

ANGEL CLEATION 3300

DESCRIPTION

ANGEL CLEATION 3300 is Tapioca based **Functional Clean Label Starch**. ANGEL CLEATION 3300 is **Gluten free, Vegan, and Plant-Based starch**. ANGEL CLEATION 3300 is recommended for Higher Temperature and Shear Food Processing. It can be used in various applications such as Dairy puddings, Custards, yoghurts, Desserts and Bakery jams as a Thickener, Binder and Stabilizer.

SPECIFICATIONS

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	WHITE TO OFF WHITE COLOUR FINE FREE FLOWING POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	15% to 20% SOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 5% (aqu. Soln)	5 TO 7	IS 4706(PART 2)
4	VISCOSITY OF 5% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:2, RPM :100, Temp: 80 degree Celsius)	50-150 cP	ISI 17- 1e
5	MOISTURE CONTENT (w/w)	Max 13%	IS 4706(PART 2)
6	BULK DENSITY (gms/ ml)	0.45 TO 0.6	ASF/QP/QA/06/08
7	SIEVE RETENTION (100 MESH)	MAX 2%	BS 410 1986
8	ASH CONTENT (w/w)	Max 0.5%	IS 4706(PART 2)

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MICROBIOLOGICAL PARAMETERS

S.No	TEST PARAMETERS	UNITS	LIMITS AS PER FSSAI	METHOD OF ANALYSIS
1	Total Plate Count	Cfu/g	Not more than 40000	IS 5402
2	Yeast & Mould	Cfu/g	Not more than 100	IS 5403
3	<i>E coli</i>	Present/Absent/g	Absent	IS 5887:PART 1
4	Salmonella	Present/Absent/25	Absent	IS 5887:PART 3
5	Coliform	Cfu/g	Absent	IS:5402
6	<i>Staphylococcus aureus</i>	Present/Absent/25	Absent	IS 5887:PART 2
7	<i>Listeria monocytogenes</i>	Present/Absent/25	Absent	IS 14988:PART 1

MINERALS AND HEAVY METALS PARAMETERS

S.No	TEST PARAMETERS	UNITS	LIMITS AS PER FSSAI	METHOD OF ANALYSIS
1	Arsenic	Mg/kg	Not more than 1.1	FSSAI MANUAL 2016
2	Lead	Mg/kg	Not more than 2.5	FSSAI MANUAL 2016
3	Cadmium	Mg/kg	Not more than 1	FSSAI MANUAL 2016
4	Mercury	Mg/kg	Not more than 0.25	FSSAI MANUAL 2016
5	Copper	Mg/kg	Not more than 30	FSSAI MANUAL 2016
6	Tin	Mg/kg	Not more than 250	FSSAI MANUAL 2016
7	Zinc	Mg/kg	Not more than 50	FSSAI MANUAL 2016

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FEATURES AND BENEFITS

ANGEL CLEATION 3300 has an outstanding Process Tolerance and the Textural properties closely resemble modified starches, only minor adjustments in formulation are necessary to replace modified tapioca starches in food products.

ANGEL CLEATION 3300 imparts a Short Smooth Texture and sets to a Tender Gel upon cooling. As Tapioca based product, ANGEL CLEATION 3300 features a Lower Hot Viscosity which can be an advantage when using processing equipment such as Plate Heat Exchangers.

It has a Bland taste and so will not mask Flavors or Aromas. It gives a unique mouth feel to the products it is added to. Products formulated with ANGEL CLEATION 3300 have brighter flavors than the same products formulated with some modified starches.

It is highly bio-degradable and causes no harm to the Environment.

ANGEL CLEATION 3300 is a White powder that adds no Color to application and blends well with other ingredients.

ANGEL CLEATION 3300 contains no Fat, Protein, Fiber, Vitamins, or other Minerals.

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APPLICATIONS

In Custards, Dairy Puddings, Yoghurts, and Desserts:

ANGEL CLEATION 3300 is widely used in UHT Dairy applications due to its Compatibility with milk proteins, excellent Flavour release and outstanding Process Tolerance. It imparts a Rich creamy mouth feel, a smooth Short Texture and Low Hot Viscosity which are desirable characteristics of Dairy products. It can also be used as a Thickener and Stabilizing agent.

At high concentrations, ANGEL CLEATION 3300 will set to a stable tender gel upon cooling. ANGEL CLEATION 3300 may be used in conjunction with other gelling hydrocolloids to produce a further range of unique textures. It will form smooth short textured pastes at levels of 3 to 5%.

Bakery Jams:

ANGEL CLEATION 3300 can be used in Bakery fillings to give excellent Bake stability and good Flavour release. In such applications, usage levels are typically 5 to 6% which will provide a Thermo Reversible gel. ANGEL CLEATION 3300 can be used as an economical replacer for pectin.

STORAGE

Exhibits excellent stability when stored under cool and dry ventilated place. Avoid direct sun light.

BEST BEFORE DATE

Twelve months from the date of manufacturing.

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PACKING

Available in 25/50 Kgs net weight paper bags with moisture proof liner inside.

ADDITIONAL INFORMATION

FSSAI Certification	Yes
ISO 9001:2015 Certification standard from SGS	Yes
ISO 22000:2018 Certification standard from SGS	Yes
BRC Global Standard for Food Safety Certification from SGS	Yes
Kosher Certification by Kosher Check, British Columbia, Canada	Yes
Halal Certificate	Yes
ZED Certificate	Yes
Preservative	NOT PRESENT/ USED IN PRODUCT

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