

DS 4206-3

VISCOSTAR® 4206

International  
Starch  
Trading

VISCOSTAR® 4206 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:

#### Bakery products:

Breads	excellent
Cakes	excellent
Fruit fillings / toppings	excellent

#### Noodles:

Noodles	excellent
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### Label Declaration:

VISCOSTAR® 4206 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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