



N-CREAMER® 46 32236103

N-CREAMER® 46 modified food starch is based on waxy maize and is characterized by excellent emulsion stabilizing and encapsulating ability. It is especially suited for use in place of caseinate salts in coffee creamers. 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
pH (9% w/w slurry)	3.5	4.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% on U.S.S. #100	<25
% on U.S.S. #200	<50

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	1,000	10,000
Yeast/g	5	3	100	200
Mold/g	5	3	100	200
Enterobacteriaceae	5	3	10	100

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	370
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	209
Total Carbohydrate, g	92.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	92.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	54
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.3

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

N-CREAMER® 46 modified starch is packaged in multi ply kraft paper bags with a net weight of 60 lbs. N-CREAMER® 46 modified 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 N-CREAMER® 46 modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Waxy Maize

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Food Starch-Modified

Canada

CFDA Regulation B.16.100 Table XIII
Labeling Modified Corn Starch

Features and Benefits

N-CREAMER® 46 modified starch is cold water soluble. Emulsions stabilized with N-CREAMER® 46 modified starch do not separate or increase in micelle size on standing. Spray-dried emulsions reconstitute immediately without lumping.

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Effective Date: June 29, 2021

Next Review Date: June 29, 2024

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