

DS 4203-3

VISCOSTAR® 4203



International
Starch
Trading

VISCOSTAR® 4203 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%	ISO 1741
pH:	4.5 – 6.5	ISI 26

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. High water absorption and expandability.

Properties of the cooked gel:

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

Applications:

Noodles and Snacks:

Noodles	excellent
Extruded snacks	excellent

Label Declaration:

VISCOSTAR® 4203 is labelled "Modified Starch".

EU regulation: E 1420

CAS: 9045-28-7

Packing:

25 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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