

DS 4221-4

VISCOSTAR® 4221

International
Starch
Trading

VISCOSTAR® 4221 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
Ash:	Max. 0.5%	ISI 02
Whiteness:	Min. 90	ISI 44
SO₂:	Max. 30 ppm	ISI 20
Viscosity:	Min. 500 peak _{6%}	ISI 19

When cooked in water the gel appears clear to cloudy with a neutral taste. It has a smooth and heavy flow texture with little tendency to retrogradation. It prevents water release in products

Properties of the cooked gel:

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

Applications:

Bakery products:	
Cakes	good
Fruit Fillings / Toppings	excellent
Fish:	
Canned fish	good
Frozen fish products	excellent
Sauces and dressings:	
Sauces, incl. low pH	excellent
Gravies / marinated products	excellent
Mayonnaise / salad dressings	excellent
Canned products	excellent
Other:	
Soup	excellent
Noodles	good
Instant pudding	excellent
Yoghurt	excellent

Label Declaration:

VISCOSTAR® 4221 is labelled "Modified Starch".

EU regulation: E 1422

Packing:

25 kg paper valve bag or big bag.

Store in a clean and dry place.

CAS no.: 68130-14-3

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.