



N-CREAMER® 115 31460104

N-CREAMER® 115-modified food starch is derived from waxy maize and tapioca. This product provides viscosity, good mouth-coating with excellent smooth and creamy texture, making it ideal for premium cultured products such as yogurts and desserts. N-CREAMER® 115 also has good process tolerance and excellent cold temperature storage stability. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	6.0	9.0
Viscosity (CML-M107) End, MVU	170	430

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

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*
Saturated Fat, g	0
Unsaturated Fat, g	0
Cholesterol, mg	0
Sodium, mg	128
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	0.1
Vitamin D, mcg	0
Calcium mg	12
Iron, mg	0.2
Potassium, mg	<20*
Ash, g	0.2

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

N-CREAMER® 115 modified starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. N-CREAMER® 115 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 N-CREAMER® 115 modified starch is 24 months from the date of manufacture.

Regulatory Data

Source	Waxy Maize Tapioca
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United States

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

Canada

CFDA Regulation B.16,100 Table XIII
Labeling Modified Corn Starch
Modified Tapioca Starch

Features and Benefits

N-CREAMER® 115 modified starch provides:

- Good tolerance to heat treatments and shear, Ideal for down-stream processing.
- Good viscosity with excellent texture properties
- Good stability during shelf-life at low temperatures

This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: June 23, 2023

Next Review Date: June 23, 2026

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