technical specification

ULTRA-SPERSE® A 32500100

ULTRA-SPERSE® A corn starch is a cold water swelling starch derived from waxy corn. It is well suited for instant food preparations where high viscosity and creamy mouthfeel are desired, ULTRA-SPERSE® A starch exhibits excellent dispersibility and imparts superior sheen and clarity. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	12.0
pH (9% w/w slurry)	4.5	7.5
Viscosity (CML-M404H)		
Hydration Peak, MVU	850	1400
Hydration Peak-15' Drop, MVU	30	400

Physical Appearance

	Typical
Color	Off-White to Cream
Form	Coarse Powder

Screen Test

	Min.	Max.
% thru U.S.S. #20	90	-
% thru U.S.S. #100	-	20

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.

E. coli	Negative
Salmonella	Negative

Nutritional Data/100 g

	Typical
Calories	365
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	34
Total Carbohydrate, g	91.1
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	91.1
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	12
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

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

Regulatory Data

Source	Waxy Maize
CAS No.	9037-22-3

United States

Meets FCC (Food Chemical Codex) requirements.

Labeling	Corn Starch

Canada

Standard of Identity	B.13.011
Labeling	Corn Starch

Features and Benefits

ULTRA-SPERSE® A starch has many advantages over conventional food thickeners. This product can be readily dispersed and develops viscosity quickly without heating in a variety of food systems. The resulting texture is smooth and creamy with good body and mouthfeel.

ULTRA-SPERSE® A starch is an all-natural product for food systems where that is a requirement. The bland flavor and excellent dispersion make this product particularly well suited for instant sauces, gravies and soups.

This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: May 3, 2020 Next Review Date: May 3, 2023

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2020.

5 Westbrook Corporate Ctr.
Westchester, Illinois 60154
U.S.A.
708.551.2600

1600 – 90 Burnhamthorpe Rd., West
Mississauga, Ontario L5B 0H9
Canada
905.281.7950

www.ingredion.us