



AMIOCA TF 04400108

AMIOCA TF starch is food grade and consists primarily of amylopectin -- a naturally occurring branched glucose polymer. It is typically used as a natural thickener and texturizing agent. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

| | Min. | Max. |
|----------------------|------|------|
| Moisture, % | - | 14.0 |
| pH (20% w/w slurry) | 4.5 | 6.7 |
| Viscosity (CML-M105) | | |
| Peak, MVU | 850 | 1200 |
| End, MVU | 400 | 650 |

Physical Appearance

| | Typical |
|-------|--------------------|
| Color | White to 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 |

Nutritional Data/100 g

| | Typical |
|-----------------------|---------|
| Calories | 358 |
| Calories from fat | 0 |
| Total Fat, g | <0.1* |
| Cholesterol, mg | 0 |
| Sodium, mg | 12 |
| Total Carbohydrate, g | 89.3 |
| Dietary Fiber, g | 0 |
| Total Sugars, g | <0.1* |
| Added Sugars, g | 0 |
| Other Carbohydrate, g | 89.3 |
| Protein, g | 0.1 |
| Vitamin D, mcg | 0 |
| Calcium mg | 15 |
| Iron, mg | <0.2* |
| Potassium, mg | <10* |
| Ash, g | <0.1* |

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

AMIOCA TF starch is packaged in multi ply Kraft paper bags with a net weight of 50 lbs. AMIOCA TF 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 AMIOCA starch is 24 months from the date of manufacture.

Regulatory Data

| | |
|---------|------------|
| Source | Waxy Maize |
| CAS No. | 9037-22-3 |

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Corn Starch

Canada

| | |
|-----------------|-------------|
| CFDA Regulation | B.13.011 |
| Labeling | Corn Starch |

Features and Benefits

Most commercially available starches such as corn, potato, wheat, rice and tapioca are composed of two types of glucose polymers: amylose, a linear polymer, and amylopectin, a branched chain. The linear fraction contributes gelling properties to the starch. Since AMIOCA TF starch is essentially composed of amylopectin, it develops viscosity without the gelling characteristics generally associated with natural starches. AMIOCA TF starch develops a clear, cohesive long texture when cooked. On cooling, it remains clear and cohesive while developing a higher viscosity. High acid, shear, or extended cooking times will dramatically reduce the starch's viscosity.

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Next Review Date: June 23, 2026

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