

DS 200-3

VISCOSTAR® 200



International
Starch
Trading

VISCOSTAR® 200 is a high quality starch extracted from Irish potatoes.

Properties:

Colour:	White to off-white
Form:	Powder
Bulk density:	Approx. 700 g/l
Moisture:	Max. 20% <i>ISO 1741</i>
pH:	Approximately 6 <i>ISI 26</i>

VISCOSTAR® 200 is a food grad starch extracted from fresh tubers with the original granule structure intact and it is insoluble in cold water. When cooked in water the gel appears clear and transparent.

Applications

Due to its clear gel and excellent viscosity *VISCOSTAR® 200* finds uses as a binder and texturizer in foods.

VISCOSTAR® 200 forms gels with little set-back.

Label Declaration:

VISCOSTAR® 200 is labelled "Starch".

Codes:

CAS RN: 009005-25-8

Packing:

25 kg paper.

Tariff Code:

EU: 1108.13.00.00

US: 1108.13.00.00

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