



## HI-MAIZE® 260 22000B00

HI-MAIZE® 260 resistant starch is a non-chemically modified food starch that is based on high amylose corn. HI-MAIZE® 260 resistant starch resists digestion in the small intestine and behaves as dietary fiber in the large intestine. It tests as dietary fiber for food labeling purposes according to official AOAC methods 985.29 and 991.43. With a range of health benefits, HI-MAIZE® 260 is a vital ingredient for formulating great tasting, high quality, “better for you” foods. This product is available under Ingredion Incorporated’s TRUETRACE® Identity Preserved Program for non-GM products.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	10.0	14.0
pH (20% w/w slurry)	5.0	7.0
% Total dietary fiber, (dry basis) AOAC 991.43	53.0	

### 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	>75

### Microbiological Limits

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

### Nutritional Data/100 g

	Typical
Calories	172
Calories from fat	7
Total Fat, g	0.8
Saturated Fat, g	0.4
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	15
Total Carbohydrate, g	88.6
Dietary Fiber, g (AOAC 991.43)	48
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	40.6
Protein, g	0.6
Vitamin D, mcg	0
Calcium, mg	18
Iron, mg	<0.2*
Potassium, mg	<10
Ash, g	<0.1*

\* Not present at Limit of Quantification.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

HI-MAIZE® 260 starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. HI-MAIZE® 260 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 HI-MAIZE® 260 starch is 24 months from the date of manufacture.

### Regulatory Data

Source	Corn
CAS No.	9005-25-8

### United States

Meets FCC (Food Chemical Codex) requirements.  
Labeling: Corn Starch or Resistant Corn Starch (Dietary Fiber)

### Canada

CFDA Regulation	B.13.011
Labeling	High Amylose Corn Starch

### Features and Benefits

HI-MAIZE® 260 starch offers numerous substantiated health benefits to consumers including:

- Reduces calories (when substituted for digestible carbohydrates)
- Reduces glycemic response of foods (when substituted for digestible carbohydrates)
- Increases insulin sensitivity
- Increases satiety short term (post-meal) and long term (24 hours)
- Prebiotic fiber
- Improves digestive health (bowel/colon)
- Contributes to regularity

HI-MAIZE® 260 starch is organoleptically invisible in most applications due to a small particle size, white appearance and bland flavor. Therefore, it will not compromise taste texture or appearance of food products.

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Effective Date: October 29, 2020

Next Review Date: October 29, 2023

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