



PURITY® Bio 30I

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 9, 2020

Next Review Date: March 9, 2023

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