

DS 4201-6

VISCOSTAR® 4201

International
Starch
Trading

VISCOSTAR® 4201 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:	5 – 7.5	<i>ISI 26</i>
Ash:	Max. 0.5%	<i>ISI 02</i>
Whiteness:	Min. 90	<i>ISI 44</i>
SO₂:	Max. 30 ppm	<i>ISI 20</i>
Viscosity:	Min. 400 peak _{6%}	<i>ISI 19</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.

Properties of the cooked gel:

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

Applications:

Meat:

Sausage products	excellent
Ham	excellent
Meat balls	excellent

Fish:

Surimi	excellent
Frozen fish products	excellent
Boiled fish paste	excellent
Deep fried fish paste	excellent

Batter mixed products:

Predusting	excellent
Battering	excellent
Coating	excellent

Label Declaration:

VISCOSTAR® 4201 is labelled "Modified Starch".

EU regulation: E 1420

CAS: 9045-28-7

Packing:

20 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

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.