

## Acetylated Starch E1420

### *Salient features*

- Development of Modified Corn/Potato/Tapioca starch by Acetylation.
- Consistency, texture and stability improvement in food products such as dips, gravies, salad dressings, cakes, muffins, fruit pies, pastas and mayonnaises.

### *Advantages*

- ✓ Improved paste clarity
- ✓ Retarded retrogradation
- ✓ Improved freeze thaw stability
- ✓ Decreased gelatinization temperature



### *Process Technology / Product developed by*

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### *Year*

2018-2021

### *Source of funding*

MOFPI

### *More information*

#### **Status of commercialization / Patent / Publications**

As a part of Commercialization, Large scale manufacturing of **E1420** is currently undertaken at Vinayak Ingredients (India) Pvt. Ltd.

#### **Technology transfer**

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