



# N-TACK® 10860102

N-TACK® corn syrup solids is a specialty product derived from waxy corn starch that is recommended for the adhesion of seasonings, flavorings and particulates to snacks and cereals. It is especially well suited for reduced fat products where oil cannot be used for adhesion purposes. N-TACK® corn syrup solids is characterized by low viscosity at high solids levels and a high degree of tackiness. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

## Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
pH (9% w/w slurry)	5	7
Reducing Sugars %	20	-

## 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	>70

## Microbiological Limits

	Max
Total Plate Count/g	10,000
Yeast/g	100
Mold/g	100
Enterobacteriaceae/g	100
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

## Nutritional Data/ 100 g

	Typical
Calories	379
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	372
Total Carbohydrate, g	94.8
Dietary Fiber, g	0
Total Sugars**, g	46.0
Added Sugars, g	0
Other Carbohydrate, g	48.8
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	37
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.8

\* Not present at level of quantification.

\*\* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product.

## Certification

Kosher pareve  
Halal

## Packaging and Storage

N-TACK® corn syrup solids is packaged in multi wall ply Kraft paper bags with a net weight of 50 lbs. N-TACK® corn syrup solids should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

## Shelf Life

The best before date for N-TACK® corn syrup solids is 24 months from the date of manufacture.

## Regulatory Data

Source Waxy Maize  
CAS No. 68131-37-3

## United States

Meets FCC (Food Chemical Codex) requirements.

Labeling Corn Syrup Solids

## Canada

CFDA Regulation B.18.017  
Labeling Dried Glucose Syrup

## Features and Benefits

N-TACK® corn syrup solid solutions can be easily prepared by heating the solution until it is fully solubilized, about 160°F. Solutions can also be prepared with cold or hot tap water by mixing with good agitation for 15-20 minutes. Once the solution is prepared, it can be used as a heated solution or at room temperature. A 25- 35% solution of N-TACK® corn syrup solids has a very low viscosity and is suitable for most atomization systems. It develops a high degree of tackiness and is capable of withstanding a tumbling process.

N-TACK® corn syrup solids dries to a clear, non-tacky film that continues to adhere seasonings and particulates to the surface. Flavors and fine seasonings can also be applied in the N-TACK® corn syrup solid solution. N-TACK® corn syrup solid solutions can also be used as cracker and bakery glazes that dry to a clear, shiny surface. The product contains no fats or oils and is particularly well suited for low-fat and no-fat seasoned snacks. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: May 8, 2023

Next Review Date: May 8, 2026

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