



HYLON® VII 04400B01

HYLON® VII corn starch is unmodified and derived from high amylose corn. It contains approximately 70% amylose. HYLON® VII starch is used in a variety of food applications where its excellent gelling, film forming and opacifying properties can be realized. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	4.3	6.7
Amylose, %	72 average	

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	270
Calories from fat	9
Total Fat, g	1
Saturated Fat, g	0.4
Unsaturated Fat, g	0
Cholesterol, mg	0
Sodium, mg	11
Total Carbohydrate, g	87.8
Dietary Fiber, g	23
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	64.8
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® VII starch is packaged in multi ply kraft paper bags with a net weight of 25 kg. HYLON® VII 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® VII starch is 24 months from the date of manufacture.

Regulatory Data

Source High Amylose Corn

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling 9005-25-8

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® VII starch is a corn hybrid containing approximately 70% 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® VII starch contains more than twice as much amylose as regular corn starch it can form more rigid gels and contribute to the formation of stronger, tougher films.

HYLON® VII starch requires higher cooking temperatures than conventional corn starch to adequately gelatinize. Super atmospheric cooking temperatures are required, typically 310-340°F (154-171°C) depending on the solids level of the formulation being used.

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Next Review Date: March 24, 2023

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