



## PURITY GUM® ULTRA

32236110

PURITY GUM® ULTRA modified starch is a low viscosity, cold water soluble starch derived from waxy maize. It finds use in stabilizing flavor and cloud emulsions and is widely used to replace arabic. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	8.0
pH (9% w/w slurry)	5.0	6.0

### Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

### Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	50
Mold/g	50
Coliforms	2.5
E. coli	Negative
Salmonella	Negative

### Nutritional Data/100 g

	Typical
Calories	366
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	230
Total Carbohydrate, g	91.4
Dietary Fiber, g	0
Total Sugars**, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	91.4
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	40
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	0.3

\* Not present at level of quantification.

\*\* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

PURITY GUM® ULTRA modified starch is packaged in multi wall kraft paper bags with a net weight of 50 lbs. PURITY GUM® ULTRA modified starch should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

### Shelf Life

The best before date for PURITY GUM® ULTRA modified starch is 24 months from the date of manufacture.

### Regulatory Data

Source Waxy Maize

### United States

Meets FCC (Food Chemical Codex) requirements.  
Labeling Food Starch-Modified

### Canada

CFDA Regulation B.16.100 Table XIII  
Labeling Modified Corn Starch

### Features and Benefits

PURITY GUM® Ultra modified starch is completely cold water dispersible. It can replace gum Arabic at much lower usage levels for a wide range of oil loads. The unique patented technology of PURITY GUM® Ultra modified starch allows for very fine stable emulsions to be made. These emulsions can often be processed at reduced pressures or shear which results in additional energy savings. PURITY GUM® Ultra's excellent emulsification properties enable very high oil load emulsions. It is easy to formulate within a broad range of pH, temperatures and has excellent long-term room/cold temperature stability. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: September 1, 2023

Next Review Date: September 1, 2026

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2023.

5 Westbrook Corporate Ctr., 1600 – 90 Burnhamthorpe Road, West,  
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9 Canada  
U.S.A. 905.281.7950  
708.551.2600

[www.ingredion.us](http://www.ingredion.us)