

## Technical Service Bulletin

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# N-LITE<sup>®</sup> LP

N-LITE LP, a unique modified food starch, is used as a fat mimetic in cold-process liquid food systems. The "LP" designates liquid/pregel applications, N-LITE LP is very oily, bland in flavor and has outstanding viscosity stability in liquid systems. A no- or low-fat product can be prepared having the organoleptic and textural properties of a high quality fat-rich product. N-LITE LP does not require cooking and contributes virtually no viscosity to the food product.

### Physical Properties:

Color	White to off-white
Form	Powder
Moisture	Approximately 7%
pH	Approximately 6

### Features and Benefits:

N-LITE LP can be added to a liquid food product to improve the lubricity and coating of the palate.

N-LITE LP is designed for cold process liquid systems but is very resistant to heat and also to acid and mechanical shear.

N-LITE LP should be blended with other dries for easiest dispersal in water. Vigorous agitation is also helpful.

N-LITE LP is compatible with other ingredients commonly used in food products.

### Applications:

N-LITE LP is recommended for use in cold-process liquid systems where a high degree of lubricity, creaminess and resistance to gelling is required. These include pourable salad dressings, dry mix soups and microwavable cheese sauces.

**Instant Salad Dressings:** Excellent no- and low-fat pourable and (instant) spoonable salad dressings can be made with N-LITE LP. Low- and no-fat products will change little in viscosity during storage.

**Soups:** No- and low-fat dry mix soups with N-LITE LP will have a rich, creamy mouthfeel like their full fat counterparts.

**Sauces:** The fat content of a dry mix cream or cheese sauce can be reduced while maintaining a smooth, creamy texture with excellent body.

### Label Declaration:

Food Starch-Modified

The information given and the recommendations made herein are based on our research and are believed to be accurate but no guaranty of their accuracy is made. In every case we urge and recommend that purchasers, before using any product in full-scale production, make their own tests to determine to their own satisfaction whether the product is of acceptable quality and is suitable for their particular purposes under their own operating conditions. No representative of ours has any authority to waive or change the foregoing provisions but, subject to these provisions, our engineers are available to assist with product queries and technical support. Nothing contained herein shall be construed to imply the non-existence of any relevant patents or to constitute a permission, inducement or recommendation to practice any invention covered by any patent, without authority from the owner of this patent.