



**HYLON® V 04400202**

HYLON® V food starch is unmodified, based on high amylose corn, and contains approximately 55% amylose. HYLON V® starch is used in a variety of food applications where its excellent gelling, film-forming, and opacifying properties are needed. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

**Chemical and Physical Properties**

	Min.	Max.
Moisture, %	-	15.0
pH (20% w/w slurry)	4.3	6.7
	<b>Typical</b>	
Amylose, %		55

**Physical Appearance**

	Typical
Color	White to Off-White
Form	Fine Powder

**Screen Test**

	Typical
% thru U.S.S. #100	>90
% thru U.S.S. #200	>75

**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	326
Calories from fat	9
Total Fat, g	1.0
Saturated Fat, g	0.4
Unsaturated Fat, g	0
Cholesterol, mg	0
Sodium, mg	11
Total Carbohydrate, g	87.8
Dietary Fiber, g	9
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	78.8
Protein, g	0.5
Vitamin D, mcg	0
Calcium mg	14
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

\* Not present at level of quantification.

**Certification**

Kosher pareve  
Halal

**Packaging and Storage**

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

**Regulatory Data**

Source	High Amylose Corn
CAS No.	9005-25-8

**United States**

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

**Canada**

CFDA Regulation	B.13.011
Labeling	Corn Starch

**Features and Benefits**

In comparison to regular dent corn starch which contains approximately 28% amylose, HYLON® V starch is a corn hybrid containing approximately 55% amylose. Amylose, a linear polymer, can closely align or associate through hydrogen bonding. This characteristic of amylose is primarily responsible for the gelling and film-forming ability of starches. Since HYLON® V starch contains approximately twice as much amylose as regular corn starch it can form more rigid gels and contribute to the formation of stronger, tougher films.

HYLON® V starch requires higher cooking temperatures than conventional corn starch to adequately gelatinize. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: June 26, 2020

Next Review Date: June 26, 2023

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