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(54) Title: AGGLOMERATED COMPOSITION COMPRISING AN EDIBLE SOLID PARTICULATE COMPONENT AND A POTATO STARCH

(57) Abstract: The objective of the present invention is to provide a composition containing an edible solid particulate component, for example a starch, which is free from additives like maltodextrin, lactose and flowability improvers. Nevertheless, the removal of such additives should not lead to inferior qualities of such composition when in use. The objective of this invention is to provide an alternative to such additives, which has a natural image for consumers, and which can lead to benefits like good dissolution of the starch, no clumping during dissolution, good flowability of a dry mixture in a factory, and which does not lead to a dusty dry powder mixture. This problem has been solved by agglomerating an edible solid particulate component, preferably containing a starch, with particulate, expanded, gelatinized potato starch, to create a dry, particulate, agglomerated composition. The combination of these ingredients leads to improvement of the free-flowability of such mixture, and/or decrease of the dustiness and/or improvement of the solubility of a mixture comprising such ingredients.



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