



**NATIONAL™ 377 06861100**

NATIONAL™ 377 modified food starch is derived from waxy maize. It has excellent resistance to overcooking in high acid products and in systems that require extended cooking periods or high shear. A unique attribute of NATIONAL™ 377 modified starch is its bland taste, which makes it particularly suitable for certain applications where exceptionally bland flavor is required. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

**Chemical and Physical Properties**

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	7.5	9
Viscosity (CML-M105)		
End, MVU	150	470

**Physical Appearance**

	Typical
Color	Off-White
Form	Fine Powder

**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	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	167
Total Carbohydrate, g	88.5
Dietary Fiber, g	0
Total Sugars, g	0
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**

NATIONAL™ 377 modified starch is packaged in multi ply kraft paper bags with a net weight of 50lbs. NATIONAL™ 377 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 NATIONAL™ 377 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**

NATIONAL™ 377 modified starch is resistant to high temperature, low pH, and shear. It also has excellent cold temperature storage stability. Products prepared with NATIONAL™ 377 modified starch have a smooth short texture which remains consistent even after prolonged storage.

This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: July 27, 2023

Next Review Date: July 27, 2026

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