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PRESS RELEASE

Number 44

IFT Annual Meeting & Food Expo 2013: WACKER Presents alpha-Cyclodextrin as a Vegetarian-Grade Stabilizer for New Applications in the Food Industry

Munich, July 12, 2013 – WACKER will be present at the IFT (Institute of Food Technologists) Annual Meeting & Food Expo 2013, where the company will introduce CAVAMAX® W6 alpha-cyclodextrin as a vegetarian-grade stabilizer for novel food applications, such as cake icings with no solid fats, egg-free fillings for confectionery products, and fat-free fruit mousses. CAVAMAX® W6 acts as a whipping agent and effectively stabilizes oil-in-water emulsions, allowing manufacturers to produce stable foam in a huge variety of desserts without using fat or protein. Because the mouthfeel of these products can be made to vary from creamy to solid, their organoleptic properties are excellent. As water-soluble dietary fiber, alpha-cyclodextrin has been shown to have a positive effect on blood cholesterol and can reduce the spike in blood sugar occurring after meals (health claim). Cyclodextrins are 100% vegetarian-grade, low-calorie, cholesterol-free, nonfat and nonallergenic, and are produced entirely from renewable raw materials. The IFT Annual Meeting & Food Expo will be held in Chicago, July 13–16.

WACKER will be present at IFT 2013, where the company will showcase CAVAMAX® W6 alpha-cyclodextrin for use in novel icings and coatings for desserts, cakes and baked goods. Commercially availa-

ble cake icings and creams are usually made with solid fats whose components can include saturated fats and, in some cases, trans fats. Both can raise cholesterol levels and contribute to cardiovascular diseases.

Thanks to CAVAMAX® W6, WACKER now has a solution for replacing solid fats in cake icings with vegetable oil. The product effectively stabilizes the oil-in-water emulsions found in cake icing without the use of additional emulsifiers. Moreover, using vegetable oils instead of solid fats improves the nutritional profile of the icings. CAVAMAX® W6 also allows manufacturers to fine-tune the texture from creamy to spreadable – even when straight from the refrigerator – to a hard sugar glaze. Yet another advantage of this product is the increased temperature stability that it lends to icings, thus extending the shelf life of baked goods, even when shipped long distances or when sold in warmer climates.

Desserts and Fillings with No Fat or Eggs

Using alpha-cyclodextrin allows to produce new formulations for desserts and baked goods that not only eliminate the need for emulsifiers but mean that they can also be prepared without fat or eggs.

Because commercially available desserts such as creams and chocolate mousse are based on fat or protein, they often have to be stabilized with emulsifiers or require additional proteins as whipping aids. With CAVAMAX® W6, however, a great variety of foods, such as fruit juices, fruit purées, yogurt or even honey, can be whipped to produce fluffy, stable creams – with no added fat or protein. Many confectionery products, such as nougat or marshmallow fillings for chocolates, are usually made with the help of whipped egg whites. When used as

an innovative whipping aid, CAVAMAX® W6 completely eliminates the need for aerated egg whites.

And by improving the air content during aeration, this product also ultimately enhances the texture of the end product. Plus, the same initial quantity yields a higher whipped volume. Because alpha-cyclodextrin is also quite resistant to heat and acidic environments, it can be processed in starting products in which the pH is low, thus allowing manufacturers to produce entirely new kinds of fillings, creams and mousses. CAVAMAX® W6 is also well-suited for whipping fat-containing dairy products, such as yogurt or buttermilk, into foamed fillings.

Vegetarian, Cholesterol-Free and Healthy

Not only is alpha-cyclodextrin low in calories, cholesterol-free and nonallergenic – it also represents a plant-based alternative for a number of different foods. When starches such as corn or potato starch break down, a natural product yielded is alpha-cyclodextrin, which WACKER produces entirely from renewable raw materials using biotech methods. Additionally, the European Commission has certified the proven health benefits of alpha-cyclodextrin (health claim). The EU opinion confirms that alpha-cyclodextrin can reduce the spike in blood sugar that follows starchy meals. This means that, when food manufacturers use alpha-cyclodextrin as a source of dietary fiber, they will be permitted to indicate on the packaging that the product can lower blood sugar. Furthermore, alpha-cyclodextrin does not have an E number.

Visit WACKER at IFT 2013, Booth 3842

Manufacturers can use CAVAMAX® W6 alpha-cyclodextrin to make innovative food products, such as cake icings with no solid fat, egg-free fillings for confectionery products, and fat-free fruit mousses (photo: Wacker Chemie AG).

Fat- and egg-free mango mousse: CAVAMAX® W6 allows manufacturers to produce a stable foam with no fat or protein. The mouthfeel of these products can be varied from creamy to solid, yielding excellent organoleptic properties (photo: Wacker Chemie AG).

Note:

These photos are available for download at:
http://www.wacker.com/press releases

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The company in brief:
WACKER is a globally-active chemical company with some 16,300 employees and annual sales of around €4.63 billion (2012).
WACKER has a global network of 24 production sites, 22 technical competence centers and 53 sales offices.

WACKER SILICONES
Silicone fluids, emulsions, rubber and resins; silanes; pyrogenic silicas; thermoplastic silicone elastomers

WACKER POLYMERS
Polyvinyl acetates and vinyl acetate copolymers in the form of dispersible polymer powders, dispersions, solid resins and solutions used as binders for construction chemicals, paints and coatings, adhesives, plasters, textiles and nonwovens, as well as for polymeric materials based on renewable resources

WACKER BIOSOLUTIONS
Biotech products such as cyclodextrins, cysteine and biologics, as well as fine chemicals and PVAc solid resins

WACKER POLYSILICON
Polysilicon for the semiconductor and photovoltaic industries

Siltronic
Hyperpure silicon wafers and monocrystals for semiconductor components