

SUPERTEX 4- ULTRATEX 4 -modified corn starch

Product code	SPU4
Available formats	SPU4250 · 250 g · Stand-up SPU41K · 1 kg · Pouch
Origin	France or USA. Follow the indication on the label
Country of packaging	Italy

The product

Modified starch derived from potato starch, pregelatinized and used as a thickener in foods and beverages. Does not require heat to thicken, ensuring a smooth and stable consistency.

Highly stable waxy corn modified starch, pregelatinized with cold swelling, highly cross-linked.

Ingredients

100% Hydroxypropyl distarch phosphate (E1442)

Use and dosage

- Salad dressings or cold-emulsified sauces: SUPERTEX 4 is ideal for preparing instant salad dressings or emulsified sauces, thanks to its excellent resistance to heat, acids, and mechanical stress. It is particularly suitable for homogenizing low-acid products. The recommended usage levels vary from 2% to 6%, with the possibility to use up to 10% less starch compared to conventional starches to achieve the same viscosity.
- Fruit pie fillings: As SUPERTEX 4 is particularly resistant to heat and acids, it is recommended to prevent gel leakage during the baking of fruit pie fillings.
- Microwave sauces: SUPERTEX 4 can be used at 2-4% as an excellent thickening agent in these applications thanks to its tolerance to mechanical stress. As it hydrates with both cold and hot water, the viscosity develops more quickly than a cook-up starch, thus eliminating the issue of having to mix dry microwave sauce blends during heating and preventing the cook-up starch from settling initially.
- Dry mixes for sauces and gravies: SUPERTEX 4 is used in sauces that require greater stability during processing or cold storage. Usage information: SUPERTEX 4 develops viscosity and texture as soon as it comes in contact with cold or hot water. It is recommended that SUPERTEX 4 is dry-blended with other ingredients, especially

sugar, or dispersed in oil to facilitate its dispersion in water. SUPERTEX 4 viscosity remains stable at high temperatures in both neutral and acidic systems (pH=3). Typical usage levels in liquid systems are from 2% to 5%.

Shelf life

24 months from date of production

Storage

Store in a cool, dry place. After each use, reseal the package and keep in a clean, cool environment. Use only clean and dry utensils.

Packaging materials

bag: LDPE90 label: PAP22

Environmental indications

PLASTIC. Check local regulations. The materials used for packing the product comply with European Union regulations and are suitable for direct contact with food. The original declaration of conformity is available on request.

Statements

NON-GMO: this product does not contain, is not made of, and is not obtained from genetically modified organisms, in accordance with Regulation EC 1829/2003 and Regulation EC 1830/2003 and subsequent amendments. Product not hazardous under normal use conditions.

PESTICIDES AND CONTAMINANTS: compliant with Regulation EC 396/2005 for maximum residue levels (MRL) of pesticides and Regulation EU 915/2023 for the presence of heavy metals, mycotoxins, and process contaminants.

ADDITIVES AND PURITY CRITERIA: The product is a food additive (E1442) compliant with the general provisions and market placement requirements under Regulation EC 1333/2008 and meets the specific purity criteria set by Regulation EU 231/2012

GLUTEN FREE: in accordance with Regulation EC 828/2014 may be labeled as "Gluten free" as the product may contain accidental gluten contamination up to a maximum of 20 mg/kg.

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Nutritional information

Parameter / component	Amount per 100 g
Energy	1585 kJ
Energy	373 kcal
Fats	<0,5 g
of which saturates	0,0 g
Carbohydrates	93 g
of which sugars	0,0 g
Fiber	0,0 g
Protein	<0,5 g
Salt	0,025 g

Analysis and specific parameters

Category / parameter	Specification	Unit	Method
Chemical-physical Moisture	< 8	%	NIR
Chemical-physical Cold viscosity (RVA 6%ds)	< 3150	mPa.s	RVA rotational viscosity
Chemical-physical Cold viscosity (RVA 6%ds)	> 2250	mPa.s	RVA rotational viscosity
Microbiological Moulds	< 100	cfu/g	ISO 21527-2
Microbiological Salmonella spp	Absent/25 g		ISO 6579:2002
Microbiological Total bacterial count	< 2000	cfu/g	ISO 4833
Microbiological Yeasts	< 100	cfu/g	ISO 21527-2
Chemical-physical Sulphur dioxide	<10	mg/kg	Iodometric titration

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Allergens and derived products

Presence in the product, in the facility, and risk of cross-contamination are distinct pieces of information. “To be verified” does not indicate absence.

Category	In the product	In the facility	Risk of cross-contamination
Cereals containing gluten	No	No	No
Crustaceans	No	No	No
Eggs	No	No	No
Fish	No	No	No
Peanuts	No	No	No
Soybeans	No	No	No
Milk (including lactose)	No	Yes	Yes
Tree nuts	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesame seeds	No	No	No
Sulphur dioxide and sulphites	No	No	No
Lupin	No	No	No
Molluscs	No	No	No

Further information

The indications in this technical data sheet, although accurate and made to the best of our current knowledge, are for informational purposes only and absolve Gioia Group s.r.l. from any responsibility regarding improper use of the referenced product.