



NATIONAL FRIGEX® 06820302

NATIONAL FRIGEX® modified starch is derived from tapioca. This starch is extremely stable under low temperature storage conditions and has excellent resistance to heat and acid conditions. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	15.0
pH (20% w/w slurry)	4.8	7.2
Viscosity (CML-M106) End, MVU	300	850

Physical Appearance

	Typical
Color	White to Off-White
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	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	352
Calories from fat	1
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	39
Total Carbohydrate, g	87.9
Dietary Fiber, g	<0.1*
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	87.9
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	19
Iron, mg	0.4
Potassium, mg	<10*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NATIONAL FRIGEX® modified starch is packaged in multi ply kraft paper bags with net weight of 50 lbs. NATIONAL FRIGEX® 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 FRIGEX® modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Tapioca

United States

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

Canada

CFDA Regulation B.16.100, Table XIII
Labeling Modified Tapioca Starch

Features and Benefits

Cooked preparations of NATIONAL FRIGEX® modified starch are extremely smooth, clear, heavy bodied, and short-textured.

This product exhibits excellent tolerance to different methods of thermal processing. NATIONAL FRIGEX® modified starch can be used successfully in High Temperature-Short Time (HTST) / Ultra High Temperature (UHT) processing equipment, as well as conventional batch cooking systems. In addition to its versatile heat tolerance, NATIONAL FRIGEX® modified starch imparts excellent low temperature stability to various food preparations.

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Effective Date: April 14, 2020

Next Review Date: April 14, 2023

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