

## HI-SET® 369 Modified Starch

### Chemical and Physical Properties (\*):

Color	White to off-white
Form	Powder
pH (20% slurry)	4.5 - 6.5
Moisture	<13%
Ash content	Max. 0.5%

### Packaging and Storage:

Bags  
 Product should be stored at ambient temperature under clean and dry conditions

### Sensory data:

Odor No detectable foreign odor

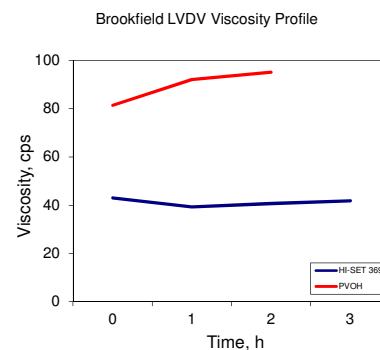
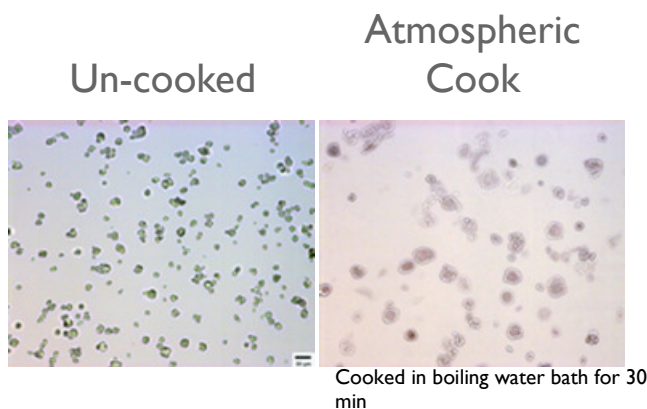
**Shelf Life:** 2 years

**Application:** Glass fiber and textile sizing

(\*) While this information is typical of HI-SET 369, it should not be considered as a specification

### HI-SET® 369: Modified Starches for Sizing

HI-SET® 369 is a specialty modified starch that is ideal for sizing applications. Modification enables low-moderate gelatinization during atmospheric cooking yielding swollen granules. This product has superior viscostability compared to that of poly(vinyl alcohol).



After cooking in boiling water bath for 30 min, Brookfield viscosity was determined at 8% solid at room temperature.

Effective Date: September 26, 2013

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