

FUNCTIONAL BENEFITS

- Improved process tolerance to heat, acid and shear
- Increased viscosity and stability
- 100 % cold water soluble
- Good flow property of paste even in higher viscosity
- Film forming, gloss or crunchy texture
- Effective water retention capacity.
- Increases flexibility and improves the finished product's surface.

APPLICATIONS

- Products such as Mayonnaise, fruit fillings, cream fillings, gravies, Ketchup and sauces are just some of the applications where SOFTGEL 1442 could be used.
- In addition, its stability allows its application to span the dry mix, canned or chilled/frozen food segments.

PACKAGING & STORAGE

- Packed in a paper bag with additional inner LDPE liner.
- Net weight: 40 kg/bag.
- Stored in a ambient temperature, protected from sunlight and moisture.
- Two years shelf life under proposed packing and storage condition.

CONTACT

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SOFTGEL - 1442

Modified Food Starch

E Number: E 1442

SOFTGEL 1442 is a modified food starch derived from potato. It is having good resistance to heat, acid, and shear. It gives this tolerance to a food product along with relatively good freeze/thaw stability and the desirable bland taste. It provides smooth, heavy bodied, short texture to food products. SOFTGEL 1442 allows the food formulators to take advantage of its bland flavour and delicate mouth-feel in a wide range of food preparations.

CERTIFIED BY:

- KOSHER
- HALAL
- FSSAI
- GMP
- ISO

SL.No	PARAMETERS	SPECIFICATION
1	Appearance	White free flowing powder
2	Odour	No Odour
3	Solubility	100 % Cold water soluble
4	Loss on drying	Not more than 5.00 % w/w
5	pH (5% Solution)	4.00 to 7.00
б	Sulphur dioxide	Not more than 50 ppm
7	Sulphated Ash	Not more than 0.5 %
8	Particle Size	Minimum 99 % passes through
		80# ASTM sieve
9	Bulk Density	0.5 to 0.65 g/ml
10	Viscosity: By Brookfield DV-I prime [5% solution, @ 30°C,	750 to 1000 cps
	Spindle 03, 20 RPM]	
11	Heavy Metals: Lead Arsenic Mercury Cadmium	Not more than 2.0 ppm Not more than 1.0 ppm Not more than 0.1 ppm Not more than 1.0 ppm
12	Microbial load: Total aerobic microbial count Total yeast and mould count Escherichia coli Salmonella	Not more than 1000 cfu/g Not more than 100 cfu/g Should be absent/10g Should be absent/10g