



## THERMTEX® 06811102

THERMTEX® modified food starch is derived from waxy maize. This product finds use in many canned food systems where optimum heat penetration and high final viscosity are required. 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 (20% w/w slurry)	4.8	6.7
Viscosity (CML-M106) End, MVU	150	450

### Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

### Physical Appearance

	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

Meets NFPA specification for thermophilic bacteria.

### Nutritional Data/100 g

	Typical
Calories	359
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	103
Total Carbohydrate, g	89.7
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	89.7
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	7
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.1

\* Not present at level of quantification.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

THERMTEX® modified starch is packaged in multi wall ply Kraft paper bags with a net weight of 50 lbs. THERMTEX® 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 THERMTEX® 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

THERMTEX® modified starch is resistant to high temperature, low pH, and shear. It also has excellent cold temperature storage stability. Products prepared with THERMTEX® modified starch has a smooth short texture which remains consistent even after prolonged storage. A unique feature of this product is its ability to allow excellent heat penetration during retorting. This quality is possible due to the gradual viscosity development during heating.

This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program non-GM products.

Effective Date: June 2, 2023

Next Review Date: June 2, 2026

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