



N-HANCE® 59 07730402

N-HANCE® 59 functional native starch is a high viscosity potato-based starch that is recommended for low temperature and low shear food processing. Functional native starches are made with a revolutionary technology that gives properties similar to modified starches while meeting clean labeling criteria.

This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	20.0
pH (20% w/w slurry)	6.0	8.5
Viscosity (CML-M104P) End, MVU	350	750

Physical Appearance

	Typical
Color	Off-White to Cream
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>95
% thru U.S.S. #200	>85

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	200	1,000
Mold/g	5	3	200	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
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	398
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	66
Total Carbohydrate, g	99.4
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	99.4
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	13
Iron, mg	<0.4*
Potassium, mg	28
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

N-HANCE® 59 functional native starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. N-HANCE® 59 functional native 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-HANCE® 59 functional native starch is 24 months from the date of manufacture.

Regulatory Data

Source	Potato
CAS No.	9005-25-8

United States

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

Canada

CFDA Regulation Unstandardized Food
Labeling Potato Starch

Features and Benefits

N-HANCE® 59 functional native starch is a high viscosity cook up starch with a low gelatinization temperature of 140°F. The viscosity of N-HANCE® 59 functional native starch is relatively stable at low cooking temperatures, neutral pH and low shear/stress conditions. N-HANCE® 59 functional native starch features the inherent bland flavor of tuber starches and the unique flavor release characteristic of functional native starches. Products formulated with N-HANCE® 59 functional native starch have brighter flavors and improved mouthfeel than the same systems formulated with some modified starches. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: January 14, 2019

Next Review Date: January 14, 2022

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating

5 Westbrook Corporate Ctr.,
Westchester, Illinois 60154
U.S.A.
708.551.2600

1600 – 90 Burnhamthorpe Road, West,
Mississauga, Ontario L5B 0H9 Canada
905.281.7950

to any of the foregoing.

www.ingredion.us

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2019.