



# ULTRA-SPERSE® SR 32566111

ULTRA-SPERSE® SR modified food starch is a premium cold water swelling starch derived from waxy maize. It is particularly well suited for instant food preparations subjected to severe processing conditions. 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)	4.8	7.0
Viscosity (M504H)		
15 min, MVU	320	820
End, MVU	125	475

## Physical Appearance

	Typical
Color	White to Off-White
Form	Coarse Powder

## Screen Test

	Max.
% on U.S.S. #20	2
% thru U.S.S. #100	30

## 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	363
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	233
Total Carbohydrate, g	90.5
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	90.5
Protein, g	0.1
Vitamin D, mcg	0
Calcium, mg	6
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.2

\* Not present at level of quantification.

## Certification

Kosher pareve  
Halal

## Packaging and Storage

ULTRA-SPERSE® SR modified food starch is packaged in multi wall ply kraft paper bags with a net weight of 55 lbs. ULTRA-SPERSE® SR modified food 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 ULTRA-SPERSE® SR modified food 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 100  
Labeling Modified Corn Starch

## Features and Benefits

Dispersions of ULTRA-SPERSE® SR modified food starch have a smooth, short texture and excellent sheen. They are extremely resistant to harsh processing conditions such as intense heating, high shear and low pH. Furthermore, ULTRA-SPERSE® SR modified food starch provides easy dispersion in hot or cold water and imparts a rich creamy mouthfeel to prepared foods. It also offers excellent cold temperature storage stability to refrigerated or frozen products.

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

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Next Review Date: January 23, 2026

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