



NATIONAL 104 Starch

NATIONAL 104 is a pregelatinised, modified starch derived from tapioca. This coarsely ground product has good freeze/thaw stability and excellent resistance to heat, acid, and shear.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (9% w/w slurry)	4.8	7.2
Viscosity		
15 Minutes	630	1100
End	160	900
Granulation %		
On USSS #20		1
On USSS #50		55
Thr USSS #200		25

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

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	<200
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	<0.5

* Not present in level of quantification

Certification

Kosher
Halal

Packaging and Storage

NATIONAL 104 is packaged in multi ply kraft paper bags. NATIONAL 104 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for NATIONAL 104 is 24 months from the date of manufacture.

Regulatory Data

Source	Tapioca
Labelling	Food Starch- Modified
E#	1442
INS#	1442

Features and Benefits

NATIONAL 104 has excellent resistance to heat and acid which allows cooking or baking at high temperatures without breakdown or boil out.

NATIONAL 104 is easily dispersed in an aqueous media even without prior dry blending with other ingredients which is normally necessary with pregelatinised starches. Its low initial viscosity allows easy mixing with other ingredients.

Effective Date: August 17, 2021

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