

TASTE-IN™

CLEAN LABEL STARCH (PHYSICALLY MODIFIED STARCH)

DESCRIPTION

Taste-In 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 textural properties and the stability of frozen veg/meat products.

SPECIFICATIONS

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	OFF-WHITE COLOUR FINE POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	MAX. 25 % SOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 5% (aqu. Soln)	6.5 TO 7.5	IS 4706(PART 2)
4	VISCOSITY OF 5% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:3, RPM :50, Temp: 80° C)	900 TO 1300 cPs	ISI 17- 1e
5	MOISTURE CONTENT (w/w)	Max 12%	IS 4706(PART 2)
6	BULK DENSITY (gm/ ml)	0.5 TO 0.7	ASF/QP/QA/06/08
7	PARTICLE SIZE (60 MESH)	MIN 70% PASSES	BS 410 1986
8	ASH CONTENT (w/w)	Max 2%	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 Non-meat extender:

Taste-In is widely used as a non-meat ingredient employed in the meat industry. Taste-In has the ability to gelatinize with a considerable water uptake, improving cooking yield and texture of emulsified or restructures meat products with minor effects on color and texture of the product.

As Stabilizer:

Taste-In provides good stability to meat products when stored at low temperatures. It prevents syneresis by binding well with other ingredients and absorbing free water molecules in the product. It also provides excellent freeze thaw stability to the product.

- Taste – In can be used in products such as Ham, Sausages, kabab, Meat Balls, Cutlets, Chicken Finger, Chicken Nuggets, Chicken Popcorn , Ready to Fry Minced meats

In RTC Veg Products:

Taste-In can also be used as extender in RTC vegetable products to enhance the texture and preventing syneresis. It also provides excellent freeze-thaw stability to the product without affecting the original texture and taste of the product.

- It can be used in Veg Products such as Veg cutlet, Veg patties, cheese bites, finer chips, Mashed potato snacks, veg balls, Veg nuggets, veg fingers

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FEATURES AND BENEFITS

Taste-In enhances the texture of the product providing excellent stability

It provides better water holding capacity and freeze-thaw stability

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.

Taste -In 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.

Taste-In contains no fat, protein, fiber, vitamins, or other minerals.

DOSAGE

Use 10 to 15% Taste – In of total batch size. For excellent results, use upto 20% Taste-In 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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