

STATHICK™-PS CWS

E-1414 (ACETYLATED DISTARCH PHOSPHATE- COLD WATER SOLUBLE)

DESCRIPTION

STATHICK™-PS CWS is a Cold Water Soluble Chemically modified Potato 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. It is used as **Emulsifier, Thickener, Stabilizer, Binder, Texture enhancer and it provides huge water holding capacity** in various food products such as mayonnaise, salad dressings, fruit pie fillings, gravies, sauces, Frozen foods, desserts, low pH foods, etc.,

SPECIFICATIONS

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	OFF WHITE FREE FLOWING GRANULAR POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	SOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 5% (aqu. Soln)	5 TO 7.5	IS 4706(PART 2)
4	VISCOSITY OF 5% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:3, RPM :100, Temp: 30° C)	150 TO 600 cP	ISI 17- 1e
5	MOISTURE CONTENT (w/w)	Max 13%	IS 4706(PART 2)
6	BULK DENSITY (gm/ ml)	0.3 TO 0.55	ASF/QP/QA/06/08
7	PARTICLE SIZE (60 MESH)	MIN PASS 80%	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 10000	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 Instant Thickener:

STATHICK™-PS CWS is Cold water Soluble starch which provides Instant viscosity and huge water holding capacity to the products by forming cold water paste. It is widely used as Thickener in range of products such as Soups, Broths, Sauces, Ketchup, fruit fillings for confectionery foods, yoghurts, dairy based desserts, cereal based desserts such as rice pudding, tapioca pudding, flavoured milk drinks, Batters/ breadings for fish, poultry, etc.,

As an Emulsifier:

STATHICK™-PS CWS is commonly used as an emulsifier in various food products. It acts as an emulsifier by enveloping oil droplets and suspending them in water, which enhances the stability of oil in water emulsions. The emulsions prepared with STATHICK™-PS CWS are characterized by improved shelf stability. STATHICK™-PS CWS can be used as an Emulsifier and stabilizer in Mayonnaise, Salad dressings such as French dressings, Fat spreads and Dairy fat spreads, Egg based desserts, etc.,

As Stabilizer:

STATHICK™-PS CWS has good stability in low pH, high temperature and shear processing conditions. It enhances the stability of prepared pastes during cooking and shear processing especially at high temperatures and acidic conditions. STATHICK™-PS CWS can be used as Stabilizer in food products such as canned meat and vegetables, frozen foods, RTC, RTE sterilized food

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products, etc.. It can also be used in low pH products such as milk products to enhance viscosity and improved shear stability. STATHICK™ PS CWS can also be used in sterilized and UHT creams, whipped creams, condensed milk and analogues, liquid whey and whey products, yoghurt and cheese production in which it enhances clarity, reduces syneresis and improves viscosity of the product.

STATHICK™-PS CWS can also be used in Instant products such as RTC noodles, pastas, Breakfast cereals including rolled oats, Dietetic foods, RTE savouries, etc.,

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, Flavoured Sausages and Ready to Fry Minced meats).

FEATURES AND BENEFITS

STATHICK™-PS CWS provides Instant viscosity and better water holding capacity to food products

STATHICK™-PS CWS provides stability to emulsions and has good process tolerance

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

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

DOSAGE

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

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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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