

Polymer Add (Thailand) Co; Ltd.



N-OCTENYL SUCCINIC ANHYDRIDE - USES AND APPLICATIONS

Product Information :

N-octenyl succinic anhydride (N-OSA) are widely used in the food industry. It is also used as Crosslinking Agent /Emulsifier / Stabiliser in various industries. a

Specifications :

Sr.No	Test Name	Specs
1	N-OSA (%)	Min. 96.0
2	Total OSA (%)	Min. 99.0
3	Colour (APHA)	Max. 200
4	Free Maleic Anhydrid (%)	Max 0.25
5	Free Olefin (%)	Max 0.3
6	Free acid (%)	Max 1.0
7	Total acid number (mg KOH/g)	520 - 536
8	Arsenic (ppm)	Max. 3
9	Iron (ppm)	Max. 10
10	Lead (ppm)	Max. 5

Applications :

- Food starch modifier that increases starch compatibility with hydrophobes.
- Corrosion inhibitor for non-aqueous systems such as lubricants, hydraulic fluids and defoamers.
- Detergent additive for heavy duty metal cleaning applications.
- Paper size with greater stability and
- N-OSA modified wx corn starch offered a great potential to be used in meat products to enhance textural quality.
- N-OSA is mainly used as emulsifier, encapsulating agent and fat replacer in food industry.
- N-OSA modified waxy starches are used widely as emulsifiers and stabilizers in the food and beverage industry.

Benefits :

- Better paste clarity and freeze–thaw stability than the native counterparts.
- Lower residues than other materials.
- Fat replacer in food industry.

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