



FUNCTIONAL BENEFITS

- Provides soft gel upon cooling.
- Thickening agent.
- Smooth, short texture when hot.
- Improves mouth feel.

APPLICATIONS

- Fruit gels
- Bakery Products
- Cream Fillings

PACKAGING & STORAGE

- Packed in a paper bag with additional inner LDPE liner.
- Net weight: 25 / 40 kg per bag.
- Stored in a ambient temperature, protected from sunlight and moisture.
- Two years shelf life under proposed packing and storage condition.

CONTACT

SRI KUMARAN STARCH INDUSTRIES

4E-1, Gandhi Road, Salem, Tamilnadu,
India-636007, Phone: +91427-2310717
Mobile No: +91-9442288048,
Email: kstarch@gmail.com,
Website: www.kumaranstarch.com

HIGEL - 40

Modified Food Starch

E Number: E 1412

It is a cook up starch mainly used as a thickening agent. It provides a smooth, short texture when hot and sets to a sort, tender gel upon cooling, especially in low pH foods. Owing to its high viscosity, it has significant texture-forming properties, which improve such product qualities as: solidity, flexibility, and ease of chewing.

CERTIFIED BY:

- KOSHER
- HALAL
- FSSAI
- GMP
- ISO

PARAMETERS	SPECIFICATION
Appearance	White free flowing powder.
Odour	No Odour
Moisture Content	Not more than 5.00 % w/w
Sulphur dioxide	Not more than 10 ppm
pH	4.00 to 7.50
Sulphated Ash	Not more than 0.50 %
Particle Size	Minimum 99 % passes through 150# ASTM sieve
Heavy Metals: Lead Arsenic Mercury Cadmium	 Not more than 2.0 ppm Not more than 1.0 ppm Not more than 0.1 ppm Not more than 1.0 ppm
Microbial load: Total aerobic microbial count Total yeast and mould count Escherichia coli Salmonella	 Not more than 1000 cfu/g Not more than 100 cfu/g Should be absent/10g Should be absent/10g