

# PAC-GEL<sup>®</sup>

Pre-gelatinised rice flours for beverages and powdered mixes

[www.pgpint.com](http://www.pgpint.com)



# Mastering the Science, Practicing the Art

Our PAC-GEL® pre-gelatinised rice flour is processed from milled rice and has been specifically developed for use as a thickener, fat mimetic, carrier and viscosity control agent.

This makes PAC-GEL® products ideal for a wide range of applications, including canned, frozen, aseptic or dry mix soups and sauces, gravies, instant beverage mixes and baby foods. PAC-GEL® is hypoallergenic and can also be used as an excipient for pharmaceutical and nutraceutical encapsulated products.

Our unique milling process ensures that PAC-GEL® products have a small, even particle size that can absorb 4.5-5.5 grams of water per gram of flour. This allows particles to swell easily, develop instant viscosity in cold water and generate smoother, creamier product textures than traditional wheat flours.

## Key features of PAC-GEL®

- Clean label – label ingredient declaration is simply Rice Flour
- Good flowability
- Hypoallergenic
- Bland organoleptically
- Kosher certified

## Where to use PAC-GEL®

**Fat mimetic:** PAC-GEL® has a high water holding capacity and cold pasting viscosity so it can mimic fat to give a rich, dairy-style mouthfeel to products like horchata and smoothies.

**Dairy replacer:** PAC-GEL® can save on production costs by reducing the use of cream by over 50% and cutting down on dairy derived fat, while keeping protein drinks smooth, creamy and full of flavour.

**Freeze/thaw stability:** PAC-GEL® improves ice cream storage stability through its ability to control syneresis from repeated freezing and thawing.

**Anti-caking agent:** PAC-GEL® helps maintain the free flow of dry powders by acting as a buffer to prevent caking, clumping and bridging in high temperature processing environments.

## Benefits of using PAC-GEL®

**Easy to handle:** PAC-GEL® is a dry, shelf-stable ingredient and an easy to handle alternative to refrigerated dairy products.

**A better fit for your products:** plant based proteins and green powders can often be gritty and chalky, so PAC-GEL®'s small particle size makes it ideal for ready-to-mix protein powder and drink mixes.

**Sensory:** PAC-GEL® is inert in flavour but it increases the flavours around it. In tests, PAC-GEL® makes flavours more intense compared to samples made with commonly used stabilisers such as corn starch and xanthan gum. It also helps reduce the chalky notes that can be found in some plant protein powders.

**Texture:** PAC-GEL® creates a homogenous mouthfeel by retaining moisture for a positive taste experience.

PGP International's functional flours are the natural outcome of our commitment to advanced extrusion technology. Our research and development team has always set the curve for innovation, putting to work both an understanding of extrusion science and the hands-on experience it takes to optimize results in the plant and in your product. We continue exploring new extrusion technologies and creating better ways to improve your formulations. We are ready to work for you.

