

PADMAA™

CLEAN LABEL STARCH (PHYSICALLY MODIFIED STARCH)

DESCRIPTION

Padmaa™ is a Physically Modified starch, **Vegan, Gluten-Free, Plant-based, Non-GMO** starch. It is produced by Physical modification of starch to enhance its properties. It is used as functional food ingredient to enhance the texture of Pappad like products.

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	MAX. 10 % SOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 3% (aqu. Soln)	5 TO 7	IS 4706(PART 2)
4	VISCOSITY OF 3% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:2, RPM :100, Temp: 80° C)	100 TO 300 cPs	ISI 17- 1e
5	MOISTURE CONTENT (w/w)	Max 13%	IS 4706(PART 2)
6	BULK DENSITY (gm/ ml)	0.55 TO 0.7	ASF/QP/QA/06/08
7	PARTICLE SIZE (100 MESH)	PASS 90%	BS 410 1986
8	ASH CONTENT (w/w)	Max 0.25%	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 20000	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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APPLICATIONS

As a texture enhancer:

Padmaa™ is primarily used to enhance the texture of Pappad related products such as Pappad, appalam, fryums. Padmaa form strong bonds, blending well with other ingredients. Hence it prevents the cracking of the product while drying. It also enhances the crispiness and enhances the mouth feel of the product.

As Natural Leavening agent:

Padmaa™ combines with the added leavening agent in the product and forms network like structure. This network formation traps the gases formed while kneading. Then the trapped gas is released instantly while frying in oil resulting in increased expansion of the product.

It can also be used for Khakara.

FEATURES AND BENEFITS

Padmaa™ enhances the texture of the product providing excellent crispiness

It aids in uniform dispersion of all ingredients

It can be used as Functional Food ingredient and label friendly product

It is minimally processed starch with no residues of chemicals.

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

Padmaa™ is a White powder that adds no color to application and blends well with other ingredients. It has a bland taste and so will not mask flavors or aromas.

Padmaa™ contains no fat, protein, fiber, vitamins, or other minerals.

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DOSAGE

Use 3 to 5% Padmaa™ of total batch size. For excellent results, maybe use upto 20% Padmaa of total batch size.

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 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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Technical Data sheet

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