

Cargill Set™ 05034

Description	Acid-treated, thinned common corn starch E1401 (Acid-treated starch)		
Functionality	<ul style="list-style-type: none">- thin-boiling starch designed for the confectionery industry- low hot-paste viscosity at hot solids- quickly sets to a clear gel on cooling		
Typical Data	Moisture	%	11.0
	pH (1:5)		5.5
	Bulk Density (loose)	lbs/ft ³	32
	Alkali fluidity	15 g	70 mL
	Screen Analysis		
	On 100 mesh	%	2.0
Applications	Cargill Set™ 05034 can be cooked by batch process or with continuous cooking systems, such as: <ul style="list-style-type: none">- hard gum candies- soft jelly candies		
Packaging	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	This is a food starch-modified as defined in CFR 21 172.892. Please consult your legal counsel for labeling requirements.		
HTS Code	3505.10.0040		
Safety	Excessive dusting is flammable and explosive		

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