

What is AA starch?

AA starch is modified starch for food. It can improve processing or storage characteristics of various foods since it is the product that significantly improved its viscosity stability and freezing & thawing stability through acid-, heat-, salt-resistance and mechanical churning.

Application	Function
Sauces & dressing	High viscosity
Retort food	Resistant to heat, acid, and shear
Bakery cream & Fruit fillings	High binding strength/Creamy texture
Frozen foods	Cold storage stability

Properties

- Excellent paste viscosity stability
- Stable viscosity in acid condition
- Excellent paste freezing-thawing stability and low retrogradation
- Very clear paste with sticky property

Product

PRODUCT AA Starch

COUNTRY OF ORIGIN South Korea

PRODUCT GRADE Food grade

PACKAGE 20kg kraft bag

Quality Assurance

