

Emjel EP 200
Emjel EP 300
Emjel EP 1224

Pregelatinized potato starch derivatives, applied as binding and texturing agents for the manufacture of bakery and fruit fillings, fruit sauces, deep-frozen foods, creams and ketchup.

Product details

Type of product:	cold swelling modified potato starches
EEC No.:	E 1414
Appearance:	fine, white powders
Moisture:	Emjel EP 200 max. 60 mg/g Emjel EP 300 max. 60 mg/g Emjel EP 1224 max. 70 mg/g
pH value (5% conc.):	appr. 6
Ash:	max. 10 mg/g

Physical properties

Solubility:	cold water swelling
Structure:	short
Taste and odour:	neutral
Stability:	good
Viscosity:	Emjel EP 200 appr. 3000 mPa.s Emjel EP 300 appr. 10000 mPa.s Emjel EP 1224 appr. 4000 mPa.s

Measuring method

5 g Emjel are premixed with 10 g powdered sugar. Then under stirring with a mixer 85 ml water are added to the mixture. Stirring time appr. 2 minutes. After 10 minutes standing at 20 °C the viscosity is measured with a Brookfield Viscometer, type HAT, spindle 4, 20 rpm.

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Specific functional properties

These starches give in cold water clear, short, medium to high viscous solutions with smooth structure. Furthermore these products are especially baking, acid and shear stable and have good freeze-thaw stability. The application of these products is possible up to a pH value of approx. 3,5 in combination with a heating process. With increasing heating viscosity is rising. Due to the rapid water absorption in cold water these starches have to be mixed with other ingredients as for example sugar in order to avoid lump formation. In glucose syrups these Emjel types can be added directly under stirring.

Application

Emjel EP 200, Emjel EP 300 and Emjel EP 1224 are applied as binding and texturing agents with good stabilizing, deep freezing and baking properties for the manufacture of bakery and fruit fillings, deep frozen foods, ready meals, ketchup and mayonnaise. As thickening and stabilizing agents with good binding properties the starches can be used in instant fruit sauces and dressing powders, juice binders for fruit fillings and as stabilizers for dairy products and cream preparations.

Basic recipes for the manufacture of bakery and fruit fillings

Emjel	40 – 50 g	25 – 30 g
Sugar	80 g	80 g
Carrageen	---	1 – 2 g
Citric acid	---	0,5 – 1 g
Colouring/flavouring	as desired	as desired
Fruit juice	0,4 l	---
Water	---	0,4 l
Fruits	appr. 200 g	appr. 200 g

Recipe for the manufacture of an instant sauce powder for 1 litre water

Emjel	appr. 60 g
Powdered sugar	appr. 180 g
Carrageen	appr. 5 g
Citric acid	appr. 3 g
Colouring/flavouring	as desired

All information and data in this brochure meet our best experiences and own research and are based on recent developments of technology and science. Nevertheless, we cannot assume any responsibility for its utilisation, the circumstances under which the products are stored, handled and used being beyond our control. Our technical staff and consultants of the Food Department will gladly supply any further information and advices and for further particulars they are always pleased to be at your service.

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