

# Modified Food grade starch

Modified Food grade starch is a modified starch designed to suit the requirement of food products. It is a stabilized and inhibited cook able starch. It is especially suitable as a thickener in various food products those are to be cooked during the process.

## ADVANTAGES

- Clear paste
- Texture
  - Pulpiness
  - Smoothness
- Stable against high temperature
- Holds moisture of the product.
- Shear Stable.
- pH stable
- Freeze thaw stable

DESCRIPTION: Native starches are susceptible to viscosity breakdown either from prolonged heating, high shear, acidic condition or all three. **Modified Food grade starch** is appropriately inhibited to become tolerant to chemical and physical abuse. Cooked pastes of **Modified Food grade starch** is heavy bodied and less likely to breakdown with extended cooking time, increased acid or severe agitation.

**Modified Food grade starch** also contains nonfunctional chemical groups (also known as blocking groups).

The blocking group helps starch molecules to maintain its viscosity on cooling and does not change its texture. Due to such blocking groups, reassociation of amylose molecules is prevented and it does not form retrogradation. The consistency of the paste is maintained.

Specifications:

<b>ITEMS</b>	<b>SPECIFICATION</b>
Description	<b>White/off white free flowing powder.</b>
Moisture	<b>Maximum 12.5%</b>
Viscosity of 5% w/w Brookfield viscosity, RPM 30, At 30o C	<b>800 to 1200 CPS</b>
Total Count CFU/gm,	<b>Maximum 7500</b>
Yeast&Mold CFU/gm	<b>Maximum 200</b>
E.Coli/10gm	<b>Absent</b>
Salmonellae/25	<b>Absent</b>

AVAILABILITY:

Ultraflo 2.5 T 10 is available in 25 kg HDPE (lined) bags.