



CLEARJEL® S 06440108

CLEARJEL® S modified food starch is derived from waxy maize, and finds application in canned foods and other specialty items. In high pH systems this starch yields high viscosity and a short smooth texture. 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)	5.0	6.7
Viscosity (CML-M105) End, MVU	650	900

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	361
Calories from fat	1
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	81
Total Carbohydrate, g	90.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	90.1
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	8
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

CLEARJEL® S modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. CLEARJEL® S 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 CLEARJEL® S 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 XII
Labeling Modified Corn Starch

Features and Benefits

Products made with CLEARJEL® S modified starch are smooth, short-textured, heavy-bodied and are resistant to "setback." CLEARJEL® S modified starch maintains high viscosity, excellent texture and hydrating power when used under high pH and moderate cooking conditions. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: September 21, 2023

Next Review Date: September 21, 2026

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