

TECHNICAL DATA

PenTech™ 1852

Description

PenTech™ 1852 is a modified potato starch with maltodextrin designed to enhance cheese qualities, specifically shred-ability, melt-ability, slice-ability and overall texture. PenTech™ 1852 is designed to improve cheese integrity throughout multiple melt cycles.

Kosher Certification

Recommended Applications

Additive to low fat Cheese
Substitute for rennet casein in imitation cheese

PenTech™ 1852 Functional Benefits

- *Excellent Melting*
 - *Low Viscosity*
 - *Firm Gel*
 - *Neutral Flavor*
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Label Description

Food Starch-Modified, Maltodextrin

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

October 20, 2010

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Typical Analysis

Color White to Off White
 Form Fine Powder
 pH 5.0 – 7.0
 Moisture 8.0% max
 Granulation Through U.S. standard screen # 80: 98%

Typical Nutritional Analysis

Component	per 100 g
Calories	376.0
Moisture	5.0g
Protein	<0.1g
Fat	<0.1g
Ash	0.4g
Carbohydrate	94.0g
Sodium	85.0mg
Calcium	15.0mg
Potassium	<5.0mg
Magnesium	4.0mg
Iron	0.5mg
Phosphorus	68.0mg
Copper	<0.1mg
Zinc	0.2mg

Typical Microbiological Analysis

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