

FIRM-TEX® 06811109

FIRM-TEX® modified food starch is derived from waxy maize. It is used as a binder and texturizer in cooked meat products and other applications where a low gelatinization temperature is required.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	4.5	7.0
Viscosity (CML-M104) End, MVU	340	540

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
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	360
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	148
Total Carbohydrate, g	89.9
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	89.9
Protein, g	0.2
Vitamin D, mcg	0
Calcium, mg	3
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.2

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

FIRM-TEX® modified food starch is packaged in multi ply Kraft paper bags with net weight of 50 lbs. FIRM-TEX® modified food 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 FIRM-TEX® modified food 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

FIRM-TEX® modified food starch has excellent water binding capacity making it ideally suited for applications in the meat industry. It can be used to partially replace skim milk powder and to reduce moisture loss in vacuum packaged meats. Using FIRM-TEX® modified food starch at two to four percent can significantly improve consistency, extended shelf life, and decrease “drip” in a wide variety of smokehouse cooked meats. This starch also imparts good viscosity and a smooth short texture in high pH soups and sauces. Its low gelatinization temperature allows it to function in dry mix products added to “hot water.”

Effective Date: September 29, 2022

Next Review Date: September 29, 2025

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