



SORBIT – MS

Modified Food Starch

E Number: E 1420

SORBIT-MS is a modified food starch derived from Potato. It is a cook up starch mainly used as a thickening agent. It is stable at high temperatures and low pH. It is used to impart internal bonding strength and texture. It can also increase crispiness and reduce moisture loss.

CERTIFIED BY:

- KOSHER
- HALAL
- FSSAI
- GMP
- ISO

FUNCTIONAL BENEFITS

- Clarity
- Lower gelatinization point
- Increased stability
- Good water-holding capacity
- Texturing agents.

APPLICATIONS

- Used in instant noodles, frozen foods, sausage, fish ball.
- Filling for confectionery goods, baking and confectionary goods, protective coating for dried vegetables.
- Powdered concentrates, flavoured and thermised yoghurts, thermised cottage cheese.

PACKAGING & STORAGE

- Packed in a paper bag with additional inner LDPE liner.
- Net weight: 25 / 40 kg per bag.
- Stored in a ambient temperature, protected from sunlight and moisture.
- Two years shelf life under proposed packing and storage condition.

CONTACT

SRI KUMARAN STARCH INDUSTRIES

4E-1, Gandhi Road, Salem, Tamilnadu,
India-636007, Phone: +91427-2310717
Mobile No: +91-9442288048,
Email: kstarch@gmail.com,
Website: www.kumaranstarch.com

PARAMETERS	SPECIFICATION
Appearance	White free flowing powder.
Odour	No Odour
Moisture Content	Not more than 12.00 % w/w
Sulphur dioxide	Not more than 10 ppm
pH	4.00 to 7.50
Sulphated Ash	Not more than 0.20 %
Particle Size	Minimum 99 % passes through 150# ASTM sieve
Whiteness	Min 90.00 %
Viscosity (5% paste)	500-800 cps
Heavy Metals: Lead Arsenic Mercury Cadmium	Not more than 2.0 ppm Not more than 1.0 ppm Not more than 0.1 ppm Not more than 1.0 ppm
Microbial load: Total aerobic microbial count Total yeast and mould count Escherichia coli Salmonella Coliforms	Not more than 1000 cfu/g Not more than 100 cfu/g Should be absent/0.1g Should be absent/ 25g Should be absent/0.1g