

# TEXTAID® A 12140001

TEXTAID® A modified food starch is refined from corn. It is an easily dispersible pregelatinized starch that imparts a unique "pulpy" or "grainy" texture to food systems. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

## Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
pH (9% w/w slurry)	7.0	9.0

## Physical Appearance

	Typical
Color	White to Off-White
Form	Coarse Powder

## Screen Test

	Min.	Max.
% on U.S.S. #10	-	1
% on U.S.S. #20	1	-
% thru U.S.S. #100	-	32

## 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	1,000	10,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	10	100

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	376
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	242
Total Carbohydrate, g	93.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	93.6
Protein, g	0.3
Vitamin D, mcg	0
Calcium mg	34
Iron, mg	0.5
Potassium, mg	<10*
Ash, g	0.7

\* Not present at level of quantification.

## Certification

Kosher pareve  
Halal

## Packaging and Storage

TEXTAID® A modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. TEXTAID® A modified 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 TEXTAID® A modified starch is 24 months from the date of manufacture.

## Regulatory Data

Source Corn

## United States

Meets FCC (Food Chemical Codex) requirements.  
Labeling Food Starch-Modified

## Canada

CFDA Regulation B.16.100 Table XIII  
Labeling Modified Corn Starch

## Features and Benefits

TEXTAID® A modified starch is a coarsely ground instant starch that is easily dispersed and imparts a pulpy or grainy texture to both high and low acid foods. TEXTAID® A modified starch partially hydrates in cold water but requires moderate heating for complete development of texture. This desirable "pulpy" or "grainy" characteristic is retained even after extended retorting in both high and low pH food products. The pulpiness imparted by TEXTAID® A modified starch allows it to be used to simulate tomato and fruit pulp in food systems. TEXTAID® A modified starch is primarily recommended as a texturizer and not as a thickener. TEXTAID® A modified starch should not be subjected to a milling or grinding operation as this will reduce its textural effect. It is not advisable to add TEXTAID® A modified starch to a hot mix as some lumping may occur.

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Effective Date: June 7, 2023

Next Review Date: June 7, 2026

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