



NATIONAL® 3700 32636100

NATIONAL™ 3700 modified food starch is a unique emulsion stabilizing starch derived from waxy maize. The product is recommended to replace gum Arabic in flavor emulsions and as a stabilizer for other food emulsions. It is cold water soluble and displays very good viscosity stability. 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)	3.5	4.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Coarse Powder

Screen Test

	Typical
% on U.S.S. #20	<1
% thru U.S.S. #100	<25

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	370
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	209
Total Carbohydrate, g	92.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	92.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	54
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.3

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NATIONAL™ 3700 modified starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. NATIONAL™ 3700 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 NATIONAL™ 3700 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 XIII
Labeling Modified Corn Starch

Features and Benefits

NATIONAL™ 3700 modified starch, is completely cold water dispersible and, unlike gum Arabic, does not require heating. It can be used as a full replacement for gum Arabic in a variety of food emulsions and it is used at reduced levels. The superior functionality of NATIONAL™ 3700 modified starch permits the preparation of very fine stable emulsions. These emulsions can often be prepared at reduced pressures or shear which results in additional energy savings.

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Effective Date: September 28, 2023

Next Review Date: September 28, 2026

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