



CRYSTAL GUM® 07340300

CRYSTAL GUM™ tapioca dextrin has good clarity and bland flavor. This product exhibits good film-forming characteristics with resistance to cracking and chipping. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	8.0
Viscosity (CML-123 DR), seconds	30	80

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>95
% thru U.S.S. #200	>85

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	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	100	1,000

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	390
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	7
Total Carbohydrate, g	97.5
Dietary Fiber, g	0
Total Sugars**, g	0.8
Added Sugars, g	0
Other Carbohydrate, g	96.7
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	31
Iron, mg	<0.2*
Potassium, mg	17
Ash, g	<0.1*

* Not present at level of quantification.

** "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Certification

Kosher pareve
Halal

Packaging and Storage

CRYSTAL GUM™ dextrin is packaged in multi ply kraft paper bags with a net weight of 50 lbs. CRYSTAL GUM™ should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for CRYSTAL GUM™ dextrin is 24 months from the date of manufacture.

Regulatory Data

Source	Tapioca
CAS No.	9004-53-9

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Tapioca Dextrin

Canada

CFDA Regulation Unstandardized Food
Labeling Tapioca Dextrin

Features and Benefits

CRYSTAL GUM™ dextrin can be dispersed in cold water but heating to 140-160°F (60-71°C) is required to achieve optimum solubility. CRYSTAL GUM™ dextrin has a low hot viscosity and will remain flow-able when used at a concentration of approximately 20%. Unlike some other products commonly used for film formation, CRYSTAL GUM™ dextrin has little or no tendency to foam during heating or shrink upon cooling.

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Effective Date: February 07, 2022

Next Review Date: February 07, 2025

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5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd., West
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9
U.S.A. Canada
708.551.2600 905.281.7950

www.ingredion.us

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