

DS 4121-2

VISCOSTAR® 4121

International  
Starch  
Trading

VISCOSTAR® 4121 is a food grade modified starch.

**Properties:**

<b>Colour:</b>	White to off-white	
<b>Form:</b>	Powder	
<b>Bulk density:</b>	Approx. 700 g/l	
<b>Moisture:</b>	Max. 14%	ISO 1741
<b>pH:</b>	4 – 7	ISI 26

When cooked in water the gel appears translucent cloudy with a neutral taste and high water-holding capacity.

**Properties of the cooked gel:**

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

**Applications:****Bakery products:**

Cookies	excellent
Pastries	excellent
Cream fillings / toppings	good

**Meat:**

Sausage products	good
Ham	good

**Fish:**

Surimi	good
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**Batter mixed products:**

Battering	good
Coating	excellent

**Other:**

Instant pudding	excellent
Extruded snacks	good

**Label Declaration:**

VISCOSTAR® 4121 is labelled "Modified Starch".

**EU regulation:** E 1412

**Packing:**

20 kg paper valve bag or big bag

**Tariff Code:**

EU: 3505.10.50.00  
US: 3505.10.50.00

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