

DS 4205-3

VISCOSTAR® 4205

International
Starch
Trading

VISCOSTAR® 4205 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 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:**Bakery products:**

Cakes excellent

Noodles:

Noodles excellent

Label Declaration:

VISCOSTAR® 4205 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

Disclaimer. The information contained in this publication is to the best of our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products and recommendations for their specific purpose. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.