

Starches Made by α -glucanotransferase Enzymes

Starch Product	Application
Cycloamylose	Protein folding
Cyclic cluster dextrin (CCD)	Sports drink
Cyclodextrins	Cholesterol removal
Thermoreversible starch gel	Gelatin/fat replacer
Slowly digestible starch (SDS)	Slow glucose release
Resistant starch	Food fiber
Highly branched starch	Paper coating
Highly branched amylopectin cluster	Slow glucose release

Source: Carbohydrate Polymers, 2012

The variety of clean label modified starches and their applications are shown here. Of particular note is the thermoreversible starch gel, which can be used as a gelatin or fat replacer.