

DS 4121-2

VISCOSTAR® 4121

International
Starch
Trading

VISCOSTAR® 4121 is a food grade modified starch.

Properties:

Colour:	White to off-white	
Form:	Powder	
Bulk density:	Approx. 700 g/l	
Moisture:	Max. 14%	<i>ISO 1741</i>
pH:	4 – 7	<i>ISI 26</i>

When cooked in water the gel appears translucent cloudy with a neutral taste and high water-holding capacity.

Properties of the cooked gel:

Heat resistance	High
Shear resistance	High
Freeze-thaw resistance	Medium
Acid resistance	Medium

Applications:**Bakery products:**

Cookies	excellent
Pastries	excellent
Cream fillings / toppings	good

Meat:

Sausage products	good
Ham	good

Fish:

Surimi	good
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Batter mixed products:

Battering	good
Coating	excellent

Other:

Instant pudding	excellent
Extruded snacks	good

Label Declaration:

VISCOSTAR® 4121 is labelled "Modified Starch".

EU regulation: E 1412

Packing:

20 kg paper valve bag or big bag

Tariff Code:

EU: 3505.10.50.00
US: 3505.10.50.00

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