



OptiPRO® 650 modified starch 36064102

OptiPRO® 650 modified starch is a cationic papermaking wet-end dry strength development and retention additive. It is used where maximum dry strength benefits are required along with filler retention, drainage and drying improvements. It is especially proficient when used in highly anionic papermaking machine systems. It also enhances printability of non-surface treated paper grades.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	9.0	13.0
pH (20% w/w slurry)	5.0	7.0

Physical Appearance

	Typical
Color	White
Form	Powder
Bulk Density (lbs./ft ³)	28-34

Chemical Substitution

Functional quaternary amine modification on waxy corn starch.

Preparation

Can be batch or jet cooked.

Batch Cooking:

Solids: 4% maximum

Temperature: 200-205°F (~30 minutes)

Jet Cooking:

Solids: 6% maximum in cooking chamber

Temperature: 215-235°F

Packaging and Storage

OptiPRO® 650 modified starch is packaged in bulk bags and bulk. OptiPRO® 650 modified starch should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for OptiPRO® 650 modified starch is 5 years from the date of manufacture.

Regulatory Data

Source Waxy Corn

United States

OptiPRO® 650 modified starch is approved for use as a food contact substance under FCN 794.

Labeling: Industrial Starch Modified

Canada

F&DR Part B Division 23 Food Packaging Materials

Labeling: Industrial Starch Modified

Features and Applications

Point of addition and product dosage will vary depending on the level of strength, retention and/or productivity desired. In general, OptiPRO® 650 modified starch has been effectively applied at machine addition points ranging from the blend or mix chest to the headbox manifold. Technical Service Representatives are available to assist with your product application.

Effective Date: October 5, 2023

Next Review Date: October 5, 2026

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