

PRODUCT SPECIFICATION

Name of product: Modified Starch.

Chemical name: Acetylated distarch phosphate; hydrogen phosphate acetate. E number: E1414

NO	ITEMS	PRODUCT CODE			
		ADP27	ADP28	ADP29	ADP60
1	Appearance	White	White	White	White
2	Moisture	Max 14%	Max 14%	Max 14%	Max 14%
3	Starch content	Min 85%	Min 85%	Min 85%	Min 85%
4	Viscosity (BU)	Min 750 (6% solution)	Min 750 (6% solution)	(5% solution) Peak: 340-440BU 95°C _{0 min} 280 - 370 BU 95°C _{10 min} 280 - 380 BU	(5% solution) Peak: 380-480BU 95°C _{0 min} 335 - 435 BU 95°C _{10 min} 340 - 440 BU
5	pH (20% solution)	4.5 ~ 7.0	4.5 ~ 7.0	4.5 ~ 7.0	4.5 ~ 7.0
6	SO ₂	Less than 10ppm	Less than 10ppm	Less than 10ppm	Less than 10ppm
7	Whiteness	Min 88%	Min 88%	Min 88%	Min 88%
8	Slurry residue	Max 0.03%	Max 0.03%	Max 0.03%	Max 0.03%
9	Acetyl group (DS)	0.020 ~ 0.030	0.020 ~ 0.030	0.050 ~ 0.060	0.060 ~ 0.070
10	Total Plate Count	Max 10,000	Max 10,000	Max 10,000	Max 10,000
11	Heavy metal (Pb)	Max 20ppm	Max 20ppm	Max 20ppm	Max 20ppm
12	Arsenic (As ₂ O ₃)	Max 3ppm	Max 3ppm	Max 3ppm	Max 3ppm
13	Foreign matter	No	No	No	No

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, gravies, yogurt, meat-ball, fish-ball, pudding and jelly, baked foods.

* Dosage: 2-10%

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

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

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NO	ITEMS	PRODUCT CODE			
		ADP35	ADP51	ADP52	ADP34
1	Appearance	White	White	White	White
2	Moisture	Max 14%	Max 14%	Max 14%	Max 14%
3	Starch content	Min 85%	Min 85%	Min 85%	Min 85%
4	Viscosity	(6% solution) 95°C _{0 min} 250 - 500BU	(6% solution) 95°C _{0 min} Min 700BU 95°C _{30 min} Min 800BU	(6% solution) 95°C _{0 min} 400 ~ 500BU 95°C _{30 min} 600 ~ 700BU	(5% solution) Peak: Min 400BU
5	pH (20% solution)	4.5 ~ 7.0	4.5 ~ 7.0	4.5 ~ 7.0	4.5 ~ 7.0
6	DS	0.060-0.070	0.020~0.030	0.020~0.030	0.050- 0.060
7	SO ₂	Less than 10ppm	Less than 10ppm	Less than 10ppm	Less than 10ppm
8	Whiteness	Min 88%	Min 88%	Min 88%	Min 88%
9	Slurry residue	Max 0.03%	Max 0.03%	Max 0.03%	Max 0.03%
10	Total Plate Count	Max 10,000	Max 10,000	Max 10,000	Max 10,000
11	Heavy metal (Pb)	Max 20ppm	Max 20ppm	Max 20ppm	Max 20ppm
12	Arsenic (As ₂ O ₃)	Max 3ppm	Max 3ppm	Max 3ppm	Max 3ppm
13	Foreign matter	No	No	No	No

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NO	ITEMS	PRODUCT CODE			
		ADP30	ADP31	ADP56	ADP99
1	Appearance	White	White	White	White
2	Moisture	Max 14%	Max 14%	Max 14%	Max 14%
3	Starch content	Min 85%	Min 85%	Min 85%	Min 85%
4	Viscosity	(5% solution) 95°C _{0 min} 350 - 450 BU 95°C _{10 min} 360 - 460 BU	(6% solution) 95°C _{0 min} 500 - 600 BU 95°C _{10 min} 580 - 680 BU	(6% solution) Peak: Min 850BU 95°C _{0 min} Min 750BU 95°C _{30 min} Min 750BU	(6% solution) peak: 800-1000BU
5	pH (20% solution)	4.5 ~ 7.0	4.5 ~ 7.0	4.5 ~ 7.0	4.5 ~ 7.0
6	DS	Less than 10ppm	Less than 10ppm	0.065~0.075	0.035-0.045
7	SO ₂	Min 88%	Min 88%	Less than 10ppm	Less than 10ppm
8	Whiteness	Max 0.03%	Max 0.03%	Min 88%	Min 88%
9	Slurry residue	0.060 ~ 0.070	0.060 ~ 0.070	Max 0.03%	Max 0.03%
10	Total Plate Count	Max 10,000	Max 10,000	Max 10,000	Max 10,000
11	Heavy metal (Pb)	Max 20ppm	Max 20ppm	Max 20ppm	Max 20ppm
12	Arsenic (As ₂ O ₃)	Max 3ppm	Max 3ppm	Max 3ppm	Max 3ppm
13	Foreign matter	No	No	No	No

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