



PenBind® 100 06450403

PenBind® 100 is a modified potato starch with high viscosity and provides excellent binding capacity. PenBind® 100 has excellent gel forming capacity and stability. PenBind® 100 does not mask texture or taste.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	18.0
pH	6.0	8.0
Viscosity, (SIM-M104H)		
End Viscosity, MVU	1000	-

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% on U.S.S 100	<2.0

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
Coliform	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	339
Calories from fat	1
Total Fat, g	0.1
Cholesterol, mg	0
Sodium, mg	163
Total Carbohydrate, g	84.6
Dietary Fiber, g	0
Total Sugars**, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	84.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	17
Iron, mg	<0.4*
Potassium, mg	<20*
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

PenBind® 100 can be packaged in multi ply kraft paper bags and totes. PenBind® 100 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PenBind® 100 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

- Excellent Binding Capability
- Very High Viscosity
- Retort and Shear Stability
- Short Body
- Smooth Texture
- Bland Flavor

Effective Date: September 8, 2022

Next Review Date: September 8, 2025

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