



HYLON® VII 03451B00

HYLON® VII corn starch is unmodified and derived from high amylose corn. It contains approximately 70% amylose. HYLON® VII starch is used in a variety of food applications where its excellent gelling, film forming and opacifying properties can be realized.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	4.3	6.7
Amylose, %	72 average	

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>90
% thru U.S.S. #200	>75

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

Nutritional Data/100 g

	Typical
Calories	270
Calories from fat	9
Total Fat, g	1
Saturated Fat, g	0.4
Unsaturated Fat, g	0
Cholesterol, mg	0
Sodium, mg	11
Total Carbohydrate, g	87.8
Dietary Fiber, g	23
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	64.8
Protein, g	0.5
Vitamin D, mcg	0
Calcium mg	14
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

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

Regulatory Data

Source	High Amylose Corn
CAS No.	9005-25-8

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Corn Starch

Canada

CFDA Regulation	B.13.011
Labeling	Corn Starch

Features and Benefits

In comparison to regular dent corn starch which, contains approximately 28% amylose, HYLON® VII starch is a corn hybrid containing approximately 70% amylose. Amylose, a linear polymer, can closely align or associate through hydrogen bonding. This characteristic of amylose is primarily responsible for the gelling and film-forming ability of starches. Since HYLON® VII starch contains more than twice as much amylose as regular corn starch it can form more rigid gels and contribute to the formation of stronger, tougher films.

HYLON® VII starch requires higher cooking temperatures than conventional corn starch to adequately gelatinize. Super atmospheric cooking temperatures are required, typically 310-340°F (154-171°C) depending on the solids level of the formulation being used.

Effective Date: August 14, 2020

Next Review Date: August 14, 2023

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