



NATIONAL 78-0148 Starch

NATIONAL 78-0148 is a bland tasting, modified food starch derived from tapioca. It develops high viscosity and a heavy body in neutral pH foods.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (20% w/w slurry)	5.0	6.5
Viscosity MVU		
End	600	970

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	<0.1*
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

NATIONAL 78-0148 is packaged in multi ply kraft paper bags. NATIONAL 78-0148 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for NATIONAL 78-0148 is 24 months from the date of manufacture.

Regulatory Data

Source	Tapioca
Labelling	Food
E#	1442
INS#	1442

Features and Benefits

NATIONAL 78-0148 is easier to cook than many other modified starches and develops viscosity very quickly. Cooked preparations are very smooth, short textured and heavy-bodied in neutral pH systems. In low pH foods the starch will tend to develop a slightly longer texture. NATIONAL 78-0148 also possesses excellent low temperature storage stability making it well suited for use in refrigerated and frozen foods.

Effective Date: October 18, 2021

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