

## INSTANT PURE-FLO® F 12151103

INSTANT PURE-FLO® F modified food starch is pre-gelatinized, finely ground, and refined waxy corn. It is a high viscosity, extremely smooth, bland tasting product which has excellent clarity and sheen. It is recommended in food applications where immediate viscosity coupled with extreme smoothness is desired. 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 (9% w/w slurry)	4.8	7.2
Viscosity (CML-M404) 15 min, MVU	825	1225

### Physical Appearance

	Typical
Color	White to Off-White
Form	Coarse Powder

### Screen Test

	Min.
% thru U.S.S. #100	95
% thru U.S.S. #200	75

### 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	1,000	10,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	10	100

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	384
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	169
Total Carbohydrate, g	95.9
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	95.9
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	13
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.2

\* Not present at level of quantification.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

INSTANT PURE-FLO® F modified starch is packaged in multi ply kraft paper bags with net weight of 50 lbs. INSTANT PURE-FLO® F 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 INSTANT PURE-FLO® F modified starch is 24 months from the date of manufacture.

### Regulatory Data

Source Waxy Maize

### 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

INSTANT PURE-FLO® F modified starch develops its full viscosity more quickly than other pre-cooked starches. When fully hydrated, the starch has a creamy, smooth texture similar to that of a cook-up starch. It is advisable to dry mix the starch with 3 to 4 times its weight in other dry ingredients and add this dry mix to aqueous media using moderate to rapid agitation. This procedure insures complete dispersion of the starch. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: March 30, 2023

Next Review Date: March 30, 2026

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 Road, West  
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9 Canada  
U.S.A. 905.281.7950  
708.551.2600

[www.ingredion.us](http://www.ingredion.us)

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved.  
All contents copyright © 2023.