



N-DULGE® 2900 Starch

N-DULGE® 2900 is a modified food starch. It imparts unique textural properties to a wide variety of bakery goods, especially in bakery premix.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (9% w/w slurry)	5.0	7.0

Certification

Kosher
Halal

Packaging and Storage

N-DULGE® 2900 is packaged in multi ply kraft paper bags. N-DULGE® 2900 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
E. coli	<10
Salmonella	Negative
Meets NFPA requirement for thermophilic bacteria	

Shelf Life

The best before date for N-DULGE® 2900 is 24 months from the date of manufacture.

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

Regulatory Data

Source	Tapioca, Waxy Corn
Labelling	Food Starch- Modified
E#	1440, 1442
INS#	1440, 1442

Nutritional Data/100g

	Typical
Calories, Kcal	350
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	87
Dietary Fiber, g	<0.25
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	87
Protein, g	<0.25
Vitamin D, mcg	0
Calcium, mg	20
Iron, mg	1.0
Potassium, mg	<10*
Ash, g	<0.5

* Not present in level of quantification

Features and Benefits

N-DULGE® 2900 is a modified food starch that is low in viscosity prior to heating. It gelatinizes at low temperature and builds up viscosity rapidly in the presence of water and heat. With its excellent freeze-thaw stability, N-DULGE® 2900 is ideal for use in maintaining moistness of shelf-stable baked goods. N-DULGE® 2900 imparts unique texture to a wide range of formulation.

Effective Date: July 5, 2021

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