

THICKFLO[™] modified food starch

THICKFLO™ is a chemically modified food starch refined from tapioca.

Label Declaration Recommendation

EU: Modified Starch

Codex: Modified Starch

Please note the botanical origin of starch only needs to be declared if starch contains gluten.

Classification

EU: Food Additive E 1422 (Complies with Regulation (EC) 1333/2008 and Reg (EU) 231/2012)

Codex: Food Additive INS 1422 (Complies with the JECFA Monograph 27)

Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life

24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data

While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

Chemical and Physical Properties

	Min	Max	Unit
Moisture as packed		15.0	%
pH 20% aqueous suspension	5.0	6.5	
MVA Viscosity End	400	800	MVU

Physical Appearance	Typical	
Colour	white / creamy	
Form	fine powder	

Microbiological Limits

	Max	Unit
TVC	10000	cfu / g
Yeast	200	cfu / g
Mould	200	cfu / g
E. coli	negative	/ g
Salmonella	negative	/ 25g

Additional Information

Contaminants: Complies with Regulation (EU) 2023/915

Pesticides: Complies with Regulation (EC) 396/2005, as

amended

Kosher CertificateYesHalal CertificateYesSulfur Dioxide (SO2):typical < 10 ppm</th>

Nutritional Data / 100 g

While this information is typical of the product it should not be considered a specification

	Typical	Unit
Energy	1472	kJ
	352	kcal
Fat	0	g
of which saturates	0	g
Carbohydrates	88.0	g
of which sugar	0	g
Fibre	0	g
Protein	0.1	g
Salt	0.25	g

Heavy Metals

	Typical	Unit
Arsenic	1	ppm
Lead	0.2	ppm
Cadmium	0.05	ppm
Mercury	0.1	ppm

Effective Date 11.06.2025 Next Review: 2028





This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

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