

TECHNICAL DATA

PenBind[®] 150

Description

PenBind[®] 150 is a superior modified tapioca starch, designed for use in clear coat batter systems where improved hold-time is required. *PenBind[®] 150* forms a smooth and evenly distributed moisture barrier which remains crispy throughout extended hold times.

Kosher Certification (U) or Thai Kashrut Services

Recommended Application

Clear Coat Batters

PenBind[®] 150 Functional Benefits

- *Improves Crispness*
 - *Extends Hold Times*
 - *Reduces Toughness*
 - *Bland Flavor*
 - *Low Viscosity*
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Label Description

Food Starch - Modified

Package and Storage

Package: 3-ply bag
Net weight: 50 lbs
Storage: Keep product away from water, humidity and high temperature to avoid moisture absorption
Shelf Life: Two years from date of manufacture

Revision Date

October, 20, 2010

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Typical Analysis

Color White to Off White
 Form Fine Powder
 pH 5.0 – 7.0
 Moisture 15.0% max
 Granulation Through U.S. standard screen # 100: 98%

Typical Nutritional Analysis

Component	per 100g
Calories	360.0
Moisture	10.0g
Protein	0.20g
Fat	0.20g
Ash	0.24g
Carbohydrate	89.0g
Sodium	71.0mg
Calcium	24.0mg
Potassium	1.6mg
Magnesium	0.9mg
Iron	0.6mg
Phosphorus	100.0mg
Copper	0.1mg
Zinc	0.3mg

Typical Microbiological Analysis

TPC, cfu/g 10,000 max
 Yeast, cfu/g 500 max
 Mold, cfu/g 500 max