



PENBIND 850 Starch

PENBIND 850 is a modified potato starch has favorable gelling and texturizing properties. It has low viscosity with short texture and forms gel that will melt when heated. It is extremely white in color and bland in taste.

Chemical and Physical Properties

	Min.	Max.
Moisture %		18
pH (20% slurry)	5.5	8.0
Viscosity BU		
Peak	350	850
Ash		0.5
Granulation		
On USSS#100		2.0

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	500
Mold/g	500
E. coli	Negative
Salmonella	Negative
Coliforms/g	10

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	342
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	85
Dietary Fiber, g	<1.0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	85
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

Certification

Kosher
Halal

Packaging and Storage

PENBIND 850 is packaged in multi ply kraft paper bags. PENBIND 850 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 850 is 24 months from the date of manufacture.

Regulatory Data

Source	Potato
Labelling	Food Starch- Modified
E#	1420
INS#	1420

Features and Benefits

- Bland Flavour
- Low Viscosity
- Clear Dispersion

Effective Date: September 27, 2021

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