

DS 4142-3

VISCOSTAR® 4142

International  
Starch  
Trading

VISCOSTAR® 4142 is a food grade modified starch. GMO-free.

**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%	<i>ISO 1741</i>
<b>pH:</b>	4.5 – 6.5	<i>ISI 26</i>

When cooked in water the gel appears clear to cloudy with a neutral taste.

**Properties of the cooked gel:**

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

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

Bread	good
Cakes	good
Creme Fillings / Toppings	excellent

**Fish:**

Canned fish products	excellent
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**Sauces and dressings:**

Sauces pH > 3,5	excellent
Gravies / marinated products	excellent
Mayonnaise / salad dressings	good
Canned products	excellent

**Other:**

Instant pudding	excellent
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**Label Declaration:**

VISCOSTAR® 4142 is labelled "Modified Starch".

**EU regulation:** E 1414

**CAS:** 68130-14-3

**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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