



NATIONAL™ 0280 07010306

NATIONAL™ 0280 tapioca dextrin is a starch-based crisping agent designed to impart a range of textural properties to battered and fried food products, particularly french fries. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
pH (20% w/w slurry)	2.5	4.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>95
% thru U.S.S. #200	>85

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	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	381
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	14
Total Carbohydrate, g	95.3
Dietary Fiber, g	0
Total Sugars**, g	0.4
Added Sugars, g	0
Other Carbohydrate, g	94.9
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	31
Iron, mg	<0.2*
Potassium, mg	18
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

NATIONAL™ 0280 dextrin is packaged in multi ply kraft paper bags with a net weight of 50 lbs. NATIONAL™ 0280 dextrin should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for NATIONAL™ 0280 dextrin is 24 months from the date of manufacture.

Regulatory Data

Source	Tapioca
CAS No.	9004-53-9

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Tapioca Dextrin

Canada

CFDA Regulation Unstandardized Food
Labeling Tapioca Dextrin

Features and Benefits

NATIONAL™ 0280 dextrin, when incorporated into a batter at low levels, imparts a uniform appearance to the fried product and provides a firm crispiness. NATIONAL™ 0280 dextrin yields a very crispy coating which is characterized by a slightly blistered appearance. In addition to the textural enhancement provided by NATIONAL™ 0280 dextrin to coated products, it also assists with maintaining a crispy texture during extended storage under heat lamps. Typically, products formulated with NATIONAL™ 0280 dextrin may yield up to 30 minutes or more of crispiness under heat lamp storage. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: May 10, 2017

Next Review Date: May 10, 2020

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