

FILMKOTE™ 54 modified starch 06580101

FILMKOTE™ 54 modified starch is a fluidity hydrophobic surface/dry end starch used in size press and calendar operations where excellent film formation, surface strength and porosity reduction properties are desired. Because of the effective film-forming properties, this product is a cost-effective tool for developing oil and grease resistance in paper and board products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	8.0	14.0
pH (20% w/w slurry)	6.0	7.5

Physical Appearance

	Typical
Color	White
Form	Powder
Bulk Density (lbs./ft ³)	26-32

Viscosity (9% Solids)*

	130°F	150°F
Brookfield, cps **	67	52
Hercules, cps ***	15.1	13.7

* Viscosities are dependent on type of cooker used

** Brookfield run @ 50 rpm, (RVTDV-II)

*** Hercules run @ 4400 rpm, w/E bob

Preparation

Must be cooked to be effective.

Batch Cooking:

Solids - 15% maximum

Temperature – 200-205°F (~30 minutes)

Jet Cooking:

Solids – 25% maximum in cooking chamber

Temperature – 260-280°F (280°F optimum)

Certification

Kosher pareve

Packaging and Storage

FILMKOTE™ 54 modified starch is packaged in multi ply kraft paper bags, bulk bags, and bulk.

FILMKOTE™ 54 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 FILMKOTE™ 54 modified starch is 5 years from the date of manufacture.

Regulatory Data

Source Waxy Corn

United States

FILMKOTE™ 54 modified starch is approved for use under FDA 21 CFR 178.3520.

Labeling Industrial Starch Modified

Canada

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Effective Date: April 22, 2021

Next Review Date: April 22, 2024

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