

Thin Boiling Starch

SMT GUM 0515/SMTGUM 70100

SMT GUM thin-boiling starches are partially hydrolyzed and having a wide range of viscosity starches. Thin boiling starch has also low and consistent viscosity. Thanks to that properties improve sensory experiences and widely used in soft candies, chewing gums and jellies as plant based alternative to gelatin.

SMT Gum is used as a thickener with excellent transparency, elasticity moreover; the structure can tolerate the changing in process conditions or prescriptions such as temperature, pH or mechanical stress etc. SMT Gum has several advantages; cheap, renewable, non-toxic and readily available raw material.



Characteristics

- Used as a thickener
- Improve gelling structure- give smoothness
- Supply soft and low viscous gel
- Give hardness and opacity without affecting elasticity and brittleness
- Improve mouthfeel
- Due to its viscosity, can be used high amount in the recipes
- Resistant to process conditions
- Wide operation pH, temperature and shear ranges

Application areas

Confectionery:

- Plant based gelatin alternative as a thickener
- Supplying elasticity
- Giving acceptable hardness

Soft gum & jelly; chewy sweet & marshmallow and their fillings and coatings

Dairy:

- Plant based binder and texturize
- Giving texture thanks to its *gelling property*

Plant based cheese and traditional cheese

Packaging Type: Paper Sack and Big Bag

Shelf-Life: 24 months

SMT GUM	70100		0515	
	min	max	min	max
Moisture %	10	13	10	13
Protein %	-	0.4	-	0.4
pH	5	7	5	7
Viscosity (cP)	70	100	5	15

