

DS 4205-3

VISCOSTAR® 4205



International  
Starch  
Trading

VISCOSTAR® 4205 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%	ISO 1741
<b>pH:</b>	4.5 – 6.5	ISI 26

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. High water absorption and expandability.

**Properties of the cooked gel:**

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

**Applications:**

<b>Bakery products:</b>	Cakes	excellent
<b>Noodles:</b>	Noodles	excellent

**Label Declaration:**

VISCOSTAR® 4205 is labelled "Modified Starch".

**EU regulation:** E 1420

**CAS:** 9045-28-7

**Packing:**

25 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

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