

THERMFLO® Starch

Chamical and Dhysical Dranartics

THERMFLO® is a modified food starch derived from waxy maize. It is a highly versatile starch characterised by excellent cold temperature storage stability and a smooth, creamy texture.

rties	
Min.	Max.
	14
5.0	7.0
700	1,200
	Max.
	1,000
	200
	200
	Negative
	Negative
	Min. 5.0

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	355
Calories from Fat	0
Total Fat, g	<0.1*
Saturated Fat, g	<0.08
Trans Fat, g	<0.01*
Cholesterol, mg	0
Sodium, mg	167
Total Carbohydrate, g	88.5
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	88.5
Protein, g	0.1
Vitamin D, mcg	0*
Calcium, mg	<4*
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	0.3
* Not present in level of quantification	

Certification

Kosher Halal

Packaging and Storage

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

Shelf Life

The best before date for THERMFLO® is 24 months from the date of manufacture.

Regulatory Data

Source Waxy Maize

Labelling Food Starch- Modified

E# 1442 INS# 1442

Features and Benefits

THERMFLO® will develop a smooth, short texture when it is fully cooked in an aqueous system. It has good resistance to heat, acid and shear conditions as well as excellent cold temperature storage stability that enables it to be used in many refrigerated and frozen foods.

Effective Date: January 7, 2022 06810110

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