



PenPure® 10 04400403

PenPure® 10 is a native potato starch. It has extremely high viscosity, water-holding capacity and binding abilities. It is extremely white in color and bland in taste.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	20.0
pH	6.0	8.5
Viscosity (SIM-M104)		
Viscosity at 95C, MVU	100	-

Physical Appearance

	Typical
Color	White to Off White
Form	Fine Powder

Screen Test

	Typical
% on U.S.S 100	<2.0

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
Coliform	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	337
Calories from fat	1
Total Fat, g	0.1
Cholesterol, mg	0
Sodium, mg	20
Total Carbohydrate, g	84.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	84.1
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	40
Iron, mg	0.4
Potassium, mg	<10*
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

PenPure® 10 can be packaged in multi ply kraft paper bags and totes. PenPure® 10 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PenPure® 10 is 24 months from the date of manufacture.

Regulatory Data

Source Potato

United States

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

Canada

Labeling Potato Starch

Features and Benefits

- Bland Flavor
- Excellent Water Holding Capability
- High Viscosity
- Clear Dispersion
- Strong Adhesion

Effective Date: September 8, 2022

Next Review Date: September 8, 2025

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