



PRECISA® Crisp 151 12190303

PRECISA® Crisp 151 modified food starch is pre-gelatinized and derived from tapioca. It is suitable for use in a variety of snack items such as crackers and other sheeted snacks where expansion and a hard crunchy texture are desired.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10
pH (2% w/w slurry)	5.0	7.0
Viscosity (CML-M404H)		
Hydration Peak, MVU	300	1100
Hydration Peak - 15 Min. Drop, MVU	45	365

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Max.
% thru U.S.S. # 200	85

Microbiological Limits

Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
Coliforms/g	<10
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	376
Calories from Fat, g	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	115
Total Carbohydrate, g	93.9
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	93.9
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium, mg	33
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® Crisp 151 modified food starch is packaged in multi ply kraft paper bags with a net weight of 55lbs. PRECISA® Crisp 151 modified food 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 PRECISA® Crisp 151 modified food 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

PRECISA® Crisp 151 modified food starch can produce a variety of desirable textures depending on the specific application. PRECISA® Crisp 151 modified food starch is a pre-gelatinized starch, and it is readily functional at the dough stage without any heating step. PRECISA® Crisp 151 modified food starch contributes to improved sheetability, uniformity of cell structure in expansion, and a hard texture in baked snack applications. Products formulated with PRECISA® Crisp 151 modified food starch result in high expansion, hard texture a long lasting crunch.

Effective Date: May 25, 2020

Next Review Date: May 25, 2023

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5 Westbrook Corporate Ctr., Westchester, Illinois 60154
708.551.2600

1600 – 90 Burnhamthorpe Road, West, Mississauga, Ontario L5B 0H9
Canada
905.281.7950

www.ingredion.us