

PRODUCT SPECIFICATION

Product code: ADA58

Name of product: Modified Starch

Chemical name: Acetylated distarch adipate (E1422)

No	Items	Specification	Test Method
1	Appearance	White	PD100069
2	Moisture	Max 14%	PL204008
3	Starch content	Min 85%	PL204007
4	Viscosity	(5% solution) 95°C _{0 min} Min 300BU 95°C _{10 min} Min 310BU	PL204006
5	pH (20% solution)	4.5 ~ 7.0	PL204003
6	DS	0.042-0.050	PL204009
7	SO ₂	Less than 10ppm	PL204005
8	Whiteness	Min 88%	PL204019
9	Slurry residue	Max 0.03%	PL204004
10	Total Plate Count	Max 10,000	FDA 200 chapter 3
11	Foreign matter	Negative	PL204011

Features:

- ✚ Improve low temperature stability.
- ✚ Excellent resistance to high heat.
- ✚ Mechanical shear and low pH.

Applications: Canned foods, frozen foods, soy sauce, tomato ketchup, soup, yogurt, meat-ball, fish-ball, pudding and jelly, baked foods, etc.

Dosage: 2-10%.

Quality certificates: HACCP, Kosher, Halal (HCA), HALAL (MUI), ISO 9001, FSSC 22000.

Packaging: 25 kg, 500kg, 800kg and 1000kg bag.