



Ingredion™

TEXTAID® A FP Starch

TEXTAID® A FP modified food starch is refined from corn. It is an easily dispersible pregelatinized starch that imparts a unique "pulpy" or "grainy" texture to food systems.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (9% w/w slurry)	7.0	9.0

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
Granulation	
On USSS#80	30% max
Othr USSS#200	50% max

Nutritional Data/100g

	Typical
Calories, Kcal	367
Calories from Fat	1
Total Fat, g	<0.15*
Saturated Fat, g	<0.08
Trans Fat, g	<0.01
Cholesterol, mg	0*
Sodium, mg	<300
Total Carbohydrate, g	91
Dietary Fiber, g	<1
Total Sugars, g	0*
Added Sugars, g	0
Other Carbohydrate, g	91
Protein, g	<0.5
Vitamin D, mcg	0*
Calcium, mg	<25
Iron, mg	0.5
Potassium, mg	<10*
Ash, g	<0.75

* Not present in level of quantification

Effective Date: August 6, 2021 12140005

Certification

Kosher
Halal

Packaging and Storage

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

Shelf Life

The best before date for TEXTAID® A FP is 24 months from the date of manufacture.

Regulatory Data

Source	Corn
Labelling	Food Starch- Modified
E#	1412
INS#	1412

Features and Benefits

TEXTAID® A FP partially hydrates in cold water but requires moderate heating for complete development of texture. TEXTAID® A FP is primarily recommended as a texturiser and not as a thickener, TEXTAID® A FP should not be subjected to a milling or grinding operation as this will reduce its textural effect. It is not advisable to add TEXTAID® A FP to a hot mix as some lumping may occur.

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