



NATIONAL™ 4302 06452004

NATIONAL™ 4302 is a modified starch derived from corn. It provides an economical base for the batter system and it is designed to impart a range of textural properties to battered and fried food products, specifically in clear coat batters.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	15.0
pH (20% w/w slurry)	4.3	7.2
Viscosity (CML-M207) End, MVU	100	800

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	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	358
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	104
Total Carbohydrate, g	89.4
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	89.4
Protein, g	0.2
Vitamin D, mcg	0
Calcium mg	3
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

NATIONAL™ 4302 is packaged in multi ply kraft paper bags with a net weight of 50 lbs. NATIONAL™ 4302 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™ 4302 is 24 months from the date of manufacture.

Regulatory Data

Source Corn
CAS No.

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

NATIONAL™ 4302 imparts a smooth, clear coating appearance to the fried product and contributes to a tender and crispy texture.

In addition to the textural enhancement provided by NATIONAL™ 4302 to coated products, it also assists with maintaining a crispy texture during extended heat lamp hold time.

Effective Date: May 17, 2017

Next Review Date: May 17, 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

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