

# Sauces

## Best Matchin'

Pre-Gelatinized Functional Rice Flour Y101

- Maintain texture reducing fat
  - Improve formula cost
    - 100% clean label
- Low Microbiological count
  - Gluten free



### Description

Pre-Gelatinized Functional Rice Flour Y101 is a product of the Best Matchin' range, which includes clean label functional flours designed to be used in many applications without altering the functionality of the final product. The range includes several functional rice and pulses flours.

### Functional Properties

Pre-Gelatinized Functional Rice Flour Y101 has a high viscosity peak and high final viscosity plus a very good water absorption. It provides very good texture to any sauce without the need of emulsifiers and enabling to reduce animal fat. It does not alter the colour neither the brightness of the preparation.

### Preparation

Put the contents of a 250 g tomato can in a skillet, add 10% of Pre-gelatinized Functional Rice Flour Y101. Add some salt and pepper. Heat for 5-10 minutes and serve.

INGREDIENTS	FOR 270 ml OF SAUCE	%
Tomato Pure	250 g	92
Rice flour Y110	20 g	8