



PenPure® 85D 12100410

PenPure® 85D potato starch is pre-gelatinized and derived from waxy potato. This clean label product is used as a universal binding, thickening, and texturizing agent in many food applications.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	8.0
pH	5.0	7.0
Viscosity		
After 30 minutes, mPas	500	5000

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Microbiological Limits

Total Plate Count/g	5,000
Yeast/g	100
Mold/g	100
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	368
Total Fat, g	0.02
Saturated Fat, g	<0.01*
Cholesterol, mg	0
Sodium, mg	16
Total Carbohydrate, g	91.8
Dietary Fiber, g	0
Total Sugars, g	<0.1
Added Sugars, g	0
Other Carbohydrate, g	91.8
Protein, g	0.1*
Vitamin D, mcg	0
Calcium, mg	35
Iron, mg	0.4
Potassium, mg	50
Ash, g	0.3

* Not present at limit of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

PenPure® 85D potato starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. PenPure® 85D potato 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 PenPure® 85D potato starch is 18 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 B.16.100, Table XIII
Labeling Potato Starch

Features and Benefits

PenPure® 85D pregelatinized, potato starch produces clear, highly viscous solution with a shiny appearance. Due to the rapid water absorption of this product, pre-mixing with other ingredients such as sugar is recommended to prevent lumping. PenPure® 85D potato starch provides homogeneous expansion imparting increased crispiness in snack applications. PenPure® 85D potato starch is well suited for neutral and mild applications with low to medium shear.

Effective November 22, 2020

Next Review Date: November 22, 2023 :

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