

Ingredient Simplicity from Source to Shelf

AMYSTA™ L 123
Thermally Soluble
Pea Starch





Meet **AMYSTA™ L 123** thermally soluble pea starch designed with today's consumer expectations in mind.

Close to one in three consumers prefer food and beverages with simple ingredient lists they can recognize and trust. * In addition, a 2025 proprietary Roquette consumer study found that, across France, Germany, and the USA, **starch is the most positively perceived and widely accepted ingredient** across categories.**

With its patented, enzyme and chemical-free process, **AMYSTA™ L 123** helps you develop formulations that deliver the texture, body, and flavor support, your recipes need, while supporting a friendly label your customers will appreciate.

Whether it is for flavors, dry mixes, or soups, **AMYSTA™ L 123** gives you a reliable starch solution that works from source to shelf.

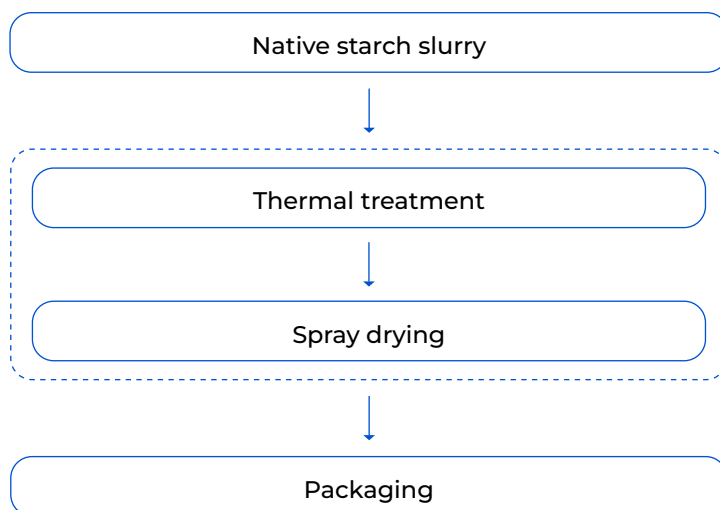
AMYSTA™ L 123 at a Glance

AMYSTA™ L 123 is a soluble pea starch developed especially for food producers who want to keep ingredient lists simple and transparent.

Produced through a **patented process that uses only heat treatment and spray drying**—no enzymes or chemicals—it fits right into today's demand for friendly labels.

What AMYSTA™ L 123 brings to your product:

- **Easy solubility** and **low viscosity** for flexible formulation
- Excellent flow and easy handling
- Reliable support for texture, body, and mouthfeel
- **Consumer-friendly labeling:** "soluble pea starch" (EU) or "pea starch" (US)
- Recognized quality, backed by Roquette's application expertise



Ingredient Characteristics



- Off-white color
- Very fluid fine powder
- No agglomerates

*Innova, 2025

** Roquette Proprietary Consumer Study, 2025



Application Performance

Several application trials were performed at the Roquette Food Innovation Center. For sedimentation trials, AMYSTA™ L 123 was used at 10% in water at 20°C.

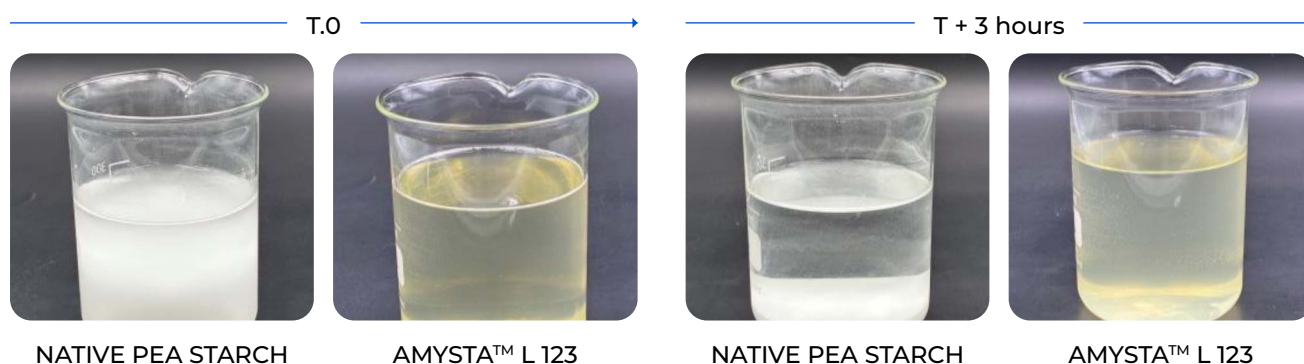


Figure 1. Sedimentation at 20°C

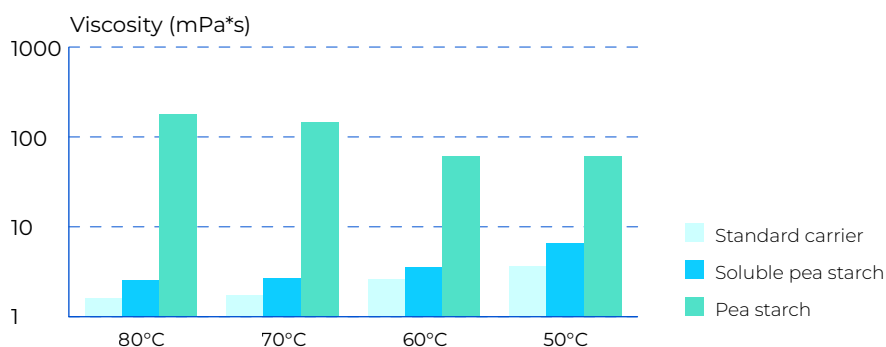


Figure 2. Viscosity at 20% dry solids (DS), depending on temperature

AMYSTA™ L 123 Performs Across Various Applications, with Reliable Results



Flavors

In orange oil flavor encapsulation trials, AMYSTA™ L 123 demonstrated a high flavor loading capacity and maintained color consistency distribution.



Beverages

In powdered beverage matrices, AMYSTA™ L 123 brings easy solubility and low viscosity, making it suitable for instant powder drinks and mixes.



Soups

Trials in an instant tomato soup recipe showed:

- Clean, appealing mouthfeel
- No impact on color and texture
- Very few remaining lumps and no phase separation

Supporting Friendly-Labeling Strategies

AMYSTA™ L 123 thermally soluble pea starch helps you keep your ingredient list simple and understandable, responding directly to the growing demand for food products with familiar ingredients.

Recommended Ingredient Declaration:

In the EU: "Soluble pea starch"

In the USA: "Pea starch"

Not all grades available in all regions | Subject to local laws and regulations.

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www.roquette.com

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