

PRESS RELEASE

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IFT Annual Meeting & Food Expo 2016: WACKER Presents Alphadextrin for Egg-Free Baked Goods

Munich / Chicago, July 17, 2016 – WACKER is attending the IFT (Institute of Food Technologists) Annual Meeting & Food Expo 2016, where it will be presenting CAVAMAX® W6 alphadextrin as a vegetarian-grade emulsifier-substitute for innovative egg-free baked goods. CAVAMAX® W6 stabilizes oil-in-water emulsions effectively, thus making it possible to prepare a wide range of vegetarian baked goods – from cakes and waffles to pancakes – that do not need the addition of egg or egg powder. The purely vegetarian-grade sugar molecules are low in calories, contain no cholesterol or fat, are non-allergenic and are made entirely from renewable raw materials. The IFT Annual Meeting & Food Expo is being held in Chicago, USA, from July 16 through 19.

IFT 2016 sees WACKER presenting CAVAMAX® W6 alphadextrin for making innovative desserts, cakes, bread products and baked goods without the need for any eggs or egg powder. Conventional baked goods such as cakes, muffins and waffles often contain egg or egg powder, the emulsifying properties of which stabilize the structure of the batter. However, animal-based emulsifiers can have some critical disadvantages – they are sensitive to heat and acids, have only a limited shelf life, may contain cholesterol, and are potentially allergenic. What's more, an increasing number of consumers are consciously avoiding products that contain animal ingredients.

In this regard, alphadextrin represents a plant-based and cholesterol-free alternative: this emulsifying, soluble dietary fiber is an efficient way to stabilize oil-in-water emulsions, for instance in cake batter prepared with vegetable oil or margarine. Alphadextrin can therefore replace some or all of the eggs or egg powder that are conventionally used. CAVAMAX® W6 produces a good cake and crumb structure and has absolutely no effect on flavor. A water-soluble, white powder, CAVAMAX® W6 is easy to use and process.

In many baked goods, the use of CAVAMAX® W6 can reduce, or even entirely eliminate, the need for eggs or egg powder. Alphadextrin can therefore be used to make innovative vegetarian desserts, bread products and baked goods – from pound cakes and layer cakes, muffins, waffles and pancakes to gluten-free bread.

CAVAMAX® W6, as a natural degradation product of starch - e.g. corn or potato starch, is manufactured by WACKER entirely from renewable raw materials by a biotechnology route. Low in calories and, importantly, of plant origin, alphadextrin thus offers a cholesterol-free and non-allergenic alternative that is suitable for a wide range of foodstuffs.

Visit WACKER at IFT 2016, Booth 2222.



CAVAMAX® W6 alphasdextrin is an ideal water-soluble dietary fiber for innovative baked goods – from cakes, muffins, waffles and pancakes through to gluten-free bread – that do not need any egg or egg powder (photo: Wacker Chemie AG).

Note:

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http://www.wacker.com/press_releases

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The company in brief:

WACKER is a globally active chemical company with some 17,000 employees and annual sales of around €5.3 billion (2015). WACKER has a global network of 25 production sites, 22 technical competence centers and 50 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

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