



N-CREAMER® 2000

32136101

N-CREAMER® 2000 modified food starch is based on waxy maize and is characterized by excellent emulsion stabilizing and encapsulating ability. It is recommended for replacement of eggs in salad dressings and caseinate salts in coffee creamers and for partial to full replacement of egg yolks typically used in dressings and sauces.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
pH (9% w/w slurry)	3.5	4.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Max.
% thru U.S.S. #100	25
% thru U.S.S. #200	50

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	370
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	209
Total Carbohydrate, g	92.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	92.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	54
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.3

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

N-CREAMER® 2000 modified starch is packaged in multi ply Kraft paper bags with a net weight of 60 lbs. N-CREAMER® 2000 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 N-CREAMER® 2000 modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Waxy Maize

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

N-CREAMER® 2000 modified starch is cold water soluble. Emulsions stabilized with N-CREAMER® 2000 modified starch do not separate or increase in micelle size on standing. Spray-dried emulsions reconstitute immediately without lumping.

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

Effective Date: May 25, 2020

Next Review Date: May 25, 2023

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