



PenTech® 8500 31471400

PenTech® 8500 is a modified potato starch with favorable gelling and texturizing properties in imitation cheese. It has low viscosity with short texture and forms gels that will melt when heated. It is white in color and bland in taste.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	14.0
pH	5.0	8.0

Physical Appearance

	Typical
Color	White to Off White
Form	Fine Powder

Screen Test

	Typical
% on U.S.S 80	<20

Microbiological Limits

	Max.
Total Plate Count, cfu/g	10,000
Yeast, cfu/g	500
Mold, cfu/g	500
Coliforms	100
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	352
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	93
Total Carbohydrate, g	87.5
Dietary Fiber, g	0
Total Sugars**, g	0.1
Added Sugars, g	0
Other Carbohydrate, g	87.4
Protein, g	0.5
Vitamin D, mcg	0
Calcium mg	9
Iron, mg	0.1
Potassium, mg	6
Ash, g	0.2

* Not present at level of quantification.

** "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

Certification

Kosher pareve
Halal

Packaging and Storage

PenTech® 8500 is packaged in multi ply kraft paper bags. PenTech® 8500 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PenTech® 8500 is 24 months from the date of manufacture.

Regulatory Data

Source Potato

United States

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

Canada

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

Features and Benefits

- Clear Dispersion with Short Texture
- Bland Flavor
- Firm Texture
- Forms Reversible Gel
- Low Viscosity during cooking

Effective Date: August 13, 2020

Next Review Date: August 13, 2023

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