

PRODUCT CATALOGUE 2023



TAPIOCA STARCH





E1404

Viscosity 8 - 40 CPS (12 % slurry, cooked at 60oC by Brookfield with spindle No. 61, speed 60 rpm.)

CHARACTERISTICS:

- Good thin film forming force.
- Reduce water absorption, oxidation.
- Create original surface gloss products.
- Keep in clean, dry and cool place. Keep away from odorous and toxic materials.

Functional and nutritional benefits

Widely used in industry as Textile Sizing, Paper, Gypsum board...

Food industry: Peanut Coating, Nugget

Hot Water Swelling



E1412

Starch \geq 85,0 %

AOAC 920.44:2010

Viscosity 250-1000 BU

Brabender 6% (micro)

Cold and Hot Water Swelling

Functional and nutritional benefits

- o Create horizontal link.
- o Prevent small particles from bulging
- o Increases shear, tear, acid resistance and heat resistance.
- o Increasing toughness (replacing borax) for products

Application:

Widely used in food processing industries such as marshmallows, jambon, meatballs, fish balls, sausages, fish cakes, silk rolls Meat, frozen products thawed, Block Cheese, Pizza Cheese...



E1414

Viscosity ≥ 800 BU
Brabender 6% (micro)

Impurity $\leq 0,1$ %
TCVN 4587-88

Cold and Hot Water Swelling Functional and nutritional benefits

CHARACTERISTICS:

- o Helps maintain the even dispersion of substances in food.
- o Used as an agent to help form or preserve a mixture of substances that are not likely to be mixed
- o Increases the toughness of the food.

APPLICATION:

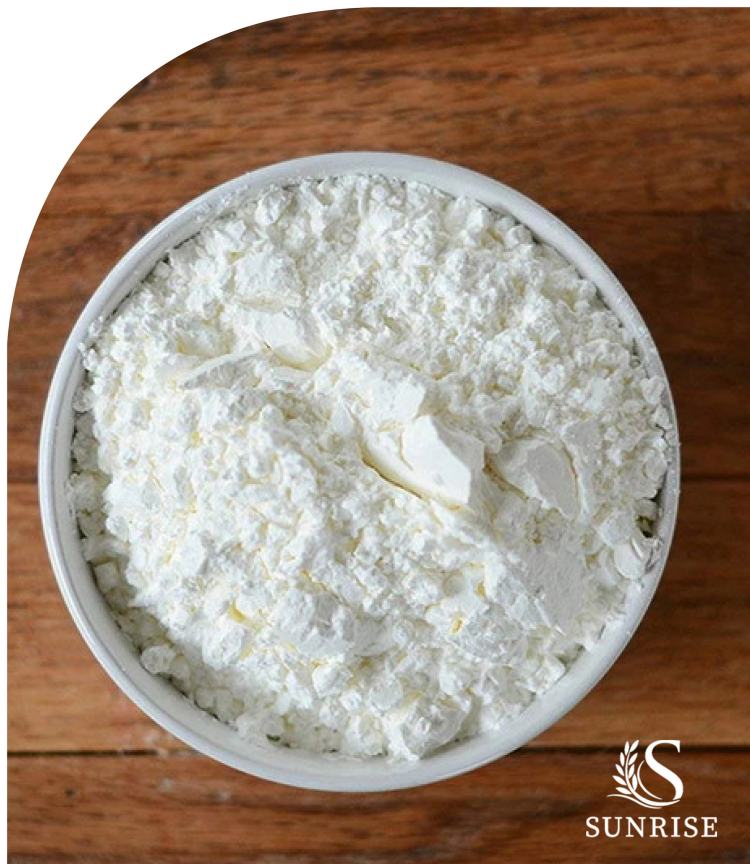
- o Widely applied in food processing industries such as: Sauces, Surimi, Meatballs, Fish Ball, Sausage, Frozen food.

E1420

- Starch $\geq 85,0\%$
- Viscosity ≥ 650 BU
- Fineness $\geq 99,0\%$
(150 mesh sieve)

Cold and Hot Water Swelling





E1442

Reality

E1442 plays numerous roles in the food or cosmetic industry due to its properties.

Functional and nutritional benefits

· Hydroxypropyl Diamidon phosphate is used in many products but is mostly used in frozen foods such as ice cream, smoothies, frozen pastries, dry mixes such as cupcakes, cheese, muffins, and cakes. , cookies, and self-saucing puddings, flavored cakes and sauces, mayonnaise, snacks and muesli bars, tuna and gravy.

Cold and Hot Water Swelling

E1422

Starch $\geq 85,0\%$
AOAC 920.44:2010

Viscosity ≥ 800 BU
Brabender 6% (micro)

Fineness $\geq 99,0\%$
TCVN 1874-86



Widely used in food processing industries such as Chili Sauce, Soya Sauce, Tomato Sauce, Vegetable Sauce, Mayonnaise, Canned Meat, Canned Fish, Fish Ball Pork, Jam, Jelly, Cupcake, soft cakes.

Cold and Hot Water Swelling



Native Tapioca Starch

Starch % 85.0

TCVN 9935:2013

(Moisture % 13%

TCVN 9934:2013

Viscosity BU 700

Brabender 6% (micro)

Functional and nutritional benefits

- Provides extremely high amounts of starch
- PH 5.0-7.0
- Maximum fiber content of 0.2 %
- Minimum whiteness content of 90%

• Application of native tapioca starch

It can be used to produce Ethanol, Feed, Food, Confectionery, MSG, Glue, Paper



E1450

Viscosity \geq 300 BU

Brabender 6% (micro)

Emulsifying ability $<$ 1-2

TCVN 4587-88

Cold and Hot Water Swelling

Functional and nutritional benefits

CHARACTERISTICS:

- o Excellent emulsification properties effectively reduces surface tension, helping oil and water phases combine to form a stable emulsion.
- o stability in high temperatures, Improved texture, Easy to disperse.

APPLICATION:

- o Widely applied in food processing industries such as: airy products, ice cream, juices, beverages, pastries, mayonnaise low fat.

COSMETIC INDUSTRY: creams and lotions



MALTODEXTRIN

Moisture(g/100g)

5.0 max result 1.38

DE VALUE, %

14-16 result 15.2

Functional and nutritional benefits

CHARACTERISTICS:

o Maltodextrin is generally used as a thickener or filler to increase the volume of a processed food. It's also a preservative that increases the shelf life of packaged foods.

APPLICATION:

o Widely applied in food processing industries such as: beer, ice cream, infant formula, brewing, potato chips and jerky, frozen food

In Beverages: Cool food, Solid drink, Coffee, Milk powder, Ice-cream powder, Enzyme preparation

In Health & Personal care: Baby products, bath products, cleansing products, eye makeup, shaving preparations and hair and skin care products



Pregelatinized

Viscosity ≥ 6.000 -mPa.s

5 % slurry

Moisture < 8.0 %

TCVN 9934:2013

Functional and nutritional benefits

· Pregelatinized Starches low gelatinization temperature is soluble in water at 10-12 degrees Celsius, and can be dissolved in cold water.

· Application: Widely used in food processing and industry, as stabilizer and additive in coal, plastic and heavy industry

· Grade: food & industry

Cold Water Swelling