

DS 4201-6

VISCOSTAR® 4201

International
Starch
Trading

VISCOSTAR® 4201 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:	5 – 7.5	<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:	Min. 400 peak _{6%}	<i>ISI 19</i>

When cooked in water the gel appears translucent and clear with a neutral taste. The gelatinization temperature is low and resistance against retrogradation is good.

Properties of the cooked gel:

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

Applications:**Meat:**

Sausage products	excellent
Ham	excellent
Meat balls	excellent

Fish:

Surimi	excellent
Frozen fish products	excellent
Boiled fish paste	excellent
Deep fried fish paste	excellent

Batter mixed products:

Predusting	excellent
Battering	excellent
Coating	excellent

Label Declaration:

VISCOSTAR® 4201 is labelled "Modified Starch".

EU regulation: E 1420

CAS: 9045-28-7

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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