



PRECISA® Cream 10 31470102

PRECISA® Cream 10 is an optimized texture system that provides the precise amount of key textural attributes that contribute to creaminess while delivering the desired viscosity. It is based on modified food starch and can be used in dairy and creamy applications that are processed under severe conditions, such as HTST and retort. It is resistant to high temperature, high shear and low pH. It is also characterized as having good cold temperature stability and providing a smooth, creamy texture. This product is designed for use in dairy products, particularly yogurt applications, but can also be used in creamy sauces, soups, gravies and canned food systems, where a creamy, rich, fat mimetic mouth-feel is desired. 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 (5% w/w slurry)	4.8	7.0

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	359
Calories from fat	0
Total Fat, g	<0.1*
Saturated Fat, g	0
Unsaturated Fat, g	0
Cholesterol, mg	0
Sodium, mg	103
Total Carbohydrate, g	89.7
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	89.7
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	7
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

PRECISA® Cream 10 is packaged in multi ply kraft paper bags with a net weight of 50 lbs. PRECISA® Cream 10 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PRECISA® Cream 10 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

PRECISA® Cream 10 is bland in flavor. Products prepared with PRECISA® Cream 10 have a very creamy and smooth, short texture which remains consistent even after prolonged or refrigerated storage. A unique feature of this product is its fat mimetic property. Non-fat or low-fat products with the sensory and textural properties of high quality, fat-rich products can be prepared using PRECISA® Cream 10. Creamy mouth-coating without off-flavor or color and its ability to control syneresis are also its main characteristics.

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Effective Date: June 22, 2020

Next Review Date: June 22, 2023

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