



INSTANT TEXTAID® A 12141302

INSTANT TEXTAID® A modified food starch is pregelatinized and refined from tapioca, INSTANT TEXTAID® A modified starch adds unique textural properties to a wide range of food applications. This product is specifically recommended for use in systems where heat and mechanical shear stress are minimal. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	9
pH (9% w/w slurry)	6.8	8.9
Viscosity (CML-M505) End, MVU	900	1500

Physical Appearance

	Typical
Color	White to Off-White
Form	Coarse Powder

Screen Test

	Typical
% on U.S.S. #20	>1.5
% thru U.S.S. #100	<32

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	357
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	11
Total Carbohydrate, g	89.0
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	89.0
Protein, g	0.3
Vitamin D, mcg	0
Calcium mg	10
Iron, mg	<0.2*
Potassium, mg	<12*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

INSTANT TEXTAID® A modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. INSTANT TEXTAID® A 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 INSTANT TEXTAID® A modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Tapioca

United States

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

Canada

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

Features and Benefits

A coarsely granulated powder, INSTANT TEXTAID® A modified starch is easily handled in both dry and aqueous systems. It is particularly well suited for use in applications prepared at ambient or low heat where an appealing pulpy texture coupled with fast mouth meltaway is desired. INSTANT TEXTAID® A modified starch may also be used in combination with other cold-water soluble thickeners to enhance product consistency. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: July 20, 2023

Next Review Date: July 20, 2026

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