



NATIONAL™ 1215 12106005

NATIONAL™ 1215 corn starch is pregelatinized and is not chemically modified. It is recommended as a thickener and moisture retention agent in a wide variety of foods. This product is available 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

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>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	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	374
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	18
Total Carbohydrate, g	93.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	93.1
Protein, g	0.3
Vitamin D, mcg	0
Calcium mg	29
Iron, mg	1
Potassium, mg	<10*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NATIONAL™ 1215 starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. NATIONAL™ 1215 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 NATIONAL™ 1215 starch is 24 months from the date of manufacture.

Regulatory Data

Source	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

NATIONAL™ 1215 starch will begin to swell or thicken as soon as it is added to water, milk or juice. Initially, preparations using NATIONAL™ 1215 starch are cloudy and thin, but they will develop additional viscosity and set to a very soft gel with time. Higher starch levels will develop a moderate gel or set. The viscosity will also increase slightly if the product is heated moderately. It is recommended that NATIONAL™ 1215 starch be thoroughly blended with a dry diluent, such as sugar, before it is mixed with liquids.

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Effective Date: June 7, 2023

Next Review Date: June 7, 2026

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