



QUIK Tex 333I Starch

QUIK Tex 333I modified food starch is pre-gelatinized, and based on tapioca. This finely ground starch has outstanding freeze/thaw stability and excellent resistance to heat, acid, and shear.

Chemical and Physical Properties

	Min.	Max.
Moisture %		14
pH (2% w/w slurry)	4.0	7.0
Viscosity		
End	450	950
Granulation		
% on U.S.S. #60		10
% thru U.S.S. #200		60

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
E. coli	Negative
Salmonella	Negative

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	367
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	91
Dietary Fiber, g	<1.0
Total Sugars, g	0*
Added Sugars, g	0
Other Carbohydrate, g	91
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

Effective Date: March 31, 2020

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Certification

Kosher
Halal

Packaging and Storage

QUIK Tex 333I is packaged in multi ply kraft paper bags. QUIK Tex 333I should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for QUIK Tex 333I is 24 months from the date of manufacture.

Regulatory Data

Source Tapioca
Labelling Food Starch- Modified

Features and Benefits

In dispersion, QUIK Tex 333I is extremely smooth and has a short texture with excellent sheen. QUIK Tex 333I also has high viscosity and has excellent resistance to heat, high shear and low pH. Its bland taste allows QUIK Tex 333I to be used in delicately flavoured formulations.

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