

Cold swelling, modified starch

Description	Pregelatinized acetylated potato starch, applied as thickening and texturing agent for the manufacture of instant bakery cream powders.	
Product Details	Type of product:	cold swelling modified potato starch
	EEC No.:	E 1414
	Appearance:	fine white powder
	Moisture:	max. 6.0 %
	pH value (5 % conc.):	approx. 6.5
Physical Properties	Solubility:	cold water swelling
	Structure:	short
	Taste and odour:	neutral
	Stability:	good
	Viscosity:	approx. 9500 mPas
Measuring method	10 g cold swelling, modified starch is premixed with 20 g powdered sugar. Whilst stirring with a mixer the mixture is added to 170 ml dist. water; stirring time 2 min. After 10 min. standing at 20 °C the viscosity is measured with a Brookfield-Viscosimeter, type HAT, spindle 4, 20 rpm.	
Specific functional properties	distinguishes itself by good viscosity stability and gives in cold water short, medium viscous solutions. Besides this starch has a good, mild acid stability, a good baking and freeze thaw stability. Bakery products manufactured with this cold swelling, modified starch show a short, creamy texture and good mouth feeling properties.	
Application	The cold swelling, modified starch is applied as thickening and texturing agent for the manufacture of instant baking cream powders, butter creams and toppings with good stabilizing, freeze thaw and baking properties. For the application in instant sauces, cream and dressing powders it can be used as thickening and stabilizing agent with good texturing and foam stabilizing properties.	

PRODUCT SPECIFICATION

cold swelling, modified starch

METHODS

A0010	Moisture device: surface dryer	max. 6.0 %
A0022	Lightness variable (L*) device: colorimeter	min. 90.0
A0041	pH value device: pH meter	5.5 - 7.0
A0135	Sieve analysis > 0.125 mm device: sieving machine	max. 10.0 %
V020052	Brookfield viscosity device: Brookfield viscometer	8,000 - 11,000 mPa · s
M0011	Aerobic mesophilic bacteria Plate Count Agar, 72 h at 30 °C	max. 5,000 cfu/g
M0015	Yeasts Yeast Extract Glucose Chloramphenicol Agar, 72-120 h at 25 °C	max. 100 cfu/g
M0022	Mould Yeast Extract Glucose Chloramphenicol Agar, 72-120 h at 25 °C	max. 100 cfu/g
M0006	E. coli Chromocult Coliform Agar, 24-48 h at 37 °C	not detectable / g

IN ADDITION TO SPECIFICATION

cold swelling, modified starch

AVERAGE NUTRITIONAL VALUES PER 100 G

Energy	1598 kJ 376 kcal
Fat	0.1 g
of which saturates	0 g
Carbohydrate	94 g
of which sugars	0 g
Protein	0.1 g
Salt	0.13 g

Allergen information

Product: cold swelling, modified starch

According to Regulation (EC) no. 1169/2011

Allergen	Ingredient		Possible cross contamination
	Yes	No	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Milk and products thereof (including lactose)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts) and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or 10 mg/litre, calculated as SO ₂	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Allergen information

Product: cold swelling, modified starch

Topic: Non-GMO

The above mentioned product does not consist of genetically modified organisms.

No genetic engineering processes and/or substances derived from genetically modified organisms are used in the manufacture of the product.

Concluding, the above mentioned product is not subject to the labelling requirements of Regulations (EC) No. 1829/2003 and 1830/2003.