

# PURITY<sup>®</sup> 87 Starch

PURITY® 87 is a modified food starch derived from tapioca. It is specially suited for use in low pH food systems where high temperature and shear conditions are encountered.

Chemical and Physical Prop	erties	
<b>5</b> .	Min.	Max.
Moisture %		14
pH (20% w/w slurry)	5.0	7.0
Viscosity MVU		
End	70	190
Microbiological Limits		Max.
Total Plate Count/g		3,000
Yeast/g		100
Mold/g		100
E. coli		Negative
Salmonella		Negative
Meets NFPA specification for thermo	ophilic bacteria	l.

While the information below is typical of the product, it should not be considered a specification.

Physical Appearance	Typical
Colour	White to Off-white
Form	Fine Powder

Nutritional Data/100g	Typical
Calories, Kcal <sup>+</sup>	351
Calories from Fat	1
Total Fat, g	<0.15
Saturated Fat, g	<0.08
Trans Fat, g	< 0.01
Cholesterol, mg	0
Sodium, mg	200
Total Carbohydrate, g	87
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	87
Protein, g	0.5
Vitamin D, mcg	0*
Calcium, mg	25
Iron, mg	0.5
Potassium, mg	<10*
Ash, g	0.5
* Not present in level of quantification	

# Certification

Kosher Halal

# Packaging and Storage

PURITY® 87 is packaged in multi ply kraft paper bags. PURITY® 87 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 is 24 months from the date of manufacture.

## **Regulatory Data**

Source	Tapioca
Labelling	Food Starch- Modified
E#	1442
INS#	1442

## **Features and Benefits**

PURITY® 87 develops a smooth, short texture when properly cooked. It is harder to cook than conventional modified starches and needs high temperatures, long holding times or acidic conditions to reach optimum viscosity.

It also has a clean flavour profile and exhibits good stability in refrigerated and frozen foods.

Effective Date:

July 13, 2021

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