

DS 4206-3

VISCOSTAR® 4206

International
Starch
Trading

VISCOSTAR® 4206 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:**

Breads	excellent
Cakes	excellent
Fruit fillings / toppings	excellent

Noodles:

Noodles	excellent
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Label Declaration:

VISCOSTAR® 4206 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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