

TECHNICAL DATA

PenCling[®] 747

Description

PenCling[®] 747 is a modified waxy maize starch designed for superior water binding capacity and excellent freeze/thaw stability in neutral pH food applications. *PenCling[®] 747* is easy to cook out and provides full-bodied and heavy mouth-feel with good surface gloss.

Kosher Certification

Applications

Frozen and Refrigerated Foods
Soups, Sauces and Gravies
Bakery and Fruit Fillings
Canned Products
Dairy Deserts

PenCling[®] 747 Functional Benefits

- *Smooth Texture*
- *Good Freeze/Thaw Stability*
- *High Viscosity*
- *Clear Dispersion*
- *Steam-table Stability*
- *Glossy*

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
 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