

Octenyl succinic anhydride (n-OSA) (refined) for manufacturing Starch sodium octenyl succinate (SOS / E1450)

Uses

Application	Features & Benefits
Jam, Fruit paste	Enhanced transparency, glossiness, spread ability of products, resistant to the acid, high temperature.
Mochi Bread, Custard cream, puff, frozen-dough, biscuit.	cold water-soluble, convenient usage, short paste, cream taste, to enhance water retention.
Coating powder for fried chicken, tempura	Good adhesion and water retention, lacy and golden effect, crisp cover to the product.
Instant noodle, dumpling, normal noodle, rice noodle.	To improve the processing properties of dough, shorten the cooking time, lower oil absorption rate, extend shelf life, smooth taste.
Ham, sausage, lunch meat, bacon	Flexibility, toughness and burliness, perfect mouth feel. Good low-temperature stability, water-hold. Replaces corn-starch, it can enhance the anti-aging properties.
potato chips	provide the crisp texture and uniform void structure, lower oil absorption rate.
Yogurt, milk drink, lactic milk, cheese, milk tablets	smooth and rich creamy taste, short paste, resistant to low pH and machine shearing; good water retention and thickening ability; easy to integrate with milk protein to prevent from leaking out.

Specifications

Chemical Name	Octenyl succinic anhydride (n-OSA) (refined)
CAS-no.:	26680-54-6
EC no.:	247-899-8
Specification:	
Appearance:	clear colourless to yellow liquid
Active content (%):	min. 96
Colour (APHA):	max. 200
Free maleic anhydride (%):	max. 0.25
Free olefin (%):	max. 0.30
Free acid (%):	max. 1.0
Total Acid no. (mg KOH/g):	520 - 536

Benefits

- Starch sodium octenyl succinate modified starch has low viscosity and both hydrophilic and hydrophobic properties.
- Starch sodium octenyl succinate can be used as fat replacer in 25, 50 and 75% fat-reduced mayonnaise and increases storage time.
- Starch sodium octenyl succinate can be used up to 20,000 mg/kg (Emulsifier, stabilizer, thickener).
- Starch sodium octenyl succinate is acid-proof and cannot be replaced by other products.