

# Adisa

ALMIDONES AND  
DEVELOPMENTS



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Almidones y Desarrollos Industriales S.A. de C.V.  
TECNOLOGÍA NATURAL

**SUCURSAL  
ESTADO DE MÉXICO**  
Carretera Cuautitlán-Teoloyucan **LOTE 4**,  
San Mateo Ixtacalco, Cuautitlán Izcalli,  
Estado de México. CP.: 54714

**TELÉFONOS**  
01 (55) 5872 5739 • 5872 8728  
• 5872 5770 • 5872 5427

**SUCURSAL OBREGÓN**  
Boulevard Las Torres y No Reección  
No. 330, Fraccionamiento Las Haciendas II,  
Obregón, Sonora. CP.: 85064

**TELÉFONOS**  
413 6014 • 01 644 413 6014

## Product

# WAXYPOL 702

Stabilized and crosslinked  
waxy maize starch.



### FUNCTIONALITY

- Provides outstanding performance in low pH, high acid food systems that will also be subjected to high temperatures, lengthy processing times, and/or high shear.
- Excellent freeze-thaw stability
- Excellent clarity
- Smooth texture and full body

### APPLICATION

This product has been designed to offer excellent stability when used in extreme processing conditions, such as:

- Acidic pie fillings
- Fruit fillings and glazes
- Gravies
- Retorted foods
- Sauces

## CHEMICAL / PHYSICAL SPECIFICATIONS

PARAMETER		UNIT	MIN	TYPICAL	MAX	TEXT
MOISTURE	-	%			13	
pH SLURRY	20g + 100 ml		4.5		6.5	
SULPHUR DIOXIDE	-	mg/kg			9.9	
VISC: BUFFER RVA	5.5% ds, top	mPa.s	525		860	



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All the information contained is only a guide of the technical characteristics and the possible applications of the product: it does not imply any guarantee of the desired particular result and does not exempt the user from evaluating the restrictions in the application of the same contained in the current legislation. Almidones y Desarrollos Industriales S.A. de C.V., reserves the right to modify the information contained in this technical specification. This product must be handled in compliance with the suitable industry safety procedures. Almidones y Desarrollos Industriales S.A. de C.V.



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# WAXYPOL 702

Stabilized and crosslinked waxy maize starch.

### HANDLING AND STORAGE.

Avoid generating dust clouds. Its storage should be located in a cool and dry area, away from heat sources and far away strong odor products. Under the aforementioned conditions, closed starch bags have AN INDEFINITE shelf life, however, it is recommended not TO STORAGE it for more than 2 years.

### ANAQUEL PACK AND LIFE.

25 kg kraft paper bag. Being a dry product, it maintains its characteristics for 2 years as long as it is stored in its original CLOSED container, in a cool and dry place, free of moisture, dust, insects, rodents and strange odors.



### DRESSING

## MICROBIOLOGICAL SPECIFICATIONS

PARAMETER	MAX
TOTAL PLATE COUNT	10,000/g
YEASTS	500/g
MOULDS	500/g
COLIFORMS	100/g
THERMOPHILIC SPORES	125/10g
FLAT SOUR SPORES	50/10g

## TYPICAL PRODUCT DATA

PARAMETER	UNIT	TYPICALLY
GRANULOMETRY	< 150 um (US 100#)	98 MINIMUM