



ClearFLO™ modified starch 05562100

ClearFLO™ modified starch is an oxidized surface/dry end starch used in size press and calendar operations to develop board/paper surface strength properties. ClearFLO™ modified starch has less of an impact on final paper/board brightness than traditional surface starches.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	15.0
pH (20% w/w slurry)	6.5	8.5

Physical Appearance

	Typical
Color	White
Form	Powder
Bulk Density (lbs./ft ³)	26-32

Viscosity (9% Solids)*

	130°F	150°F
Brookfield, cps **	20.5	16.2
Hercules, cps ***	8.7	7.7

* Viscosities are dependent on type of cooker used

** Brookfield run @ 50 rpm, (RVTDV-II)

*** Hercules run @ 4400 rpm, w/E bob

Preparation

Must be cooked to be effective.

Batch Cooking:

Solids - 15% maximum

Temperature – 200-205°F (~30 minutes)

Jet Cooking:

Solids – 25% maximum in cooking chamber

Temperature – 260-280°F

Certification

Kosher pareve

Packaging and Storage

ClearFLO™ modified starch is packaged in multi ply kraft paper bags, bulk bags and bulk. ClearFLO™ 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 ClearFLO™ modified starch is 5 years from the date of manufacture.

Regulatory Data

Source Waxy Corn

United States

ClearFLO™ modified starch is approved for use under FDA 21 CFR 178.3520.

Labeling Industrial Starch Modified

Canada

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Effective Date: October 5, 2023

Next Review Date: October 5, 2026

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