

**CLEARJEL®****06431107**

CLEARJEL® modified food starch is derived from waxy maize and has application in canned foods, bakery products and specialty items. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

**Chemical and Physical Properties**

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	5.1	6.9
Viscosity (CML-M105)		
End, MVU	500	900

**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	361
Calories from fat	1
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	81
Total Carbohydrate, g	90.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	90.1
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	8
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.1

\* Not present at level of quantification.

**Certification**

Kosher pareve  
Halal

**Packaging and Storage**

CLEARJEL® modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. CLEARJEL® 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 CLEARJEL® 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**

Cooked aqueous preparations of CLEARJEL® modified starch are smooth, short-textured, heavy-bodied, and do not set to a gel upon cooling. The viscosity characteristics of this starch are not greatly affected by variations in pH. CLEARJEL® modified starch is resistant to breakdown under high temperature and low pH conditions. In retorted foods, it provides high viscosity, good clarity, and excellent sheen.

CLEARJEL® contributes to the shelf life stability of canned foods. Canned products retain a smooth texture and show no liquid separation upon storage.

This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: September 6, 2023

Next Review Date: September 6, 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.  
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](http://www.ingredion.us)