

TECHNICAL DATA

PenBind[®] 1775

Description

PenBind[®] 1775 is a modified waxy corn starch designed for use in low pH, high shear and retort processes. *PenBind[®] 1775* has excellent stability in refrigerated and frozen items.

Kosher Certification

Recommended Applications

Low pH sauces and dressings
Retorted products
Products exposed to high shear during processing

PenBind[®] 1775 Functional Benefits

- *Low pH Stability*
- *Shear Stability*
- *Freeze/Thaw Stability*
- *Retort Stability*
- *Low Gelatinization Temperature*

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

January 4, 2011

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Typical Analysis

Color 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 | 348.0 |
| Moisture | 12.0g |
| Protein | 0.10g |
| Fat | 0.23g |
| Ash | 0.5g |
| Carbohydrate | 87.0g |
| Sodium | 90.0mg |
| Calcium | 2.0mg |
| Potassium | 5.5mg |
| Magnesium | 0.79mg |
| Iron | 0.43mg |
| Phosphorus | 2.5mg |
| Copper | <0.01mg |
| Zinc | <0.07mg |

Typical Microbiological Analysis

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