



# BATTER BIND® S 06460003

BATTER BIND® S modified food starch is derived from corn. It is used in batters to provide good adhesion of the coating to meat, poultry, or seafood products.

## Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	15.0
pH (20% w/w slurry)	4.8	7.2
Viscosity (CML-M204H End, MVU)	180	360

## Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

## Screen Test

	Typical
% thru U.S.S. #100	>95
% thru U.S.S. #200	>85

## Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	100	1,000

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

## Nutritional Data/100 g

	Typical
Calories	360
Calories from Fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	102
Total Carbohydrate, g	89.8
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	89.8
Protein, g	0.3
Vitamin D, mcg	0
Calcium mg	13
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.1

\* Not present at level of quantification.

## Certification

Kosher pareve  
Halal

## Packaging and Storage

BATTER BIND® S modified starch is packaged in multi ply Kraft paper bags with net weight of 50 lbs. BATTER BIND® S modified starch should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

## Shelf Life

The best before date for BATTER BIND® S modified starch is 24 months from the date of manufacture.

## Regulatory Data

Source Corn

## United States

Meets FCC (Food Chemical Codex) requirements.  
Labeling Food Starch-Modified

## Canada

CFDA Regulation B. 16.100 Table XIII  
Labeling Modified Corn Starch

## Features and Benefits

BATTER BIND® S modified starch can be readily dispersed at high concentrations in cold water to form a smooth slurry that is suitable for many batter applications. In batters, it promotes the formation of a firm, crisp, continuous coating with good adhesion to the surface of the food item.

Effective Date: May 13, 2023

Next Review Date: May 13, 2026

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5 Westbrook Corporate Ctr.  
Westchester, Illinois 60154  
U.S.A.  
708.551.2600

1600 – 90 Burnhamthorpe Rd., West  
Mississauga, Ontario L5B 0H9  
Canada  
905.281.7950

[www.ingredion.us](http://www.ingredion.us)

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