

EMSLAND-STÄRKE GMBH

Product description

Emden TVH 15

Emden TVH 15 is a tapioca starch derivative, used as thickening, texturing and stabilizing agent with a good shelf life in dairy desserts, puddings, cream fillings, canned and frozen foods.

Product details

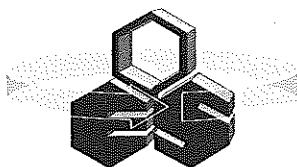
Type of product:	modified tapioca starch
Appearance:	white powder
EEC No.:	E 1442
Moisture content:	max. 130 mg/g
pH value:	5,0 – 6,5
Ash content:	max. 10 mg/g

Physical properties

Solubility:	completely soluble after boiling
Texture:	short
Clarity:	clear solution
Taste and odour:	neutral
Stability:	very good, also after long storage at low temperature

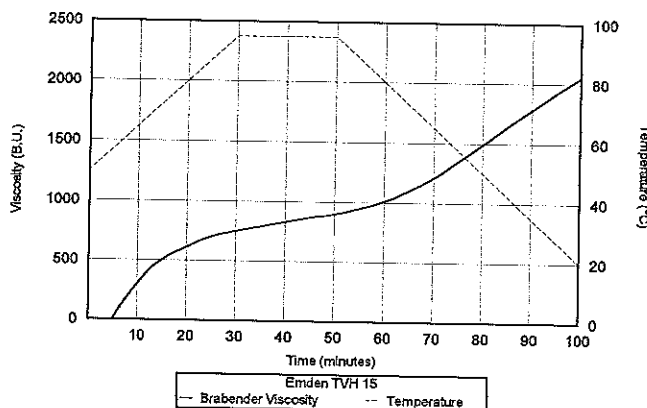
Emden
TVH 15

Food



EMSLAND-STÄRKE GMBH

Product description



Brabender Viscosity

Method:

- load cell - 350 cmg
- concentration - 6 % on d.s./dist. water
- pH value - neutral

Functional properties

Emden TVH 15 has a good heat, freeze-thaw and storage stability, even prepared under sterilizing and UHT conditions.

End products with Emden TVH 15 have smooth, creamy and very short textures with positive mouthfeel and good flavour release.

Application

Emden TVH 15 can be used as thickening and texturing agent with very good stabilizing and shelf life properties for the manufacture of dairy products, desserts, cream fillings, canned and frozen foods.

All information and data in this brochure meet our best experiences and own research and are based on recent developments of technology and science. Nevertheless, we cannot assume any responsibility for its utilisation, the circumstances under which the products are stored, handled and used being beyond our control. Our technical staff and consultants of the Food Department will gladly supply any further information and advices and for further particulars they are always pleased to be at your service.

12/2000

Emsland-Stärke GmbH

P.O. Box 1140 · D-49820 Emlichheim

Tel. 05943-81-0 · Telex 98513 · Fax 05943-81-205

