



PURITY® 87 06801302

PURITY® 87 modified food starch is derived from tapioca. It is especially suited for use in low pH food systems where high temperature and shear conditions are encountered. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	15.0
pH (20% w/w slurry)	5.3	6.7
Viscosity (CML-M109) End, MVU	70	190

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

	Max.
Total Plate Count/g	3,000
Yeast/g	100
Mold/g	100
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	352
Calories from fat	1
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	39
Total Carbohydrate, g	87.9
Dietary Fiber, g	<0.1*
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	87.9
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	19
Iron, mg	0.4
Potassium, mg	<10*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

PURITY® 87 modified starch is packaged in multi ply kraft paper bags with a net weight of 55 lbs. PURITY® 87 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 PURITY® 87 modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Tapioca

United States

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

Canada

CFDA Regulation B.16.100, Table XIII
Labeling Modified Tapioca Starch

Features and Benefits

PURITY® 87 modified starch develops a smooth, short texture when properly cooked. It is harder to cook than conventional modified starches and needs high temperatures, long hold times or acidic conditions to reach optimum viscosity. It also has a clean flavor profile and exhibits good stability in refrigerated and frozen foods. This product is produced under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: April 14, 2017

Next Review Date: April 14, 2020

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