

DS 4141-3

VISCOSTAR® 4141

International
Starch
Trading

VISCOSTAR® 4141 is a food grade modified starch. GMO-free.

Properties:

Colour:	White to off-white	
Form:	Powder	
Bulk density:	Approx. 700 g/l	
Moisture:	Max. 14%	<i>ISO 1741</i>
pH:	4.5 – 6.5	<i>ISI 26</i>
Ash:	Max. 0.5%	<i>ISI 02</i>
Whiteness:	Min. 90	<i>ISI 44</i>
SO₂:	Max. 30 ppm	<i>ISI 20</i>
Viscosity:	350-700 peak _{6%}	<i>ISI 19</i>

When cooked in water the gel appears clear to cloudy with a neutral taste and little tendency to retrogradation. Prevents water release.

Properties of the cooked gel:

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

Applications:**Bakery products:**

Bread	excellent
Cakes	excellent
Creme Fillings / Toppings	excellent
Canned fish products	excellent

Fish:

Frozen fish products	excellent
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Sauces and dressings:

Sauces, low pH	good
Sauces	excellent
Gravies / marinated products	excellent
Mayonnaise / salad dressings	good
Canned products	good

Other:

Instant pudding	excellent
Frozen pizza	excellent

Label Declaration:

VISCOSTAR® 4141 is labelled "Modified Starch".

EU regulation: E 1414

CAS: 68130-14-3

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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