



PURITY® BIO 201 (Organic Starch) 70000227 Ingredion™

PURITY® BIO 201 organic corn starch is a food grade starch derived from dent corn. It is characterized by a strong gel formed after cooling a cooked dispersion. This product is available under Ingredion Incorporated's organic certification.

technical specification

Chemical and Physical Properties

	Min.	Max.
Moisture, %		14.0
pH (20% w/w slurry)	4.5	7.0
Viscosity (CML-M107)		
End, MVU	700	1200

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	351
Calories from Fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	9
Total Carbohydrate, g	87.5
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	87.5
Protein, g	0.2
Vitamin D, mcg	0
Calcium mg	15
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

PURITY® BIO 201 starch is packaged in multi ply kraft paper bags with a net weight of 25kgs (55 lbs). PURITY® BIO 201 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 201 is 24 months from the date of manufacture.

Regulatory Data

Source	Corn
CAS No.	9005-25-8

United States

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

Canada

CFDA Regulation	B.13.011
Labeling	Organic Corn Starch

Features and Benefits

Cooked dispersions of PURITY® BIO 201 have a smooth, short texture when hot and set to an opaque gel when cooled (7% concentration). Gelled products made with PURITY® BIO 201 starch are not recommended for extended or cold temperature storage since they have a tendency to exhibit syneresis (water release). This product is organic certified.

Effective Date: March 12, 2024

Next Review Date: March 12, 2027

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