

Phosphated distarch phosphate
Wednesday, 31 August 2005

August 2005: Application from National Starch Food Innovation to approve phosphated distarch phosphate as a novel food ingredient. Under evaluation. Phosphated distarch phosphate is a modified resistant starch. It is derived from high amylose maize starch and contains a minimum of 70% dietary fibre. It is currently used as a food additive (E1413) as a freeze-thaw-stable thickener (stabilises the consistency of the foodstuff when frozen and thawed) within the European Union in products such as soups, sauces, frozen gravies and pie fillings.

The applicant proposes to market its phosphated di-tarch phosphate as a source of dietary fibre for use as a novel food ingredient in a range of low moisture food products, including biscuits, cakes, muffins, crackers, pasta, pizza dough, bread, ready-to-eat breakfast cereals, tortillas, bread products made with white flour and pretzels, at levels up to 35%.

Approval is sought under Novel Foods Regulation (EC) No 258/97.