

EmCap 06376

Description	Stabilized waxy maize starch E 1450 (starch sodium octenyl succinate)		
Functionality	<ul style="list-style-type: none"> - good encapsulating properties - low viscosity - cold water soluble - cloud formation - easily dispersible - good oxidation resistance - dextrinized starch 		
Typical Data	Moisture	%	6.0
	pH		2.8
	Ash	%	0.3
	SO ₂	mg/kg	10 max.
	Bulk Density (packed)	lbs/ft ³	51
		g/l	815
	Brookfield Viscosity		
	30% solids, 77° F (25° C)	cps	90
Applications	<p>EmCap 06376 is a lipophilic starch and functions as a barrier to reduce oxidation. It has effectively replaced gum Arabic as a spray-drying agent for products requiring emulsification. It can be used alone or in combination with maltodextrins or corn syrup solids (spray-dried glucose syrup) to control viscosity with negligible impact on yield. Typical applications include:</p> <ul style="list-style-type: none"> - spray-dried clouding agents - high fat systems - spices / savory 		
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	EmCap 06376 complies with FDA regulations, paragraph 21 <u>CFR</u> 172.892 and EC Directive 95/2/EC. EmCap 06376 should appear in the ingredients list in the USA as "food starch - modified" and as "modified starch" in the EU. This product is derived from non-GM waxy corn. Please consult your legal counsel for labeling requirements.		

HTS Code

3505.10.0040

Safety

Excessive dusting is flammable and explosive

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01/03/03

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