



ULTRA-TEX® 2000 32166107

ULTRA-TEX® 2000 modified food starch is cold water swelling (CWS) starch derived from waxy maize. It is particularly well suited for instant food preparations where high viscosity, smooth texture, and creamy mouthfeel are desired. 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 (10% w/w slurry) | 4.8 | 7.0 |
| Viscosity (CML-M504) | | |
| 15 min, MVU | 550 | 910 |
| End, MVU | 320 | 500 |

Physical Appearance

| | Typical |
|-------|--------------------|
| Color | White to Off-White |
| Form | Fine Powder |

Screen Test

| | Min. |
|--------------------|------|
| % thru U.S.S. #100 | 75 |
| % thru U.S.S. #200 | 50 |

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 | 372 |
| Calories from fat | 0 |
| Total Fat, g | <0.1* |
| Cholesterol, mg | 0 |
| Sodium, mg | 167 |
| Total Carbohydrate, g | 92.9 |
| Dietary Fiber, g | 0 |
| Total Sugars, g | 0 |
| Added Sugars, g | 0 |
| Other Carbohydrate, g | 92.9 |
| Protein, g | 0.1 |
| Vitamin D, mcg | 0 |
| Calcium mg | 13 |
| Iron, mg | <0.4* |
| Potassium, mg | <20* |
| Ash, g | 0.3 |

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

ULTRA-TEX® 200 modified starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. ULTRA-TEX® 2000 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 ULTRA-TEX® 2000 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

ULTRA-TEX® 2000 modified starch has a smooth, heavy texture and excellent sheen. The product is well suited for mild to moderate processing conditions, providing rapid, high viscosity development. ULTRA-TEX® 2000 modified starch imparts excellent cold temperature storage stability to refrigerated or frozen products.

This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

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Next Review Date: April 24, 2026

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