



PRECISA® 604 05590405

PRECISA® 604 modified potato starch has enhanced gelling and melting properties. It is ideal for processed, imitation, and analogue cheese applications where high firmness and melt are required. PRECISA® 604 has low hot viscosity with short texture and forms gels that will melt when heated. It is white in color and bland in taste.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	13.0	17.0
pH	5.5	7.5

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% on U.S.S. #100	<2

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	335
Calories from fat	1
Total Fat*, g	0.1
Saturated Fat, g	0
Trans fat, g	0
Cholesterol*, mg	0
Sodium, mg	75
Total Carbohydrate, g	83.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	83.1
Protein, g	0.5
Vitamin D, mcg	0
Calcium mg	30
Iron, mg	0.4
Potassium, mg	<10*
Ash, g	0.3

Not present at limit of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

PRECISA® 604 modified starch is packaged in multi-ply kraft paper bags with a net weight of 50lbs. PRECISA® 604 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 PRECISA® 604 modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Potato

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Food Starch-Modified

Canada

CFDA Regulation B. 16. 100, Table XIII
Labeling Modified Potato Starch

Features and Benefits

- Clear Dispersion with Short Texture
- Bland Flavor
- Firm Texture
- Forms Reversible Gel
- Low Viscosity during cooking

Effective Date: July 7, 2017

Next Review Date: July 7, 2020

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