

## StabiTex-Instant™ 12625

<b>Description</b>	Pregelatinized, stabilized and crosslinked waxy maize starch E 1414 (acetylated distarch phosphate)		
<b>Functionality</b>	<ul style="list-style-type: none"> <li>- resistant to heat, acid and shear conditions</li> <li>- moderate hydration rate</li> <li>- provides viscosity without cooking</li> <li>- good cold storage and freeze-thaw stability</li> <li>- provides moisture retention and extends shelf life in baked products</li> <li>- short texture</li> <li>- superior paste clarity</li> </ul>		
<b>Typical Data</b>	Moisture	%	5.0
	pH		5.5
	Particle size		
	- residue on US 80 mesh (.180 mm)	%	0
	- through US 200 mesh (.075 mm)	%	85
	Bulk Density (packed)	lbs/ft <sup>3</sup>	50
		g/l	800
<b>Applications</b>	StabiTex-Instant™ 12625 is a pregelatinized thickener and binder designed to provide good process stability in a wide range of food products, such as: <ul style="list-style-type: none"> <li>- fruit fillings (fresh and frozen)</li> <li>- instant puddings and pie fillings</li> <li>- cake and bakery mixes</li> <li>- soup, sauce and gravy mixes</li> <li>- batter mixes</li> </ul>		
<b>Packaging</b>	Net 50 lb. (22.5 kg) multi-ply bags		
<b>Storage</b>	Best storage is realized in a clean, dry, odor-free area at ambient temperature and humidity. The recommended best before date for starch is 12 months from date of manufacture. Starches stored beyond the best before date should be tested periodically for fitness of use.		
<b>Legislation</b>	StabiTex-Instant™ 12625 complies with FDA regulation 21 <u>CFR</u> 172.892 and should appear in the ingredients list as "food starch-modified". Please consult your legal counsel for labeling requirements.		
<b>HTS Code</b>	3505.10.0040		
<b>Safety</b>	Excessive dusting is flammable and explosive		

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