



PRE GELETANIZED (FOOD GRADE)

It's a cold-water swelling starch and has a moderate solubility and viscosity. It has been chemically or mechanically processed to rupture all or part of the granules in the presence of water and subsequently dried and modified to render them compressible and flowable in character according to parameters which comply GMP and FDA product standards.

Applications:

- ❖ Instant food products
- ❖ Bakery and dairy products
- ❖ Confectionery products
- ❖ Frozen foods
- ❖ Instant pudding & Cake Mixes.

Functional properties:

- ❖ Cold water solubility
- ❖ Great water retainer
- ❖ Provides smooth
- ❖ Acts as retention agent
- ❖ Provides Stability

Packing & Storage:

- ❖ 25kg/50kg Paper/HDPE bag & It's Equivalent.
- ❖ Stored in a cool dry place, away from strong light & high Temperature to avoid moisture absorption.

