

BatterCrisp 90240

Description	Stabilized high amylose starch E1420 (Acetylated starch)		
Functionality	<ul style="list-style-type: none"> - provides a crisp texture in battered foods, especially in french fries - significantly reduces oil pick-up in fried foods - provides structural integrity in battered and formed products - improves batter adhesion - reduces batter "blow off" during frying - improves handling tolerance of finished battered products 		
Typical Data	Moisture	%	11.0
	pH		5.5
	Ash	%	0.1
	Bulk Density (packed)	lbs/ft ³	45
		g/l	720
Applications	<p>Specialty batters and coatings with unique functionalities have been developed to create high quality, innovative foods. BatterCrisp 90240 has very good film forming properties and acts as a protective barrier in coatings. It is recommended as batter starch and coating agent for food products such as:</p> <ul style="list-style-type: none"> - french fries (stealth coating) - fish fillets - shrimps - poultry - meat products (marinated) - onion rings - vegetables <p>It strongly improves the texture and structure of extruded food products (such as potato, meat and vegetable products) by increasing the internal bonding strength to improve forming and cutting.</p>		
Packaging	Semi-bulk, bulk, rail or truck 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>BatterCrisp 90240 complies with FDA regulations, paragraph 21 <u>CFR</u> 172.892 and EC directive 95/2/EC.</p> <p>BatterCrisp 90240 should appear in the ingredients list in the USA as "food starch-modified" and as "modified starch" in the EU.</p> <p>Please consult your legal counsel for labeling requirements.</p>		

HTS Code

3505.10.0040

Safety

Excessive dusting is flammable and explosive

Cargill, Inc.

**1710 – 16th Street, S.E.
P.O. Box 1467
Cedar Rapids, IA 52406**

**Tel.: #1-877-650-7080
Telefax: #1-319-399-6680
customer_service@cargill.com**

01/03/03

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