

## N-ZORBIT™ 2144 Plating Agent 32110112

N-ZORBIT™ 2144 plating agent is a nature-based, label friendly high performance carrier to easily transform liquid substances into flowable powders. This carrier can be used to deliver flavors, seasonings, vitamins, fragrances, syrups and many other oil-soluble or water-soluble materials in food, beverage, fragrance, animal nutrition, industrial and other applications. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	8.0
pH (9% w/w slurry)	4.0	6.0

### Physical Appearance

	Typical
Color	Off-White
Form	Powder
Bulk Density, Kg/m <sup>3</sup>	350-500

### Microbiological Limits

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

### Nutritional Data/100 g

	Typical
Calories	387
Calories from fat	0
Total Fat, g	<0.1*
Saturated Fat, g	0
Unsaturated Fat, g	0
Cholesterol, mg	0
Sodium, mg	57
Total Carbohydrate, g	96.6
Dietary Fiber, g	0
Total Sugars**, g	21.0
Added Sugars, g	0
Other Carbohydrate, g	75.6
Protein, g	0.2
Vitamin D, mcg	0
Calcium mg	17
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

\* Not present at level of quantification.

\*\* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

N-ZORBIT™ 2144 plating agent is packaged in multi ply kraft paper bags with a net weight of 25 kg (55.1 lbs). N-ZORBIT™ 2144 plating agent 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-ZORBIT™ 2144 plating agent 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

Health Canada List of Permitted Food Additives  
List 5. List of Permitted Food Enzymes  
Labeling Modified Corn Starch

### Features and Benefits

Up to 40% loading capacity	Delivers both oil & water-soluble materials
Partially soluble in water	Non-GM IP
Enzyme hydrolyzed	Easy to blend & process
Flowable powder	Safe to handle
Non-dusty	No Regulatory usage level limitations

Effective Date: June 29, 2017

Next Review Date: June 29, 2020

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5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd., West  
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9  
U.S.A. Canada  
708.551.2600 905.281.7950

[www.ingredion.us](http://www.ingredion.us)