



BAKA-SNAK® 12156101

BAKA-SNAK® modified food starch is pre-gelatinized, and based on waxy maize. This product was developed specially for baked or fried expanded snacks and crackers. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
pH (9% w/w slurry)	4.8	6.7
Viscosity (CML-M404B)		
Hydration Peak, MVU	600	1900
Hydration Peak-25' Drop, MVU	10	1000

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	92.0
% thru U.S.S. #200	70.0

Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	1,000	10,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	10	100

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	374
Calories from fat	1
Total Fat, g	0.1
Cholesterol, mg	0
Sodium, mg	42
Total Carbohydrate, g	93.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	93.1
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	18
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

BAKA-SNAK® modified starch is packaged in multi ply Kraft paper bags with a net weight of 50 lbs. BAKA-SNAK® modified starch should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for BAKA-SNAK® modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Waxy Maize

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Food Starch-Modified

Canada

CFDA Regulation B.16.100 Table XIII
Labeling Modified Corn Starch

Features and Benefits

1. Contributes to the crispness in fabricated chips and the crunchiness in crackers
 2. Can provide a signature bubbly appearance in baked crackers
 3. Readily functional at the dough stage without any cooking step
 4. Because it is a pre-gelatinized starch, there is no need of cooking before or during forming process in baked snack manufacture
 5. Contributes to uniformity in expansion
 6. Allows clean cutting to be done immediately after forming
 7. Because of its bland taste, allows a wide variety of flavors to come through cleanly
 8. Facilitates moisture retention when used in cookies, breading mixes and other baked goods
- This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: May 12, 2023

Next Review Date: May 12, 2026

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