

## THERMFLO® 06810107

THERMFLO® modified food starch is derived from waxy maize. It is an extremely versatile product that is especially applicable in high and low pH food systems where exceptional tolerance to heat and shear is required.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	4.8	7.2
Viscosity (CML-M106) End, MVU	700	1200

### 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	>85

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

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	355
Calories from fat	<1*
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	167
Total Carbohydrate, g	88.5
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	88.5
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	<4*
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	0.3

\* Not present at level of quantification.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

THERMFLO® is packaged in multi ply kraft paper bags with net weight of 50 lbs. THERMFLO® should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

### Shelf Life

The best before date for THERMFLO® 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

THERMFLO® modified starch contributes a smooth, short texture and heavy body to both high and low pH food systems that are processed under conditions of high temperature, lengthy processing or high shear. Products made with THERMFLO® modified food starch exhibit exceptional stability when subjected to various processing conditions. THERMFLO® modified starch is suited for many food systems including retorted foods, aseptically canned foods, and frozen foods.

Effective Date: April 11, 2023

Next Review Date: April 11, 2026

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