CLAIMS

1. A composition comprising from 5% by weight to 75% by weight of a particulate, expanded, gelatinized potato starch and 25% to 95% by weight of an edible solid particulate component, and wherein the composition is in an agglomerated, particulate, dry form, and wherein the edible solid particulate component comprises one or more compounds selected from native starches, physically modified starches, chemically modified starches, enzymatically modified starches, vegetable powders, and fruit powders.

~~2. A composition according to claim 1, wherein the expanded, gelatinized potato starch is a foamed pregelatinized starch product produced by the process of European patent application EP 0 087 847 A1.~~

~~3.~~2. A composition according to claim 1 ~~or 2~~, wherein the expanded, gelatinized potato starch is obtainable from an extrusion process, wherein a starch material, preferably starch comprising potato material, is fed into an extruder, where the said material is heated in the presence of water, and optionally a gas forming expanding agent, to gelatinize the starch and to build up pressure; and when the heat processed material leaves the extruder, the pressure drop results in the formation of an extruded, i.e. gelatinized, starch structure; and the extruded material is milled or otherwise comminuted to produce the particulate, expanded, gelatinized potato starch.

~~4.~~3. A composition according to any of claims 1 to ~~3~~2, wherein the agglomerates have a size such that at least 90% by weight of the agglomerates pass through a sieve with a mesh size ranging from 1 to 5 millimeter.

~~5.~~4. A composition according to any of claims 1 to ~~4~~3, wherein the moisture level of the composition ranges from 2 to 10% by weight, preferably from 4 to 8% by weight.

~~6.~~5. A composition according to any of claims 1 to ~~5~~4, wherein the edible solid particulate component has a size such that at least 90% by weight of the agglomerates pass through a sieve with a mesh size of 500 micrometer.

~~7.~~6. A composition according to any of claims 1 to ~~6~~5, comprising from 10% by weight to 50% by weight of the particulate, expanded, gelatinized potato starch, and from 50% to 90% by weight of an edible solid particulate component.

~~8. A composition according to any of claims 1 to 7, wherein the edible solid particulate component comprises one or more compounds selected from native starches, physically modified starches, chemically modified starches, enzymatically modified starches, vegetable powders, and fruit powders.~~

~~9.~~7. A composition according to claim ~~8~~6, wherein the native starch comprises one or more starches selected from corn starch, potato starch, tapioca starch, waxy corn starch, waxy rice starch, and wheat starch.

~~10.~~8. A composition according to claim ~~8~~7, wherein the physically modified starch comprises one or more starches selected from corn starch and potato starch, preferably wherein the physically modified starch is a physically modified potato starch.

~~11.~~9. A composition according to any of claims 1 to ~~10~~8, wherein the composition is free from other compounds.

~~12.~~10. A method for preparation of a composition according to any one of claims 1 to ~~11~~9, comprising the steps:

a) preparing a homogeneous mixture comprising from 5% by weight to 75% by weight of a particulate, expanded, gelatinized potato starch and 25% to 95% by weight of an edible solid particulate component;
b) adding water to the mixture from step a) while mixing;
c) transferring the mixture from step b) to a drier,
d) drying the mixture from step c);
e) discharging the dried and agglomerated mixture from step d) from the drier; and
f) optionally sieving and optionally packing the mixture from step e).

~~13.~~11. A method according to claim ~~12~~10, wherein in step b) the amount of water ranges from 10% to 24% of the total amount of particulate, expanded, gelatinized potato starch and edible solid particulate component.

~~14.~~12. A method according to claim ~~12~~ 10 or ~~13~~11, wherein the mixing in step a) and step b) is done at a temperature ranging from 10°C to 30°C.

~~15.~~13. Use of a particulate, expanded, gelatinized potato starch to improve the flowability and/or decrease dustiness and/or improve the agglomeration and/or improve the solubility of a mixture comprising an edible solid particulate component, and such particulate, expanded, gelatinized potato starch.