



ADVANTA-GEL® S I2140800

ADVANTA-GEL® S is a pregelatinized food starch that forms a firm, cuttable gel without heating. This product provides exceptional forming, texture, and structure at more efficient usage levels and in less time than comparable products. ADVANTA-GEL® S is recommended as a structuring agent for a wide range of cold and hot prepared food products. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	10.0
pH (9% w/w slurry)	4.5	7.0

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% on U.S.S #100	<5
% thru U.S.S. #200	>85

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	365
Calories from fat	1
Total Fat, g	0.1
Cholesterol, mg	0
Sodium, mg	81
Total Carbohydrate, g	91.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	91.1
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	3
Iron, mg	0.2
Potassium, mg	<10*
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

ADVANTA-GEL® S is packaged in multi ply Kraft paper bags with a net weight of 50 lbs. ADVANTA-GEL® S should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for ADVANTA-GEL® S is 24 months from the date of manufacture.

Regulatory Data

Source	Sago
CAS No.	55963-33-2

United States

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

Canada

CFDA Regulation	B.16.100, Table XIII
Labeling	Modified Sago Starch

Features and Benefits

ADVANTA-GEL® S forms a strong gel in as little as 1 hour. When used at low levels (1-3%), Advanta-GEL® S will provide low to moderate viscosity and short, creamy textures. Gelling applications typically require a 3-7% usage level.

ADVANTA-GEL® S can be used at levels up to 25% less than competitor products to achieve the same gel strength. In addition, products formulated with ADVANTA-GEL® S have brighter flavors and improved mouthfeel than the same systems formulated with other modified starches.

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Effective Date: June 12, 2023

Next Review Date: June 12, 2026

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5 Westbrook Corporate Ctr.
Westchester, Illinois 60154
U.S.A.
708.551.2600

1600 – 90 Burnhamthorpe Rd., West
Mississauga, Ontario L5B 0H9
Canada
905.281.7950

www.ingredion.us