



## PenBind® 800 05090400

PenBind® 800 is a modified potato food starch with favorable gelling and texturizing properties. It can be used as an alternative to high cost ingredients for increasing crispness in clear coat and flour based batter systems in French fry applications. It forms firm gel and is suitable for imitation cheese applications. PenBind® 800 is extremely white in color and bland in taste.

### Chemical and Physical Properties

|                       | Min. | Max. |
|-----------------------|------|------|
| Moisture %            | -    | 18.0 |
| pH                    | 6.0  | 8.0  |
| Viscosity (SIM-M71 I) |      |      |
| Viscosity Peak, MVU   | 500  | 1000 |

### 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              | 339     |
| Calories from fat     | 0       |
| Total Fat, g          | <0.1*   |
| Cholesterol, mg       | 0       |
| Sodium, mg            | 133     |
| Total Carbohydrate, g | 84.7    |
| Dietary Fiber, g      | 0       |
| Total Sugars**, g     | <0.1*   |
| Added Sugars, g       | 0       |
| Other Carbohydrate, g | 84.7    |
| Protein, g            | 0.1     |
| Vitamin D, mcg        | 0       |
| Calcium mg            | 7       |
| Iron, mg              | <0.4*   |
| Potassium, mg         | <20*    |
| Ash, g                | 0.3     |

\* Not present at level of quantification.

\*\* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

PenBind® 800 can be packaged in multi ply Kraft paper bags and totes. PenBind® 800 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

### Shelf Life

The best before date for PenBind® 800 is 24 months from the date of manufacture.

### Regulatory Data

Source Potato

### United States

Meets FCC (Food Chemical Codex) requirements.  
Labeling Food Starch-Modified

### Canada

CFDA Regulation B.16.100, Table XIII  
Labeling Modified Potato Starch

### Features and Benefits

- Improves Crispness
- Extends Hold Time
- Reduced Toughness
- Bland Flavor
- Short Texture
- Low Hot Viscosity and Forms Firm Gel

Effective Date: September 8, 2022

Next Review Date: September 8, 2025

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