



H-50 Starch

H-50 is a pregelatinised modified food starch. This finely ground starch has high viscosity and is primarily designed for instant dessert applications. The starch is characterised by its superior blandness, smoothness, and fast mouth meltaway.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (2% w/w slurry)	4.8	7.2
Viscosity MVU		
15 mins	650	1,000
Granulation %		
On USSS #140		5
Through USSS #200	85	

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
E. coli	Negative
Salmonella	Negative
Coliform	Negative

While the information below is typical of the product, it should not be considered a specification.

Physical Appearance

	Typical
Colour	White to Off-white
Form	Fine Powder

Nutritional Data/100g

	Typical
Calories, Kcal	367
Calories from Fat	1
Total Fat, g	<0.15
Saturated Fat, g	<0.08
Trans Fat, g	<0.01
Cholesterol, mg	0
Sodium, mg	200
Total Carbohydrate, g	91
Dietary Fiber, g	<1.0
Total Sugars, g	0*
Added Sugars, g	0
Other Carbohydrate, g	91
Protein, g	<0.5
Vitamin D, mcg	0*
Calcium, mg	20
Iron, mg	<0.5
Potassium, mg	<10*
Ash, g	<0.5

* Not present in level of quantification

Effective Date: August 12, 2021 12175300

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Certification

Kosher
Halal

Packaging and Storage

H-50 is packaged in multi ply kraft paper bags. H-50 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for H-50 is 24 months from the date of manufacture.

Regulatory Data

Source	Tapioca, Waxy Maize
Labelling	Food Starch- Modified
E#	1442
INS#	1442

Features and Benefits

In dispersion, H-50 is extremely smooth and has a short texture. It also has exceptionally high viscosity and excellent low temperature stability. This stability makes H-50 ideal for use in products that are refrigerated or frozen. Its bland taste allows H-50 to be used in delicately flavoured formulations.

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