



FRIGEX® W 06818102

FRIGEX® W modified food starch is derived from waxy maize. It is a very versatile starch that is well-suited as a thickener for many food systems including aseptically canned products and frozen foods.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	4.8	6.7
Viscosity (CML-M105) End, MVU	250	450

Physical Appearance

	Typical
Color	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
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	355
Calories from fat	<1*
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	167
Total Carbohydrate, g	88.5
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	88.5
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	<4*
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	0.3

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

FRIGEX® W modified starch is packaged in multi ply kraft paper bags with net weight of 50 lbs. FRIGEX® W 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 FRIGEX® W modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Waxy Maize

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

FRIGEX® W modified starch will impart a heavy-bodied, smooth, short texture when it is fully cooked in an aqueous system. It has excellent resistance to heat, acid, and shear conditions and exceptional cold temperature storage stability. These properties make FRIGEX® W modified starch well suited for many food systems including retorted foods, aseptically canned foods, and frozen foods.

Effective Date: April 11, 2023

Next Review Date: April 11, 2026

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