



N-DULGE® 333 Starch

N-DULGE® 333 is a modified food starch derived from tapioca which imparts unique properties to a variety of Asian food products.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (20% w/w slurry)	5.0	6.5
Viscosity MVU		
Peak	2000	2400

Microbiological Limits

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

Certification

Kosher
Halal

Packaging and Storage

N-DULGE® 333 is packaged in multi ply kraft paper bags. N-DULGE® 333 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® 333 is 24 months from the date of manufacture.

Regulatory Data

Source	Tapioca
Labelling	Food Starch- Modified
E#	1442
INS#	1442

Features and Benefits

N-DULGE® 333 is a modified tapioca starch which has a low gelatinisation temperature and an extremely rapid hydration profile optimised for use in foods containing a protein matrix. It provides excellent water binding properties, good clarity and low temperature stability. Unlike some other starches, its tapioca base does not mask flavours and hence it allows the fast release of the flavours in the food.

Effective Date: July 5, 2021

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