

Starch Sodium Octenyl Succinate E1450

Salient features

- Development of Modified Corn/Potato/Tapioca starch by Succinylation.
- Emulsion stabilizer and thickener in soups, snacks, salad dressings, frozen/refrigerated food products.
- Fat replacer in foods with high fat content.
- Used in encapsulation of volatile flavor oils.

Advantages

- ✓ Increased viscosity
- ✓ Greater thickness
- ✓ Improved freeze thaw stability
- ✓ Decreased gelatinization temperature



Process

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Technology / Product

Institute of Chemical Technology, Mumbai- 400019

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 **E1450** is currently undertaken at Vinayak Ingredients (India) Pvt. Ltd.

Technology transfer

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