



HEMOCRAFT® CREATE 390 04400320

HEMOCRAFT® Create 390 functional tapioca flour is a clean label water binder and texturizing agent. It is ideally suited for snacks and gluten-free applications. This product is produced 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)	4.8	6.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #40	>90

Microbiological Limits

	Max.
Total Plate Count/g	25,000
Yeast/g	200
Mold/g	200

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	359
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	34
Total Carbohydrate, g	89.7
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	89.7
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	41
Iron, mg	0.2
Potassium, mg	<20*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

HEMOCRAFT® Create 390 functional tapioca flour is packaged in multi ply kraft paper bags with a net weight of 55 lbs. HEMOCRAFT® Create 390 functional tapioca flour should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for HEMOCRAFT® Create 390 functional tapioca flour is 24 months from the date of manufacture.

Regulatory Data

Source Tapioca

United States

FDA Regulation 21 CFR 182.1
Labeling Tapioca Flour

Canada

CFDA Regulation Unstandardized food
Labeling Tapioca Flour

Features and Benefits

HEMOCRAFT® Create 390 functional tapioca flour provides low hot viscosity during processing and provides a soft gel upon cooling. HEMOCRAFT® Create 390 functional tapioca flour is a good water binder that delivers tender textures and a bland flavor.

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Effective Date: May 3, 2020

Next Review Date: May 3, 2023

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