



BATTER BIND® S 06460003

BATTER BIND® S modified food starch is derived from corn. It is used in batters to provide good adhesion of the coating to meat, poultry, or seafood products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	15.0
pH (20% w/w slurry)	4.8	7.2
Viscosity (CML-M204H End, MVU)	180	360

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>95
% thru U.S.S. #200	>85

Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	100	1,000

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	360
Calories from Fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	102
Total Carbohydrate, g	89.8
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	89.8
Protein, g	0.3
Vitamin D, mcg	0
Calcium mg	13
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

BATTER BIND® S modified starch is packaged in multi ply Kraft paper bags with net weight of 50 lbs. BATTER BIND® S 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 BATTER BIND® S modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Corn

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

BATTER BIND® S modified starch can be readily dispersed at high concentrations in cold water to form a smooth slurry that is suitable for many batter applications. In batters, it promotes the formation of a firm, crisp, continuous coating with good adhesion to the surface of the food item.

Effective Date: May 13, 2020

Next Review Date: May 13, 2023

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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