



PenBind® 1015 06840404

PenBind® 1015 is a modified potato starch with high viscosity and superior water-holding capacity. PenBind® 1015 provides excellent freeze/thaw stability and stability under mild acid conditions. Additionally, PenBind® 1015 provides a clear dispersion with protein at low cooking temperatures and does not mask desired meat texture or taste.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	18.0
pH	6.0	8.0
Viscosity, (SIM-M104)		
End Viscosity, MVU	150	1500

Physical Appearance

	Typical
Color	White to Off White
Form	Fine Powder

Screen Test

	Typical
% on U.S.S 100	<2.0

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
Coliform	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	343
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	122
Total Carbohydrate, g	85.8
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	85.8
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	7
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	0.2

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

PenBind® 1015 can be packaged in multi ply kraft paper bags and totes. PenBind® 1015 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PenBind® 1015 is 24 months from the date of manufacture.

Regulatory Data

Source Potato

United States

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

Canada

CFDA Regulation B.16.100, Table XIII
Labeling Modified Potato Starch

Features and Benefits

- Yield Improvement
- Excellent Binding Ability
- Purge Reduction
- Clear Dispersion
- Freeze/Thaw Stability
- Steam Table Stability
- Bland Flavor
- Smooth Texture
- Excellent Water Holding Capacity
- High Viscosity

Effective Date: September 8, 2022

Next Review Date: September 8, 2025

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