



PURITY® Bio 30I (Organic Starch) 04400347

PURITY® Bio 30I organic tapioca starch is a food grade product refined from cassava root. It is typically used as a water binding and texturizing agent.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	14.0
pH (20% w/w slurry)	5.0	7.0
Viscosity (CML-M105) Peak, MVU	500	

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine powder

Microbiological Limits

Total Plate Count/g	25,000
Yeast/g	100
Mold/g	100
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	356
Calories from fat, g	<1*
Total fat, g	<0.1*
Saturated fat, g	0.01
Trans fat, g	<0.01g
Cholesterol	0
Sodium, mg	15
Total Carbohydrate, g	88.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	88.6
Protein, g	0.20
Vitamin D, mcg	0
Calcium, mg	20
Iron, mg	<0.2
Potassium, mg	<12*
Ash, g	<0.1

*Not present at level of quantification

Certification

Kosher pareve
Halal

Packaging and Storage

PURITY® Bio 30I organic tapioca starch is packaged in multi ply kraft paper bags with a net weight of 25 kgs (55 lb). PURITY® Bio 30I organic tapioca 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 PURITY® Bio 30I organic tapioca starch is 24 months from the date of manufacture.

Regulatory Data

Source	Organic Tapioca
CAS No.	9005-25-8

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Organic Tapioca Starch

Canada

CFDA Regulation Unstandardized Food
Labeling Organic Tapioca starch

Features and Benefits

PURITY® Bio 30I organic tapioca starch in cooked dispersion, is clear and bland in flavor. The texture is long and somewhat stringy. Upon cooling, it may set to a soft gel. Under prolonged heating, and under acidic conditions, PURITY® Bio 30I organic tapioca starch will lose most of its thickening ability.

Disclaimer

This is a provisional specification pending further review.

Effective Date: March 26, 2024

Next Review Date: March 26, 2027

The information described above is offered solely for your consideration, investigation, and independent verification.

It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2024.

5 Westbrook Corporate Ctr.	1600 – 90 Burnhamthorpe Rd., West
Westchester, Illinois 60154	Mississauga, Ontario L5B 0H9
U.S.A.	Canada
708.551.2600	905.281.7950

www.ingredion.us