

## MODIFIED TAPIOCA STARCH – LA (FOOD ADDITIVE)

**E-Number :** E1414 Acetylated Distarch Phosphate Starch

**CAS Number :** 68130-14-3

**Description :** Acetylated Distarch Phosphate Starch is gluten free and can be used as a stabiliser, thickener, binder, emulsifier during food and cosmetic processing. It is a chemically modified food starch crosslinked with sodium trimetaphosphate and esterified by vinyl acetate monomer.

**Application :** Stabiliser, thickener, binder, emulsifier, solvent, carrier, encapsulating agent, moisture control agent, firming agent, texturiser in foods; yogurt, puddings, mayonnaise, canned foods, ice-cream, frozen microwave noodle, sauce, salad dressing, seasoning and juice.

**Function and Benefit :** Acetylated Distarch Phosphate Starch stabilises oily foods by emulsify fat and prevent it from separating. It can form gels and thicken the texture without having to be heated. By treating native starch into Acetylated Distarch Phosphate Starch, it develops unique characteristics of good stability, high viscosity and resistant to coagulation. It is therefore predominantly used as a thickener, texturiser and binder to retain the product's physical characteristics and to ensure the mixture remains in an even state, as well as to provide more texture to liquid product. Acetylated Distarch Phosphate Starch has inherent flavour, without peculiar smell, making it perfect as food additive which does not interfere with the product.

### PHYSICAL AND CHEMICAL DATA

Appearance	White Powder	
Dry Solid Content	Min. 86	%
pH (at 20% Solution)	5.0 – 7.0	
Degree of Substitution	0.018 – 0.023	%
Viscosity (at 6% Solution at 95°C)	Min. 600	BU
Sieve Test: Pass Through 40 Mesh	Min. 98	%
Ash	Max. 0.5	%
Conductivity	Max. 500	uS/cm
SO <sub>2</sub>	Max. 10	ppm
Whiteness	Min. 90	%
Odour	Odourless	

**Packaging :** 25-kg Valve Bag Multiwall Food Grade Paper from Mondi.

**Label Instruction :** Product name, manufacturer's details, manufacturing date, expiry date, lot number and net weight.

**Shelf Life & Storage Condition :** 2-year shelf life. Keep closed packaging in dry and clean area at ambient temperature.

**Safety Information :** Please see Material Safety Data Sheet (MSDS)

## MODIFIED TAPIOCA STARCH – LA (FOOD ADDITIVE)

### MICROBIOLOGICAL DATA

Total Plate Count	:	Max 10,000	cfu/g
Yeast & Mold	:	Max 100	cfu/g
Escherichia coli	:	Negative	
Salmonella spp.	:	Negative	

### HEAVY METALS

Heavy Metals	:	Max 0.1	ppm
Lead (Pb)	:	Max. 2	ppm
Copper (Cu)	:	Max. 5	ppm
Arsenic (As)	:	Max. 1	ppm

#### Head Office

##### Mc Andrew and Partners Co.,Ltd.

1/241 Venice Di iris Soi Watcharapol 2/7  
 Watcharapol Road, Tharang, Bangkhen,  
 Bangkok, 10220, Thailand

Fax : +66 (0) 2103 - 6185

Tel : +66 (0) 2103 - 6184

#### Manufacturing Plant

##### Mc Andrew and Partners Co.,Ltd.

129, Moo 8, Chanthaburi-Sakao Road,  
 Tubsai, Pongnamron,  
 Chanthaburi, 22140, Thailand

Fax : +66 (0) 2103 - 6185

Tel : +66 (0) 2103 - 6184