

# WHITRIN-F

## DESCRIPTION

**WHITRIN-F** is Maize starch based Thin boiling Starch, **Vegan, Plant-based, Non-GMO** starch used as **Emulsifier, Binder, and Texture improver**. **WHITRIN-F** has **low and uniform viscosity**, which does not change much with temperature during cooking. **WHITRIN-F** can be cooked with sweeteners and water to low moisture content without becoming too viscous. It is used in **Confectionary products, Jellies, Candies, soft sweets, colloid jelly, starch jelly, toffee/milk candy, inflatable marshmallow, nougat.**

## SPECIFICATIONS

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	OFF 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 20% (aqu. Soln)	4 TO 7	IS 4706(PART 2)
4	VISCOSITY OF 20% SOLUTION IN BROOKFIELD VISCOMETER [LV DV II+PRO MODEL] SPINDLE NO:3 , RPM :50 , TEMP : 50°C	1000-2850 cP	ISI 17- 1e
5	VISCOSITY OF 20% SOLUTION IN B4 CUP VISCOMETER, TEMP : 80°C	15-25 SECS	ASF/QP/QA/06/03
6	MOISTURE CONTENT (w/w)	Max 13%	IS 4706(PART 2)
7	BULK DENSITY (gms/ ml)	0.45 TO 0.6	ASF/QP/QA/06/08
8	PARTICLE SIZE (100 MESH)	Max 5%	BS 410 1986
9	ASH CONTENT (w/w)	Max 0.5%	IS 4706(PART 2)

Mail Id : [enquiry@angelstarch.com](mailto:enquiry@angelstarch.com) Website : [www.angelshopee.com](http://www.angelshopee.com) / [www.angelstarch.com](http://www.angelstarch.com)

PH: +91-424-2272728 /2272612 MOBILE : +91 95006 11022



# WHITRIN-F

## 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 & 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:5401
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

Mail Id : [enquiry@angelstarch.com](mailto:enquiry@angelstarch.com) Website : [www.angelshopee.com](http://www.angelshopee.com) / [www.angelstarch.com](http://www.angelstarch.com)

PH: +91-424-2272728 /2272612 MOBILE : +91 95006 11022



# WHITRIN-F

## APPLICATIONS

### IN CONFECTIONARIES:

WHITRIN-F is a thin boiling starch. It provides low viscosity during cooking. This low hot paste allows high-solids confectionery products to be easily deposited. The transparency nature of WHITRIN-F will increase the glossiness of the product. The coating of WHITRIN-F in food products provides protection, prevents crystallization of sugars reduces oil and fat migrations.

WHITRIN-F products can be cooked with sweeteners and water to low moisture content without becoming too viscous.

### IN JELLIES AND CANDIES:

WHITRIN-F has low gelatinization temperature which makes it so easy to cook .It has high gel properties which will improve the Malleability of the product. High viscosity and water retention properties will prevent from shrinking and out of shape.

WHITRIN-F has high resistance to high temperature cooking and to the machine shearing which makes it mellow and not stick teeth and increase chewiness.

WHITRIN-F plays a part in softening the hardness of the candies. It will produce good plump and can fulfil the tastes and form of candies.

### IN BAKERY:

WHITRIN-F will increase the crispiness of the product and act as excellent binding and Stabilizing agent. It aids to the increase of glossiness and sugar reduction.

Mail Id : [enquiry@angelstarch.com](mailto:enquiry@angelstarch.com) Website : [www.angelshopee.com](http://www.angelshopee.com) / [www.angelstarch.com](http://www.angelstarch.com)

PH: +91-424-2272728 /2272612 MOBILE : +91 95006 11022



# WHITRIN-F

## FEATURES AND BENEFITS

WHITRIN-F is a low viscosity acid treated starch which is used as Binding and emulsifying agent.

WHITRIN-F is used as Texture improviser and low viscosity starch.

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

WHITRIN-F 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.

WHITRIN-F contains no fat, protein, fiber, vitamins, or other minerals

## DOSAGE

As per customer requirement use upto 25% WHITRIN-F for 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.

Mail Id : [enquiry@angelstarch.com](mailto:enquiry@angelstarch.com) Website : [www.angelshopee.com](http://www.angelshopee.com) / [www.angelstarch.com](http://www.angelstarch.com)

PH: +91-424-2272728 /2272612 MOBILE : +91 95006 11022

# WHITRIN-F

## ADDITIONAL INFORMATION

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	Yes
Halal Certificate	Yes
Preservative	NOT PRESENT/ USED IN PRODUCT

ADMIN&REGD.,OFFICE	FACTORYADDRESS:
1 <sup>ST</sup> Floor, H-19, Periyar Nagar, Erode-638009, Tamilnadu, India. Ph:+91-424-2272728/ +91-424-2272612 Fax:+91-424-2273426	Plotno.E-22, Sipcot Industrial Growth Centre, Perundurai-638052. Erode Dist, Tamilnadu, India.

Review due date: 01.08.2023

Mail Id : [enquiry@angelstarch.com](mailto:enquiry@angelstarch.com) Website : [www.angelshopee.com](http://www.angelshopee.com) / [www.angelstarch.com](http://www.angelstarch.com)

PH: +91-424-2272728 /2272612 MOBILE : +91 95006 11022