

STATHICK™-MS

E-1414 (ACETYLATED DISTARCH PHOSPHATE)

DESCRIPTION

STATHICK™-MS is a Chemically modified Maize starch, **Vegan, Gluten-Free, Plant-based, Non-GMO** starch. It is produced by Cross-linking, which involves replacement of hydrogen bonding between starch chains by stronger covalent bonds.

SPECIFICATIONS

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	WHITE COLOUR FINE 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)	6 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)	0.5 TO 0.7	ASF/QP/QA/06/08
7	PARTICLE SIZE (100 MESH)	Max. 0.5%	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 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 Stabilizer and Thickener:

STATHICK™-MS is commonly used to thicken, stabilize and emulsify various food products. It consists of polyhydroxy compounds which hydrate when heated in water, thicken the aqueous system and form a paste. It is used in Puddings, gravies, sauces and pie fillings.

- **Canned Food Products:**

STATHICK™-MS provide good initial viscosity during filling to enhance the suspension of the particulates in the canning process. It also helps to prevent splashing while filling.

- **In Salad dressings:**

Salad dressings are made by two process – Hot & Cold. In both the process, emulsion is made with mixing of ingredients like starch, vinegar, sugar, salt and water, which is then mixed with oil/ egg yolk/white. In hot process, starch is cooked whereas in cold process it is not. In hot process of salad dressing, STATHICK™-MS is used to thicken and stabilize the dressing. It also enhances the desired flow character of the product.

- **In low pH products:**

STATHICK™-MS provides improved stability to acid, heat treatment and shear forces. Hence it can be used in low pH products such as milk products to enhance viscosity and improved shear stability. STATHICK™-MS can also be used in yoghurt and cheese production in which it enhances clarity, reduces syneresis and improves viscosity of the product.

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In Bread making:

STATHICK™-MS improves the rheological properties of dough and quality of bread. It improved the resistance and extensibility of dough against mixing and stretching. Partial substitution of wheat flour with STATHICK™-MS helps in increasing the loaf volume of bread.

It can also be used in various bakery products such as cakes, cookies, snack crackers, RTC cake mixes, muffins

For Gluten-Free Products:

It can be used as a Gluten-Free substitute in various foods including Baked products (Bread, cakes, cookies, snack crackers, RTC cake mixes, muffins, pizza crust, flat bread), Fried Products(Nuggets, Meat Balls, Cutlets, Chicken Finger, Popcorn, Sausages, Flavored Sausages and Ready to Fry Minced meats).

FEATURES AND BENEFITS

STATHICK™-MS enhances the resistancy of the product to high shear and high temperatures.

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

STATHICK™-MS 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.

STATHICK™-MS contains no fat, protein, fiber, vitamins, or other minerals.

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DOSAGE

Use 1 to 3% STATHICK™-MS of total batch size. For excellent results, maybe use upto 20% STATHICK™-MS 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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