

# TECHNICAL DATA

## PenCling<sup>®</sup> 7580

### Description

*PenCling<sup>®</sup> 7580* is a low-solubility white dextrin made by heat and acid hydrolysis from native tapioca starch. It readily forms a partially solubilized suspension in cold water.

### Kosher Certification

The Central Rabanut of Sweden or Thai Kashrut Services

### Recommended Applications

Batters & Breading  
Clear Coat Batters

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### *PenCling<sup>®</sup> 7580 Functional Benefits*

- *Improves Crispness*
- *Extends Hold Time*
- *Particulate Suspension*
- *Bland Flavor*
- *Very Low Viscosity*

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### Label Description

Tapioca Dextrin

### Package and Storage

Package: 3-ply bag  
Net weight: 55.125 lbs (25 kgs)  
Storage: Keep product away from water, humidity and high temperature to avoid moisture absorption  
Shelf Life: Two years from date of manufacture

### Revision Date

February 25, 2011

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### Typical Analysis

Color .....	White to Off White
Form .....	Fine Powder
pH .....	3.0 – 3.5
Moisture .....	8.0% max
Granulation .....	Through 100 Mesh – 90%

### Typical Nutritional Analysis

Component	per 100g
Calories .....	372.0
Moisture .....	6.8g
Protein .....	0.1g
Fat .....	<0.1g
Ash .....	0.5g
Carbohydrate .....	93+g
Sodium .....	2.9mg
Calcium .....	2.4mg
Potassium .....	14.0mg
Magnesium .....	7.0mg
Iron .....	4.6mg
Phosphorus .....	80.0mg
Copper .....	0.01mg
Zinc .....	0.2mg

### Typical Microbiological Analysis

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