



ELASTIGEL® 1000J 05079800

ELASTIGEL® 1000J modified food starch is designed specifically for confectionery applications where rapid gelling is required. It is easy to cook with the properties of low, hot viscosity and an elastic gel. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	14.0
pH	4.3	6.7

Physical Appearance

	Typical
Color	Off-White
Form	Fine

Screen Test

	Typical
% thru U.S.S. #60	>95

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	365
Calories from fat	1
Total Fat, g	0.1
Cholesterol, mg	0
Sodium, mg	81
Total Carbohydrate, g	91.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	91.1
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	3
Iron, mg	0.2
Potassium, mg	<10*
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

ELASTIGEL® 1000J modified starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. ELASTIGEL® 1000J should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for ELASTIGEL® 1000J modified starch is 24 months from the date of manufacture.

Regulatory Data

Source	Sago
CAS No.	65996-63-6

United States

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

Canada

CFDA Regulation B.16.100, Table XIII
Labeling Modified Sago Starch

Features and Benefits

Preparations of ELASTIGEL® 1000J modified starch are low in viscosity when hot and set quickly to elastic gels upon cooling. These characteristics enable ELASTIGEL® 1000J modified starch to be used at higher starch solids than typical confectionery or native starches. These properties also impart the flexibility to obtain gels of various degrees of firmness. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date, November 7, 2023

Next Review Date: November 7, 2026

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