



N-DULGE® 320 Starch

N-DULGE® 320 is a bland tasting, modified food starch derived from tapioca. It is extremely stable under low temperature storage conditions and has excellent resistance to heat and acid conditions.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (20% w/w slurry)	5.0	7.0
Viscosity MVU		
Peak		1,450

Microbiological Limits

	Max.
Total Plate Count/g	1,000
Yeast/g	200
Mold/g	200
E. coli	Negative
Salmonella	Negative

Certification

Kosher
Halal

Packaging and Storage

N-DULGE® 320 is packaged in multi ply kraft paper bags. N-DULGE® 320 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-DULGE® 320 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
Labelling	Food Starch-Modified
E#	1442
INS#	1442

Nutritional Data/100g

	Typical
Calories, Kcal	349
Calories from Fat	0
Total Fat, g	<0.1*
Saturated Fat, g	<0.08
Trans Fat, g	<0.01
Cholesterol, mg	0
Sodium, mg	<200
Total Carbohydrate, g	87
Dietary Fiber, g	<1.0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	87
Protein, g	<0.25
Vitamin D, mcg	0*
Calcium, mg	<25
Iron, mg	<0.5*
Potassium, mg	<10*
Ash, g	<0.5

* Not present in level of quantification

Features and Benefits

Cooked preparations of N-DULGE® 320 are extremely smooth, clear, heavy bodied and short textured. N-DULGE® 320 exhibits excellent tolerance to different methods of thermal processing. N-DULGE® 320 imparts unique mochi texture and retains shape after baked for mochi breads.

Effective Date: July 7, 2021

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