



PENBIND 1015 Starch

PENBIND 1015 is a modified potato starch with high viscosity and superior water-holding capacity. PenBind 1015 provides excellent freeze/thaw stability and stability under mild acid conditions. Additionally, PenBind 1015 provides a clear dispersion with protein at low cooking temperatures and does not mask desired meat texture or taste.

Chemical and Physical Properties

	Min.	Max.
Moisture %		20
pH	5.5	8.5
Viscosity BU		
Hold	1000	1400

Microbiological Limits

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

Certification

Kosher
Halal

Packaging and Storage

PENBIND 1015 is packaged in multi ply kraft paper bags. PENBIND 1015 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PENBIND 1015 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	Powder

Regulatory Data

Source	Potato
Labelling	Food Starch- Modified

Nutritional Data/100g

	Typical
Calories, Kcal	343
Calories from Fat	0
Total Fat, g	<0.1
Saturated Fat, g	<0.08
Trans Fat, g	<0.01
Cholesterol, mg	0
Sodium, mg	122
Total Carbohydrate, g	85.8
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	85.8
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium, mg	7
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	0.2

* Not present in level of quantification

Features and Benefits

- Bland Flavour
- High Viscosity
- Yield Improvement
- Excellent Binding Ability
- Purge Reduction
- Clear Dispersion
- Freeze/ Thaw Stability
- Steam Table Stability
- Smooth Texture
- Excellent Water Holding Capacity

Effective Date: November 15, 2019

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