

Modified starch combination powder



Modified Starch Powder: A Versatile Ingredient for Food Applications

Modified starch powder is a product obtained by combining various types of starches, such as modified potato starch, corn starch, potato starch, and tapioca starch. It is manufactured by food ingredient companies with specific formulations and offers unique properties that enhance the functionality and quality of food products.

Applications in the Meat Industry:

In the meat and meat products industry, starch is used to improve the texture, appearance, taste, and shelf life of products. It provides a cohesive and uniform texture to meat products and forms a gel that enhances their appearance and taste. Additionally, starch helps extend the shelf life of meat products.

Properties of Modified Starch Powder:

- **Formation of a Clear and Uniform Gel:** Modified starch powder creates a clear and uniform gel in food products, improving their visual appeal.
- **Viscosity Enhancement:** It increases the viscosity of food products, resulting in a thicker consistency and preventing easy spread during use.
- **High Water Absorption and Binding Capacity:** Modified starch powder can absorb and bind water up to 5 times its weight, making food products juicier and tastier.
- **Improved Sliceability in Sausages:** It enhances the sliceability of sausages, facilitating easy cutting and consumption.

Applications in the Food Industry:

Modified starch powder finds diverse applications in the food industry. Here are some examples:

- **Dairy Products:** It is used in the production of dairy products like ice cream, condensed milk, powdered milk, and yogurt, increasing their viscosity and thickness.
- **Meat Products:** Modified starch powder is employed in the manufacturing of meat products such as sausages, salami, and hamburgers, improving their appearance, texture, and taste.
- **Bakery Products:** It is used in bakery products like bread, pastries, and cakes, increasing their volume and shelf life.

Storage Instructions:

Modified starch powder should be stored in a dry, cool place away from direct sunlight. The ideal storage temperature is 25-30 degrees Celsius, and the recommended humidity level is 30-35%.

Important Storage Tips:

- Keep modified starch powder in a sealed container to protect it from moisture and air.
- Store it in a dry and cool place to prevent spoilage.
- Keep modified starch powder out of reach of children.

For more information about this product, please scan the QR code.

