



**PenBind® 196 06400401**

PenBind® 196 is a superior modified potato starch, designed for use in clear coat batter systems to offset the surface roughness caused by other ingredients. PenBind® 196 is extremely white in color and bland in taste. Additionally, PenBind® 196 increases hold time and improves crispness.

**Chemical and Physical Properties**

	Min.	Max.
Moisture %	-	18.0
pH	6.0	8.0
Viscosity, (SIM-M111) End Viscosity, MVU	50	1650

**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	336
Calories from fat	0
Total Fat, g	<0.1*
Saturated Fat, g	0
Unsaturated Fat, g	0
Cholesterol, mg	0
Sodium, mg	67
Total Carbohydrate, g	83.9
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	83.9
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	25
Iron, mg	0.4
Potassium, mg	<10*
Ash, g	0.2

\* Not present at level of quantification.

**Certification**

Kosher pareve  
Halal

**Packaging and Storage**

PenBind® 196 can be packaged in multi ply kraft paper bags and totes. PenBind® 196 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® 196 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**

- Improves Smoothness
- Extends Hold Time
- Improves Crispness
- Bland Flavor
- Very Low Viscosity
- Reduces Oil Pick-Up

Effective Date: September 8, 2022

Next Review Date: September 8, 2025

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to any of the foregoing.