



CRISP FILM™ modified food starch

CRISP FILM™ is a chemically modified food starch refined from high amylose maize.

Label Declaration Recommendation

EU: Modified Starch

Codex: Modified Starch

Please note the botanical origin of starch only needs to be declared if starch contains gluten.

Classification

EU: Food Additive E 1420 (Complies with Regulation (EC) 1333/2008 and Reg (EU) 231/2012)

Codex: Food Additive INS 1420 (Complies with the JECFA Monograph 27)

Storage and Handling

Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life

24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data

While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

Chemical and Physical Properties

	Min	Max	Unit
Moisture <i>as packed</i>	-	15.0	%
pH 20% <i>aqueous solution</i>	4.5	7.0	-

Physical Appearance

Colour **Typical**
white / creamy
Form fine powder

Microbiological Limits

	Max	Unit
TVC	10000	cfu / g
Yeast	200	cfu / g
Mould	200	cfu / g
E. coli	negative	/ g
Salmonella	negative	/ 25 g

Additional Information

Contaminants: Complies with Regulation (EU) 2023/915

Pesticides: Complies with Regulation (EC) 396/2005, as amended

Kosher Certificate Yes

Halal Certificate Yes

Sulfur Dioxide (SO₂): typical < 10 ppm

Nutritional Data / 100 g

While this information is typical of the product it should not be considered a specification

	Typical	Unit
Energy	1538	kJ
	362	kcal
Fat	0.8	g
of which saturates	0.32	g
Carbohydrates	88.6	g
of which sugar	0	g
Fibre	0	g
Protein	0.1	g
Salt	0.39	g

Heavy Metals

	Typical	Unit
Arsenic	1	ppm
Lead	0.2	ppm
Cadmium	0.1	ppm
Mercury	0.1	ppm



Ingredion

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

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product data sheet

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