatings.



Pro-Evolve 364

Pro-Evolve 364 is a **Functional Native Tapioca Starch** that is specially produced to create a product that is an excellent binder when used in batter mixes. It provides an excellent binding ability and gives the finished product a firm and chewy texture while helping to improve the cooking yield. Best of all, Pro-Evolve 364 is a clean label solution!

Benefits

- ⦿ Excellent binding ability.
- ⦿ Provides a firm and chewy texture.
- ⦿ Improves the cooking yield.
- ⦿ Gelatinization temperature is 64-68C.
- ⦿ Partially pregelatinised.
- ⦿ Clean label ingredient.
- ⦿ Viscosity (BU) - Less than 30.

Applications

- ⦿ Batter mixes.





> Speciality Starches



Pro STT-067

IMPROVES WATER HOLDING CAPACITY

Pro-Evolve 867

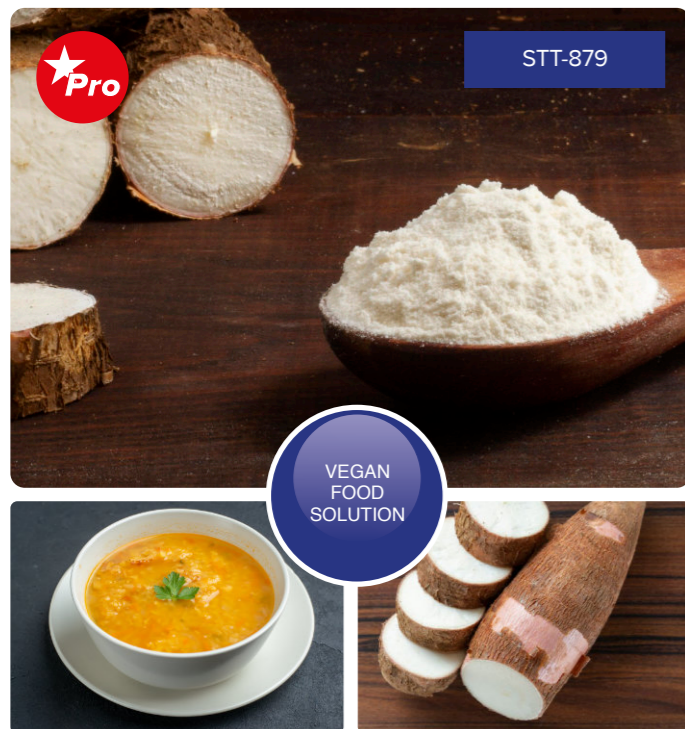
This is a **Modified Tapioca Starch (E1412)** that is specially produced to assist in the production of meat and plant-based meat products. It provides a significant increase in binding ability while not impacting the taste or flavour of the product. Bindgel also improves the water holding capacity which increases yields.

Benefits

- ◉ Improves binding ability.
- ◉ Increases cooking yield.
- ◉ Improves water holding capacity.
- ◉ Bland taste and clean flavour.
- ◉ Viscosity (mPa.s) - 200-500.
- ◉ E1412.

Applications

- ◉ Plant-based meat products.
- ◉ Meat products.
- ◉ Texturizer.



Pro STT-879

VEGAN FOOD SOLUTION

Pro-Evolve 879

This **pregelatinized modified tapioca starch (E1442)** has been developed to deliver superior moisture retention, texture enhancement, and instant thickening performance. Designed for modern food manufacturing, it helps maintain softness, extend shelf life, and provide excellent viscosity in a wide range of bakery, soup, and sauce applications. It can also be used as a replacer for psyllium husk powder in many gluten free bakery applications.

Benefits


- ◉ Excellent Moisture Retention.
- ◉ Prevents Starch Retrogradation.
- ◉ Instant Thickening Without Heating.
- ◉ Improves Dough Binding and Conditioning.
- ◉ Supports Global Formulation Requirements.

Applications

- ◉ Gluten Free Breads.
- ◉ Cakes and Muffins.
- ◉ Bakery Dough.
- ◉ Instant Soups & Sauces.
- ◉ Ready-to-Eat Meals.



> Speciality Starches



Pro STT-071

VEGAN FOOD SOLUTION

Pro-Evolve 871

This is a **Modified Tapioca Starch** that is specially produced to assist in the production of plant-based meat products. It provides a significant increase in binding ability while not impacting the taste or flavour of the product. Has good freeze-thaw stability and is a cost-effective alternative to carrageenan.

Benefits

- ◉ Improves binding ability.
- ◉ Stabilizer.
- ◉ Bland taste and clean flavour.
- ◉ Vegan food solution.
- ◉ Good freeze-thaw stability.
- ◉ Cost-effective carrageenan replacer.
- ◉ Viscosity at 95°C (BU) - 500-800.

Applications

- ◉ Plant-based meat products.



Pro STT-077

SLOWS THE MELTING RATE

Pro-Evolve 877

This is a physically **Modified, Functional, Native, Waxy Tapioca Starch** (low viscosity) that is specially developed to improve the texture of ice creams. It creates a smooth and full texture while having a bland taste that does not react with the original flavour of the ice cream. Has good shear and heat resistance and slows the melting rate of the ice cream. Best of all, it does all this while being clean label.

Benefits

- ◉ Creates a smooth and full texture.
- ◉ Provides a bland taste that does not react with the flavour.
- ◉ Good shear and heat resistance.
- ◉ Slows the melting rate.
- ◉ Clean label ingredient.
- ◉ Viscosity at 95°C, 30min (BU) - 100-500.

Applications

- ◉ Ice creams.
- ◉ Locust bean gum alternative.



> Speciality Starches



Pro-Evolve 872

This is a **Modified Tapioca Starch (E1442)** that is specially developed to improve ice creams. It is an excellent stabilizer that increases viscosity while providing a smooth and full texture. Helps ice crystal growth during freezing and slows the melting rate of the ice cream.

Benefits

- ⦿ Increases viscosity.
- ⦿ Provides smooth and full texture.
- ⦿ Reduces ice crystal growth during freezing.
- ⦿ Slows the melting rate.
- ⦿ Viscosity (mPa.s) - 1000-3000.
- ⦿ E1442.

Applications

- ⦿ Ice creams.
- ⦿ Locust bean gum alternative.



Pro-Evolve 362

Tapioca Modified Starch (E1422) (acetylated distarch adipate) is a chemically modified and stabilized food starch crosslinked with adipic anhydride and esterified with acetic anhydride. It's transparency helps to keep the natural colour of sauces. It is also a gluten free product.

Benefits

- ⦿ Capable of withstanding high temperature and good resistance to acids, sugars and salts.
- ⦿ Limits the swelling of starch granules when cooked and increases water retention.
- ⦿ Add strength to soft doughs that thicken when cooked.
- ⦿ Increases the viscosity of the starch when its cooked.
- ⦿ Low gelatinization temperature.
- ⦿ Freeze-thaw stable.
- ⦿ Viscosity at 95°C, 10 min (BU) - min 500.

Applications

- ⦿ Chili sauce, black sauce, ketchup, soy sauce, sauces etc. and concentrated fruits, jams & jellies etc.
- ⦿ Canned meat products, canned fish, sausage industry & meatballs.
- ⦿ Fermented mild products, yoghurt & whey.
- ⦿ Dry mix products (cupcakes, muffins, cakes & cookies), instant noodles, puddings, cream toppings & mayonnaise.





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