



TEXTRA® PLUS 32596302

TEXTRA® PLUS modified starch is a cold water soluble and derived from tapioca. It exhibits excellent dispersibility and oil-like properties. TEXTRA® PLUS modified starch imparts superior sheen, clarity, and bland taste to products, and when compared to traditional pre-gelatinized starches, it has exceptional gelling stability upon refrigeration. This product is produced 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)	4.5	7.5
Viscosity (CML-M404H)		
Hydration Peak, MVU	350	850

Physical Appearance

	Typical
Color	White to Off-White
Form	Coarse Powder

Screen Test

	Typical
% thru U.S.S. #20	>98

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	366
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	72
Total Carbohydrate, g	91.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	91.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	30
Iron, mg	0.4
Potassium, mg	<10*
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

TEXTRA® PLUS modified starch is packaged in multi ply Kraft paper bags with a net weight of 55 lbs. TEXTRA® PLUS 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 TEXTRA® PLUS modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Tapioca

United States

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

Canada

CFDA Regulation B.16.100 Table XIII
Labeling Modified Tapioca Starch

Features and Benefits

TEXTRA® PLUS modified starch disperses easily in hot or cold water without lumping. It is designed to be added to liquid food systems such as beverages, sauces and syrups to enhance mouthfeel and increase viscosity. It will remain stable in solution at low temperatures where conventional starches might gel. TEXTRA® PLUS modified starch provides lubricity, enhanced mouthfeel, improved palate coating and clean flavor. When used at high levels, it provides a smooth and flow-able texture with a slight degree of cohesiveness.

TEXTRA® PLUS modified starch will readily go into solution when it is blended with other dry ingredients, such as sugar, and added to water with good agitation. It is resistant to acid, heat and moderate shear.

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Effective Date: May 25, 2023

Next Review Date: May 25, 2026

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