



HEMCRAFT® CREATE 335 34131M02

HEMCRAFT® CREATE 335 multi-functional tapioca flour that is characterized by very good freeze/thaw stability and good tolerance to high heat/shear processing conditions. It is particularly well suited for frozen and refrigerated food products. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	9.0	13.0
pH (20% w/w slurry)	5.0	6.5

	Target
Viscosity (CML-M106P3) End, MVU	700

Physical Appearance

	Typical
Color	Off-white to cream
Form	Fine powder

Screen Test

	Min.
% thru U.S.S. # 40	90

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
Enterobacteriaceae	100
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	368
Calories from fat, g	0
Total fat, g	<0.10*
Saturated fat, g	0
Trans fat, g	0
Cholesterol	0
Sodium, mg	10
Total Carbohydrate, g	91.9
Dietary Fiber, g	0
Total Sugars, g	<0.10*
Added Sugars, g	0
Other Carbohydrate, g	91.9
Protein, g	<0.10*
Vitamin D, mcg	0
Calcium mg	45
Iron, mg	<0.40*
Potassium, mg	25
Ash, g	0.10

*Not present at level of quantification

Certification

Kosher pareve
Halal

Packaging and Storage

HEMCRAFT® CREATE 335 multi-functional tapioca flour is packaged in multi ply kraft paper bags with a net weight of 25 kgs. HEMCRAFT® CREATE 335 multi-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 HEMCRAFT® CREATE 335 multi-functional tapioca flour is 24 months from the date of manufacture.

Regulatory Data

Source Tapioca

United States

Meets FCC (Food Chemical Codex) requirements.
FDA Regulation 21 CFR 170.30
Labeling Tapioca Flour

Canada

CFDA Regulation Unstandardized Food
Labeling Tapioca flour

Features and Benefits

HEMCRAFT® CREATE 335 multi-functional tapioca flour is recommended for high temperature and shear food processing at a neutral or low pH. HEMCRAFT® CREATE 335 multi-functional flour is made by a revolutionary processing technology which results in native flours having functional properties similar to modified food starches while providing a clean and simple "flour" label.

Disclaimer

This is a provisional specification as this product is still under development.

Effective Date: June 18, 2020

Next Review Date: June 18, 2023

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