

New Products

# Styflo Stywax



	DESCRIPTION	CHARACTERISTICS	APPLICATIONS	STORAGE	PACKAGING	LABELLING	TYPICAL ANALYSIS
STYFLO HP	STYFLO HP is a modified waxy maize starch.	For food applications requiring freeze-thaw stability, clear, creamy pastes and superior tolerance for acidity, heat and shear. Suitable down to a pH of 4.5.	Sauces Frozen Foods Canned Foods Dairy Desserts Fruit Toppings	When stored under normal warehouse conditions, shelf life of unopened bags is 24 months.  However, frequent stock rotation is recommended.	Available in 25 kg moisture barrier, multiwall paper bags.	Recommended labelling is modified starch (1442)	Appearance Moisture Ash pH Whiteness SO <sub>2</sub> Viscosity (6% ds, 700 cmg) at 92°C Viscosity (6% ds, 700 cmg) at 50°C Pass through 100 mesh Total plate count Yeasts Moulds E coli White Powder 10 - 14% <0.5% 5-7 Kett 90 Min. <10ppm 950-1200 after 15 mins 1600-1900 after 10 mins >98% <10,000 cfu/g <100 cfu/g <100 cfu/g Negative per gram
STYFLO AWH	STYFLO AWH is a modified waxy maize starch.	STYFLO AWH, for food applications requiring freeze-thaw stability, non-gelling, glossy pastes, and a tolerance for acidity, heat and shear. It has a non-acidic flavour, and is suitable down to a pH of 2.5.	Sauces Frozen Foods Canned Foods Dairy Desserts Mayonnaise	When stored under normal warehouse conditions, shelf life of unopened bags is 24 months. However, frequent stock rotation is recommended.	Available in 25 kg moisture barrier, multiwall paper bags.	Recommended labelling is modified starch (1422)	Appearance Moisture Ash pH Whiteness SO <sub>2</sub> Viscosity (5% ds, 700 cmg, pH 3.5 buffer, with sugar) Pass through 100 mesh Total plate count Yeasts Moulds E coli White Powder 10 - 14% <0.5% 5-7 Kett 90 Min. <10ppm 300-500 after 15 mins at 92°C 500-700 after 10 mins at 50°C >98% <10,000 cfu/g <100 cfu/g <100 cfu/g Negative per gram
STYFLO AWM	STYFLO AWM is a modified waxy maize starch.	STYFLO AWM, for food applications requiring freeze-thaw stability, non-gelling, glossy pastes, and a tolerance for acidity, heat and shear. It has a non-acidic flavour, and is suitable down to a pH of 4.0.	STYFLO AWM is recommended for use in frozen and chilled foods, sauces, fruit pie fillings (berry style) and mayonnaise.	Sauces Frozen Foods Gravies Custards Dairy Desserts Canned Foods	Available in 25 kg moisture barrier, multiwall paper bags.	Recommended labelling is modified starch (1422)	Appearance Moisture Ash pH Whiteness SO <sub>2</sub> Viscosity (6% ds, 700 cmg) Pass through 100 mesh Total plate count Yeasts Moulds E coli White Powder 10 - 14% <0.5% 5-7 Kett 90 Min. <10ppm 650-850 after 15 mins at 92°C 1000-1300 after 10 mins at 50°C >98% <10,000 cfu/g <100 cfu/g <100 cfu/g Negative per gram
STYWAX HP	STYWAX HP is a modified waxy maize starch.	STYWAX HP, for food applications requiring freeze-thaw stability, clear, creamy pastes, and a superior tolerance for acidity, heat and shear. Suitable down to a pH of 3.5.	Sauces Frozen Foods Canned Foods Dairy Desserts Fruit Toppings	When stored under normal warehouse conditions, shelf life of unopened bags is 24 months. However, frequent stock rotation is recommended.	Available in 25 kg moisture barrier, multiwall paper bags.	Recommended labelling is modified starch (1442)	Appearance Moisture Ash pH Whiteness SO <sub>2</sub> Viscosity (6% ds, 700 cmg) Pass through 100 mesh Total plate count Yeasts Moulds E coli White Powder 10 - 14% <0.5% 5-7 Kett 90 Min. <10ppm 600-900 after 15 mins at 92°C 1100-1400 after 10 mins at 50°C >98% <10,000 cfu/g <100 cfu/g <100 cfu/g Negative per gram
STYWAX AWH	STYWAX AWH is a food grade modified waxy maize starch.	STYWAX AWH, for food applications requiring freeze-thaw stability, non-gelling, glossy pastes, and a tolerance for acidity, heat and shear. Suitable down to a pH of 2.5.	Sauces Frozen Foods Canned Foods Dairy Desserts Mayonnaise	When stored under normal warehouse conditions, shelf life of unopened bags is 24 months. However, frequent stock rotation is recommended.	Available in 25 kg moisture barrier, multiwall paper bags.	Recommended labelling is modified starch (1422)	Appearance Moisture Ash pH Whiteness SO <sub>2</sub> Viscosity (5% ds, 700 cmg, pH 3.5 buffer, with sugar) Pass through 100 mesh Total plate count Yeasts Moulds E coli White Powder 10 - 14% <0.5% 5-7 Kett 90 Min. <10ppm 300-500 after 15 mins at 92°C 500-700 after 10 mins at 50°C >98% <10,000 cfu/g <100 cfu/g <100 cfu/g Negative per gram
STYWAX AWM	STYWAX AWM is a modified waxy maize starch.	STYWAX AWM, for food applications requiring freeze-thaw stability, non-gelling, glossy pastes, and a tolerance for acidity, heat and shear. Suitable down to a pH of 4.0.	Sauces Frozen Foods Gravies Canned Foods Dairy Desserts	When stored under normal warehouse conditions, shelf life of unopened bags is 24 months. However, frequent stock rotation is recommended.	Available in 25 kg moisture barrier, multiwall paper bags.	Recommended labelling is modified starch (1422)	Appearance Moisture Ash pH Whiteness SO <sub>2</sub> Viscosity (6% ds, 700 cmg) Pass through 100 mesh Total plate count Yeasts Moulds E coli White Powder 10 - 14% <0.5% 5-7 Kett 90 Min. <10ppm 650-850 after 15 mins at 92°C 1000-1300 after 10 mins at 50°C >98% <10,000 cfu/g <100 cfu/g <100 cfu/g Negative per gram

