



N-DULGE® C2 06760100

N-DULGE® C2 modified food starch is a co-texturizer derived from waxy maize that imparts a slight mouth-coating and slipperiness, reminiscent of a chocolate sauce-like texture. It creates a smooth, creamy texture with high lubricity. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	14.0
pH (20% w/w slurry)	5	7.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>95
% thru U.S.S. #200	>85

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
Enterobacteriaceae	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	355
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	167
Total Carbohydrate, g	88.5
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	88.5
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	<4*
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	0.3

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

N-DULGE® C2 modified starch is packaged in multi ply Kraft paper bags with a net weight of 55lbs. N-DULGE® C2 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 N-DULGE® C2 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

- Can create the texture of a rich, high quality, dairy dessert in a zero-fat or low fat product application
- Excellent textural stability and shelf life
- Smooth texture with high lubricity
- Heat and process tolerant
- Resistant to acid, heat, and shear
- Versatile, cost-effective texturant
- May be able to replace some of the more expensive milk solids

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Effective Date: May 1, 2023

Next Review Date: May 1, 2026

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