



NATIONAL™ 711 12156129

NATIONAL™ 711 modified food starch is an easy to disperse pregelatinized starch derived from waxy maize. It is recommended for applications where ease of dispersion is of primary importance. 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)	4.8	6.7
Viscosity (CML-M504H)		
15 min, MVU	330	1800
End, MVU	750	1500

Physical Appearance

	Typical
Color	White to Off-White
Form	Coarse Powder

Screen Test

	Typical
% on U.S.S. #60	<70
% thru U.S.S. #200	<43

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
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	374
Calories from fat	1
Total Fat, g	0.1
Cholesterol, mg	0
Sodium, mg	42
Total Carbohydrate, g	93.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	93.1
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	18
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NATIONAL™ 711 modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs.

NATIONAL™ 711 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 NATIONAL™ 711 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

NATIONAL™ 711 modified starch was especially developed to provide good dispersion properties when mixed with water. It will impart good viscosity and a short, slightly grainy texture. It has good resistance to heat and acid conditions and has good cold temperature storage stability.

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

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Next Review Date: June 9, 2025

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