



ULTRA-SPERSE® 5 32556100

ULTRA-SPERSE® 5 modified starch is a high performance, cold water swelling (cws) starch derived from waxy maize. It readily disperses in hot or cold water without lumping and yields a short texture with good sheen, clarity, and smoothness when compared to traditional pregelatinized starches. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	12.0
pH (9% w/w slurry)	4.8	7.0
Viscosity (CML-M504H)		
15 min, MVU	550	1100
End, MVU	730	1130

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Max.
% on U.S.S. #20	2
% thru U.S.S. #100	30

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	369
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	78
Total Carbohydrate, g	92.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	92.1
Protein, g	0.2
Vitamin D, mcg	0
Calcium mg	21
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

ULTRA-SPERSE® 5 modified starch is packaged in multi wall ply kraft paper bags with a net weight of 50 lbs. ULTRA-SPERSE® 5 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-SPERSE® 5 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-SPERSE® 5 modified starch disperses easily in hot or cold water without lumping and yields a smooth, short texture with good sheen and clarity. Upon hydration, the product will show a slight surface grain that will become very smooth when heated. The product has very good resistance to the effects of heat, acid, and shear, and hydrates faster than traditional pregelatinized starches, which allows the final product viscosity to be achieved more quickly. The product imparts a rich, creamy mouthfeel to prepared foods. It also offers good stability to refrigerated or frozen foods.

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Next Review Date: December 15, 2024

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