

Acetylated Distarch Adipate E1422

Salient features

- Development of Modified Corn/Potato/Tapioca starch by Adipylation.
- E1422 has high process tolerance, exhibits high resistance to high heat, acid and shear.
- It is used as a thickener, binder and stabilizer in variety of food products like gravies, fruit fillings, frozen products (Meat, ice cream), desserts, jams, ketchups, sauces, jellies.

Advantages

- ✓ Higher paste clarity
- ✓ Improved paste stability
- ✓ Higher viscosity values
- ✓ Improved freeze thaw stability



Process

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Technology /

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Product

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developed by

Year

2018-2021

Source of funding

MOFPI

More

information

Status of commercialization / Patent / Publications

As a part of Commercialization, Large scale manufacturing of **E1422** is currently undertaken at Vinayak Ingredients (India) Pvt. Ltd.

Technology transfer

Technology transferred to M/s. Vinayak ingredients (India) Pvt.Ltd.