

PREJEL™ VA 70

PREJEL™ VA 70 is a pregelatinized, hydroxypropyl distarch phosphate of potato origin. In most countries it is allowed to be used in food manufacturing (e.g. 95/2/EU: E 1442 and USA 21 CFR § 172.892: Food starch-modified). PREJEL™ VA 70 is rather coarse white powder and free from objectionable odours

Characteristics

Heavy metals	Arsenic (As) ≤ 0.1 mg/kg Cadmium (Cd) ≤ 0.1 mg/kg Mercury (Hg) ≤ 0.05 mg/kg Lead (Pb) ≤ 0.5 mg/kg
Sulphite (as SO ₂)	≤ 10 mg/kg
Ash	≤ 10 mg/g

Requirements

Moisture content	40 ... 80 mg/g
Viscosity	500 ... 800 BU
pH	5.5 ... 7.0
Total aerobic mesophilic count	≤ 5000 CFU/g
Yeasts	≤ 100 CFU/g
Moulds	≤ 100 CFU/g
Staphylococcus aureus (1 g)	Absent
Escherichia coli (1 g)	Absent
Salmonella (25 g)	Absent

Test Methods

Heavy metals	Atomic absorption method
Sulphite (as SO ₂)	ISO 5379
Ash	Incineration for 3 hours at a temperature of 700 °C.
Moisture content	Is determined by evaporation in a heating oven.

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Viscosity	<p>Procedure : 22.5 g dry starch are moistened with 50 ml propylene glycol and 425 ml water of 5 ... 7 °dH is added. After short mixing the suspension is transferred into the Brabender cup. The temperature is kept on 25 °C for 40 minutes after which the viscosity is read.</p> <p>Equipment : Brabender viscograph; head 350 cmg, n = 75 min⁻¹</p>
pH	A 10 mg/g solution in distilled water is measured.
Bacteria count	Methods are available upon request.

Storage

Store inside, cool and dry, in sound and well closed packaging. Protect from contamination. Do not store or ship together with odorous or toxic substances. Recommended storage time: not longer than 2 years. It is advised however to keep the storage time as short as possible, because the moisture content may increase gradually. If this time has been exceeded, it is advised to check quality every 2nd year before use.