

PURIS® PEA STARCH · ANTICAKING

A CLEAN-LABEL ANTICAKING SOLUTION FOR SHREDDED CHEESE

THE CHALLENGE

Shredded cheese needs an anticaking agent to prevent clumping and matting in the bag, typically at about 4% of the cheese weight. Many brands are looking to move away from cellulose, while potato starch can be a costly option. Any replacement must do more than control clumping. It needs to maintain shred appearance and deliver the melt, stretch, browning and eating experience consumers expect.

THE SOLUTION

PURIS® Pea Starch provides a clean-label, plant-based alternative to cellulose and potato starch, helping manufacturers maintain product quality without compromising performance.

In testing on mozzarella and cheddar shreds stored refrigerated for one week, PURIS pea starch performed on par with potato starch and commercially available shredded cheese.

STUDY DESIGN

01 MATERIALS Store-bought mozzarella and cheddar blocks, freshly shredded	02 TREATMENT Tumbled gently for 10 minutes with starch at 4% w/w	03 STORAGE Packaged at 150 g per bag and held refrigerated	04 ANALYSIS Tested on day of shredding (D0) and one week later (D7)
COMPARED Commercial pre-shredded Control (no starch) Potato starch PURIS Pea starch			

Tests: pouring (flowability and matting), color, moisture content, water activity, melt and stretch, and pizza browning and blistering.

RESULTS AFTER ONE WEEK

FLOWABILITY Shreds stayed free-flowing, with no matting or clumping.	APPEARANCE No whitening, spotting or other visual defects.
STORAGE STABILITY Moisture content and water activity stayed consistent throughout storage.	FUNCTIONAL PERFORMANCE Melt, stretch, browning and blistering were unchanged.

POUR TEST AT DAY 7

Matting appeared only in the control with no anticaking agent. Pea starch shreds poured like potato starch and commercial shreds.

MOZZARELLA



CHEDDAR



COMMERCIAL

CONTROL (NO STARCH)

POTATO STARCH

PURIS PEA STARCH

WATER ACTIVITY AND MOISTURE OVER STORAGE

CHEESE	TREATMENT	A _w D0	A _w D7	MOISTURE D0 %	MOISTURE D7 %
Mozzarella	Commercial	0.98	0.97	41.71	46.42
	Control (no starch)	0.98	0.98	45.49	47.91
	Potato starch	0.98	0.98	46.80	45.97
	PURIS pea starch	0.98	0.98	46.62	46.29
Cheddar	Commercial	0.96	0.96	38.40	37.14
	Control (no starch)	0.96	0.97	37.24	36.66
	Potato starch	0.96	0.96	37.80	36.17
	PURIS pea starch	0.98	0.97	36.11	34.76

ON PAR WITH POTATO STARCH

Results were consistent across mozzarella and cheddar. Melt, stretch, color and pizza blistering were unaffected, making PURIS pea starch a clean-label way to replace cellulose or costlier potato starch.

SCHEDULE A MEETING WITH OUR TEAM

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See how PURIS pea starch fits your shred line.