



## NATIONAL™ 912 06590100

NATIONAL™ 912 modified food starch is a cook-up, low viscosity starch refined from waxy maize. It finds use in stabilizing flavor and cloud emulsions and is used to replace gum arabic. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	5.8	8.2
Viscosity (CML-123C)		
Funnel Fluidity, seconds	19	40

### Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

### 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	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

NATIONAL™ 912 modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. NATIONAL™ 912 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™ 912 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™ 912 modified starch needs to cook in water to solubilize and to obtain desired functionality such as emulsification. Emulsions containing NATIONAL™ 912 can often be prepared at reduced pressure or shear which results in additional energy savings.

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Effective Date: May 15, 2023

Next Review Date: May 15, 2026

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