



## COLFLO® 67 06442122

COLFLO® 67 is a modified food starch derived from waxy maize. It is characterized by very good freeze/thaw stability and resistance to low temperature storage conditions which make it particularly suited for application to frozen foods. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

### Chemical and Physical Properties

	Min.	Max.
Moisture %	-	13.0
pH (20% w/w slurry)	4.8	6.7
Viscosity (CML-M105) End, MVU	600	950

### 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	354
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	102
Total Carbohydrate, g	88.3
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	88.3
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium, mg	7
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	<0.1*

\* Not present at level of quantification.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

COLFLO® 67 is packaged in multi ply kraft paper bags with a net weight of 50 lbs. COLFLO® 67 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

### Shelf Life

The best before date for COLFLO® 67 is 24 months from the date of manufacture.

### Regulatory Data

Source Waxy Maize  
CAS No.

### United States

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

### Canada

CFDA Regulation  
Labeling Modified Corn Starch

### Features and Benefits

Cooked aqueous preparations of COLFLO® 67 have exceptional clarity and are smooth, short-textured and heavy-bodied.

Low pH and various storage conditions do not significantly affect the viscosity characteristics of the starch; thus, COLFLO® 67 provides good resistance to breakdown under low pH conditions and maintains good stability during refrigeration and frozen storage. COLFLO® 67 is bland with essentially no cereal or starchy taste.

COLFLO® 67 provides very good cold temperature storage stability. As a result, the shelf life of canned products is extended. Formulations containing COLFLO® 67 exhibit a smoother texture with excellent clarity and no syneresis. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: May 3, 2023

Next Review Date: May 3, 2026

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