



HEMECRAFT® EXPRESS 390 12100307

HEMECRAFT® Express 390 functional flour is a clean label cold water swelling flour derived from tapioca. It is typically used as an instant water binder and texturizing agent. It is also ideally suited for 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 (9% w/w slurry)	6.5	9.0
Cyanide (ppm)		10.0

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	10,000
Yeast/g	100
Mold/g	100

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

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

HEMECRAFT® Express 390 functional flour is packaged in multi ply kraft paper bags with a net weight of 55 lbs. HEME CRAFT® Express 390 functional 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 HEME CRAFT® Express 390 functional flour is 24 months from the date of manufacture.

Regulatory Data

Source Tapioca

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Tapioca Flour

Canada

CFDA Regulation Unstandardized Food
Labeling Tapioca Flour or Tapioca Starch

Features and Benefits

HEMECRAFT® Express 390 functional flour disperses and thickens in cold water forming a dispersion that is smooth, clear and bland in flavor. Upon resting, it may set to soft a soft gel. This instant flour does not need heat to activate. It provides good moisture management in dough, making it suited for bakery applications, including extruded and sheeted stacks, and gluten-free formulations. HEME CRAFT® Express 390 functional flour also adds home-style texture and lets delicate flavors shine through in other applications such as baby foods, and dry mixes. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

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Next Review Date: Aug 11, 2024

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