



# HI-SET® C 05565201

HI-SET® C modified starch is based on high amylose corn starch. HI-SET® C is used primarily in the confectionery industry as a gelling agent in the manufacture of jelly gum candies.

## Chemical and Physical Properties

	Min.	Max.
Moisture %	-	13.0
pH (20% w/w slurry)	4.0	7.0

## 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	361
Calories from Fat	7
Total Fat, g	0.8
Saturated Fat, g	0.32
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	155
Total Carbohydrate, g	88.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	88.6
Protein, g	0.1
Vitamin D, mcg	0
Calcium, mg	7
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.2

\* Not present at level of quantification.

## Certification

Kosher pareve  
Halal

## Packaging and Storage

HI-SET® C modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. HI-SET® C 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 HI-SET® C modified starch is 24 months from the date of manufacture.

## Regulatory Data

Source High Amylose Corn

### 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

The ability of HI-SET® C modified starch to set rapidly to a tender, yet firm gel makes it an ideal ingredient for use in the confectionery industry. Since HI-SET® C is a high amylose starch, it requires higher cooking temperatures than regular corn starch to adequately gelatinize.

The quick-setting characteristics of HI-SET® C enable gum candies to be removed from moulding starch in significantly less time than candies made with traditional fluidity starches. In addition, since candies can be removed from starch moulds in less time, they can be packaged at lower solids. This quality offers the confectioner the advantage of faster production and increased yield.

Effective Date: November 2, 2023

Next Review Date: November 2, 2026

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