



PRECISA® Crisp 330 12102113

PRECISA® Crisp 330 corn starch is pre-gelatinized and derived from waxy maize. It is suitable for use in a variety of snack items, including baked crackers and other sheeted snacks, to deliver high expansion and a crispy texture. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
pH (3% w/w slurry)	3.5	4.8
Viscosity (CML-M404HB) Hydration Peak, MVU	250	-

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Min.
% thru U.S.S. # 100	95
% thru U.S.S. # 200	70

Microbiological Limits

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

Nutritional Data/100 g

	Typical
Calories	376
Calories from fat, g	<1*
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	115
Total Carbohydrate, g	94.0
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	94.0
Protein, g	0.1
Vitamin D, mcg	0
Calcium, mg	33
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

*Not present at level of quantification

Certification

Kosher pareve
Halal

Packaging and Storage

PRECISA® Crisp 330 corn starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. PRECISA® Crisp 330 corn 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® Crisp 330 corn starch is 24 months from the date of manufacture.

Regulatory Data

Source Waxy Maize

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Corn starch

Canada

CFDA Regulation B.13.011
Labeling Corn starch

Features and Benefits

PRECISA® Crisp 330 corn starch can produce a variety of desirable textures depending on the specific application. PRECISA® Crisp 330 food starch is a pre-gelatinized starch and hydrates quickly at the dough stage without a heating step. PRECISA® Crisp 330 corn starch contributes to improved dough formation and sheetability, uniformity of cell structure in expansion, and facilitates clean cutting immediately after forming. Products formulated with PRECISA® Crisp 330 corn starch have high expansion while maintaining a crispy texture.

Effective Date: April 21, 2017

Next Review Date: April 21, 2020

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

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

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2017.