

TECHNICAL DATA

PenCrisp[®] 905

Description

PenCrisp[®] 905 is a clear coat batter formulation containing Penford Food Ingredients' functional carbohydrates.

Kosher Certification

Recommended Applications

Meat and Poultry Products
Meat Analog Products
Vegetable Products

PenCrisp[®] 905 Functional Benefits

- *Excellent Adhesion*
- *Superior Binder*
- *Bland Flavor*
- *Carrier of Spice and Flavors*

Label Description

Modified Food Starch, Rice Flour, Potato Dextrin, Salt, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Xanthan Gum

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 production.

Last Revision Date

November 18, 2010

TECHNICAL DATA

PenCrisp[®] 905

Typical Analysis

Color	White to Off White
Form	Powder
pH	6.0 – 8.0
Moisture	15% max

Typical Nutritional Analysis

Component	per 100g
Calories	336.0
Moisture	11.0g
Protein	1.9g
Fat	0.2g
Ash	6.8g
Carbohydrate	80.0g
Sodium	2.5g
Calcium	16.0mg
Potassium	36.0mg
Magnesium	11.0mg
Iron	0.3mg
Phosphorus	37.0g
Copper	<0.1mg
Zinc	0.4mg

S O L U T I O N S