

Modified Starch

Starch derivatives for qualified food thickening, stabilization and texture development.

CAS No. Product family (no single CAS)	EC / List No. Product family (no single EC)	Transport Non-dangerous goods
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Product Information

Starch derivatives for qualified food thickening, stabilization and texture development.

Specifications

Parameter	Specification
Appearance	White, odourless powder
Whiteness	≥85.0 %
Protein	≤0.35 %
Particle size, passing 100 mesh	≥98.0 %

Grade-specific supply limits. The agreed specification and batch COA govern delivery.

Typical Properties

Property	Typical Value
Molecular formula	Variable starch derivative
Molecular weight	Polymeric distribution

Applications

Sauces and dressings: Selected modified-starch grades for thickening and stabilization in sauces and dressings.

Fillings and dessert systems: Texture ingredient for qualified fillings and dessert recipes.

Processed-food texture development: Starch derivative for technically supervised processed-food formulations.

Packaging / Storage

Item	Information
Packing	25 kg bags or 1,000 kg jumbo bags
Storage	Store tightly closed in a cool, dry, well-ventilated place. Protect from moisture, excessive heat, direct sunlight and incompatible chemicals.
Handling	Use local dust extraction, suitable gloves, goggles and protective clothing. Avoid airborne dust and dust accumulation; control ignition sources during powder transfer. Use clean, dry tools and protect the ingredient from contamination.

Company Contact

Supplier	Hainan Zhongxin Chemical Co., Ltd. (ZXCHEM)
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