

Cargill Set 05030

Description	Acid-treated, thinned common corn starch E1401 (acid-treated starch)		
Functionality	<ul style="list-style-type: none"> - strong gelling characteristics - low viscosity permits use at higher solids - low viscosity results in improved handling characteristics - cooks out, even in the presence of high sugar concentrations 		
Typical Data	Moisture	%	11.0
	pH		5.0
	Ash	%	0.4
	Bulk Density (packed)	lbs/ft ³	48
		g/l	770
	Viscosity (Alkaline Fluidity)	mls	72
Applications	<p>Cargill Set 05030 is recommended as a gelling agent in confectionery products such as:</p> <ul style="list-style-type: none"> - gum drops - orange slices - jelly beans <p>USE: When used in combination with AmyloGel 03001 or AmyloGel 03003, drying times can be reduced to 24 hours or less.</p>		
Packaging	Semi-bulk Net 50 lb. (22.5 kg) multi-ply bags		
Storage	Best storage is realized in a clean, dry, odor-free area at ambient temperature and humidity. The recommended best before date for starch is 24 months from date of manufacture. Starches stored beyond the best before date should be tested periodically for fitness of use.		
Legislation	<p>Cargill Set 05030 complies with FDA regulations, paragraph 21 <u>CFR</u> 172.892 and EC Directive 95/2/EC.</p> <p>Cargill Set 05030 should appear in the ingredient list as “food starch-modified.”</p> <p>Please consult your legal counsel for labeling requirements.</p>		
HTS Code	3505.10.0040		
Safety	Excessive dusting is flammable and explosive		

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01/03/03

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