



ULTRA-TEX 1311 70000090

ULTRA-TEX 1311 modified food starch is a cold water swelling (CWS) starch derived from potato. It is particularly well suited for instant food preparations requiring high process tolerance and excellent stability. This product imparts high viscosity, enhances mouthfeel and creamy texture ideal for premium indulgent products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	9.0
pH (9% w/w slurry)	5.0	6.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>80
% thru U.S.S. #200	>50

Microbiological Limits

	Max
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

Nutritional Data/100 g

	Typical
Calories	349
Calories from fat	<1
Total Fat, g	<0.01
Saturated Fat, g	<0.01
Trans Fat, g	<0.01
Cholesterol, mg	0
Sodium, mg	108
Total Carbohydrate, g	87.2
Dietary Fiber, g	0
Total Sugars, g	<0.1
Added Sugars, g	0
Other Carbohydrate, g	87.2
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	9
Iron, mg	0.4
Potassium, mg	<10
Ash, g	<0.1

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

ULTRA-TEX 1311 modified food starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. ULTRA-1311 modified starch 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

ULTRA-TEX 1311 modified starch have a smooth, short texture and excellent sheen. They are extremely resistant to harsh processing conditions such as intense heating, high shear and low pH. Furthermore, the product imparts high viscosity and creamy mouthfeel to instant prepared foods. It also offers excellent cold temperature storage stability for refrigerated or frozen products.

Disclaimer

This is a provisional specification pending further review as product is still under development.

Effective Date: August 24, 2023

Next Review Date: August 24, 2026

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