

DS 4122-4

VISCOSTAR® 4122

International  
Starch  
Trading

VISCOSTAR® 4122 is a food grade modified starch. GMO-free.

### Properties:

<b>Colour:</b>	White to off-white	
<b>Form:</b>	Powder	
<b>Bulk density:</b>	Approx. 700 g/l	
<b>Moisture:</b>	Max. 14%	ISO 1741
<b>pH:</b>	4 – 6.5	ISI 26
<b>Ash:</b>	Max. 0.5%	ISI 02
<b>Whiteness:</b>	Min. 90	ISI 44
<b>SO<sub>2</sub>:</b>	Max. 30 ppm	ISI 20
<b>Viscosity:</b>	Min. 400 peak <sub>6%</sub>	ISI 19

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:

Bread	excellent
Cookies	excellent
Pastries	excellent
Cream fillings / toppings	good

#### Meat:

Sausage products	good
Ham	good

#### Fish:

Surimi	good
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#### Other:

Extruded snacks	good
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### Label Declaration:

VISCOSTAR® 4122 is labelled "Modified Starch".

**EU regulation:** E 1412

### Packing:

20 kg paper valve bag or big bag.

Store in a clean and dry place.

### Tariff Code:

EU: 3505.10.50.00

US: 3505.10.50.00

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