

Cargill Set 05032

Description	Acid-treated, thinned common corn starch E1401 (Acid-treated starch)		
Functionality	<ul style="list-style-type: none"> - strong gel forming characteristics - very low viscosity permits use at high solids - very low viscosity results in improved handling characteristics - cooks out, even in the presence of high sugar concentrations - good clarity 		
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	30
Applications	<p>Cargill Set 05032 is recommended as a gelling agent in confectionery products such as:</p> <ul style="list-style-type: none"> - gum drops - orange slices - jelly bean centers <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 05032 complies with FDA regulations, paragraph 21 <u>CFR</u> 172.892 and EC Directive 95/2/EC.</p> <p>Cargill Set 05032 should appear in the ingredient list in the USA as "food starch-modified" and as "starch" in the EU.</p> <p>Please consult your legal counsel for labeling requirements.</p>		
HTS Code	3505.10.0040		
Safety	Excessive dusting can be flammable and explosive.		

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