

MODIFIED STARCH NuGel T14

Description:

NuGel T14 is the tapioca based, cross-linked and pregelatinized functional modified starch, acting as a great thickener and binder for food industry.

EEC No. E1414

Applications:

- ✧ Bakery premix

Features & Benefits:

- ✧ Quick cold water swelling
- ✧ Good stability and tolerance to heat
- ✧ Good water binding and prevent separation, retrogradation and syneresis during storage
- ✧ Extend shelf-life of the product

Appearance	White or off-white powder
Moisture	≤ 10%
pH (10%)	5.0 ~ 7.0
Viscosity (5% d.s.)	1,500 ~ 5,000 mPa.s
Ash	≤ 1.2%
Sulfur Dioxide	≤ 30mg/kg
Lead (as Pb)	≤ 1.0mg/kg
Arsenic (as As)	≤ 0.5mg/kg
Acetyl Group	≤ 2.5%
Residual Phosphate (as P)	≤ 0.4%
Particle Size	≥ 92% pass thru 154 micron sieve

Packaging: Net weight 25kgs paper bag.

Storage: Store in a cool and dry place.

Shelf Life: 24 months



Luxavit

www.luxavit.es

Carrer de Mar, 98, 2-5, 08380
Malgrat de Mar, Barcelona, España

luxavit@luxavit.es

Tel.: +34 618 352 225

Fax.: +34 937 655 223