

Galam Cook-up Starches

| | Starch source | E- number | Viscosity | Heat and Shear Stability | pH and Acid Stability | freeze/ thaw stability | Clarity | Description | Applications |
|--------------------------------|------------------|-----------|-----------|--------------------------|-----------------------|------------------------|---------|-----------------|---|
| Cornstarch | corn | - | ++ | ++ | + | + | + | Native starch | As a thickener, filler, anti-caking for gravies, sauces, soups, custard, pudding, baby food, baked goods, snacks |
| Low-moisture Cornstarch | corn | - | ++ | ++ | + | + | + | Native starch | Powdered blends: soup powder, sauce and gravy powders, dessert powders, as anti-caking agent |
| Galstar | corn | 1414 | +++ | +++ | +++ | +++ | ++ | Modified starch | Frozen foods, dairy products, salad dressings, ketchup, mayonnaise, low pH products such as tomato soup, pizza sauce. |
| Galblil / Galblil T | corn/ tapioca | 1404 | ++ | ++ | + | ++ | + | Modified starch | Providing maximum adhesion for battered and breaded foods. |

+low ++ medium +++ high