



MELOJEL® 03401044

MELOJEL® corn starch is a food grade starch derived from dent corn. It is characterized by a strong gel formed after cooling a cooked dispersion. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GMO products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	14.0
pH (20% w/w slurry)	4.5	7.0
Viscosity (CML-M107) End, MVU	700	1200

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	351
Calories from Fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	9
Total Carbohydrate, g	87.5
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	87.5
Protein, g	0.2
Vitamin D, mcg	0
Calcium mg	15
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

MELOJEL® starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs and bulk bags with a net weight of 1000 kg. MELOJEL® should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

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

Regulatory Data

Source	Corn
CAS No.	9005-25-8

United States

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

Canada

CFDA Regulation	B.13.011
Labeling	Corn Starch

Features and Benefits

Cooked dispersions of MELOJEL® have a smooth, short texture when hot and set to an opaque gel when cooled (7% concentration). Gelled products made with MELOJEL® starch are not recommended for extended or cold temperature storage since they have a tendency to exhibit syneresis (water release). This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GMO products.

Effective Date: June 22, 2022

Next Review Date: June 22, 2025

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd., West
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9
U.S.A. Canada
708.551.2600 905.281.7950

www.ingredion.us

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2022.