

ABSTRACT

Sago-based gelling starches and the use thereof. Such modified starches exhibit exceptionally fast gelling properties, high gel strengths, and exceptional elasticity. These properties allow for significantly reduced processing times, including reduced hold times. Further, the higher gel strength allows for reduced starch levels without loss of final product gel strength integrity or texture. The instant gelling starches are particularly useful in food systems of the type that gel upon standing, such as pie and cream fillings, puddings, spreads, and jellies.