



HYLON® V 04400204

HYLON® V food starch is unmodified, based on high amylose corn, and contains approximately 55% amylose. HYLON® V starch is used in a variety of food applications where its excellent gelling, film-forming, and opacifying properties are needed.

Chemical and Physical Properties

| | Min. | Max. |
|---------------------|------|----------------|
| Moisture, % | - | 15.0 |
| pH (20% w/w slurry) | 4.3 | 6.7 |
| | | Typical |
| Amylose, % | | 55 |

Physical Appearance

| | Typical |
|-------|--------------------|
| Color | White to Off-White |
| Form | Fine Powder |

Screen Test

| | Typical |
|--------------------|---------|
| % thru U.S.S. #100 | >90 |
| % thru U.S.S. #200 | >75 |

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 | 326 |
| Calories from fat | 9 |
| Total Fat, g | 1.0 |
| Saturated Fat, g | 0.4 |
| Unsaturated Fat, g | 0 |
| Cholesterol, mg | 0 |
| Sodium, mg | 11 |
| Total Carbohydrate, g | 87.8 |
| Dietary Fiber, g | 9 |
| Total Sugars, g | <0.1* |
| Added Sugars, g | 0 |
| Other Carbohydrate, g | 78.8 |
| Protein, g | 0.5 |
| Vitamin D, mcg | 0 |
| Calcium mg | 14 |
| Iron, mg | <0.2* |
| Potassium, mg | <10* |
| Ash, g | <0.1* |

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

HYLON® V starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. HYLON® V 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 HYLON® V starch is 24 months from the date of manufacture.

Regulatory Data

| | |
|---------|-------------------|
| Source | High Amylose Corn |
| CAS No. | 9005-25-8 |

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Corn Starch

Canada

| | |
|-----------------|-------------|
| CFDA Regulation | B.13.011 |
| Labeling | Corn Starch |

Features and Benefits

In comparison to regular dent corn starch which contains approximately 28% amylose, HYLON® V starch is a corn hybrid containing approximately 55% amylose. Amylose, a linear polymer, can closely align or associate through hydrogen bonding. This characteristic of amylose is primarily responsible for the gelling and film-forming ability of starches. Since HYLON® V starch contains approximately twice as much amylose as regular corn starch it can form more rigid gels and contribute to the formation of stronger, tougher films. HYLON® V starch requires higher cooking temperatures than conventional corn starch to adequately gelatinize

Effective Date: July 23, 2023

Next Review Date: July 23, 2026

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