

DS 4142-3

VISCOSTAR® 4142

International
Starch
Trading

VISCOSTAR® 4142 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>

When cooked in water the gel appears clear to cloudy with a neutral taste.

Properties of the cooked gel:

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

Applications:**Bakery products:**

Bread	good
Cakes	good
Creme Fillings / Toppings	excellent

Fish:

Canned fish products	excellent
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Sauces and dressings:

Sauces pH > 3,5	excellent
Gravies / marinated products	excellent
Mayonnaise / salad dressings	good
Canned products	excellent

Other:

Instant pudding	excellent
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Label Declaration:

VISCOSTAR® 4142 is labelled "Modified Starch".

EU regulation: E 1414

CAS: 68130-14-3

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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