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[54] **STARCH THICKENER CHARACTERIZED BY IMPROVED LOW-TEMPERATURE STABILITY**

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[58] **Field of Search** 426/578, 579, 658, 661, 426/589; 127/32, 33, 69, 70, 71

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[57] **ABSTRACT**

A thickener is prepared comprising water and a waxy starch from a selected plant of a wxsu2 genotype, the sol of which starch exhibits superior resistance to breakdown on storage at low temperatures. The starch may optionally be modified. The thickener, which preferably employs a starch extracted from maize, is particularly useful for food applications.

14 Claims, No Drawings