

MOULDING STARCH

DESCRIPTION

Moulding Starch is a **Maize based Modified Starch**. **Moulding starch is a odourless, tasteless, Vegan and Plant-Based starch**. It is dominantly used in confectionery items as a replacement for Gelatine in products such as **Jellies, Candies , Marshmallows, Starch Gums, Caramels, Nougat, Gummies, Jelly bean centres, and Cream centres**.

Moulding starch is used to create and stabilize the mould shapes in the production of jelly and candies.

SPECIFICATIONS

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	WHITE TO OFF WHITE COLOUR FREE FLOWING POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	INSOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 10% (aqu. Soln)	5.0 TO 6.5	IS 4706(PART 2)
4	VISCOSITY OF 10% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:2, RPM :100, Temp: 80°C	100-300 cPs	ISI 17- 1e
5	MOISTURE CONTENT (w/w)	Max 13%	IS 4706(PART 2)
6	BULK DENSITY (gms/ ml)	0.45 TO 0.5	ASF/QP/QA/06/08
7	SIEVE RETENTION (100 MESH)	Max 1%	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 & Mold	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

Moulding starch is a white powder that adds no Color to application and blends well with other ingredients.

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

Moulding Starch can be used as a replacement for Gelatine in Gums, Jellies, Candies etc. Moulding starch offers low hot viscosity when cooked and rapid gelling when cooled.

Because of being tasteless, it has no tendency to give taste to the jelly.

Moulding starch has no Fat, Protein, Fiber, Vitamins, or other Minerals.

APPLICATIONS

IN JELLY AND CANDIES:

Moulding starch will absorb the moisture of jelly and helps to dry the jelly in short period of time. Moulding Starch will also enhance tray printing by reducing starch adhesion to the mould and ensures that shape is retained prior to depositing.

The mould formed during the production of jelly with moulding starch has a very low tendency to disperse and keep its shape.

Moulding Starch acts as replacement for Gelatine and reduces the holding time and will give a taffy and smooth texture to the candy.

Moulding starch offers low hot viscosity when cooked and rapid gelling when cooled

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IN MARSHMALLOWS:

Moulding starch will have a drying effect on the outer surface of the Marshmallows, allowing it to set more rapidly and dry on the outside so that it can be easily handled.

Moulding starch will form a skin-like coating which forms on the outside of the confection to increase its shelf life and usability.

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.

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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