



PURITY GUM® 1773 32233100

Purity Gum® 1773 modified starch is an emulsion stabilizing starch derived from waxy maize. The product is recommended to replace gum arabic in flavor emulsions and is also used as a stabilizer for other food emulsions. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	9.0
pH (9% w/w slurry)	3.5	4.5
Emulsion Stability		Passes

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Min.	Max.
% on U.S.S. #100	-	5
% on U.S.S. #200	10	45
% on U.S.S. #325	30	50

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

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	366
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	230
Total Carbohydrate, g	91.4
Dietary Fiber, g	0
Total Sugars**, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	91.4
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	40
Iron, mg	<0.4*
Potassium, mg	<20*
Ash, g	0.3

* 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

PURITY GUM® 1773 modified starch is packaged in multi wall ply kraft paper bags with a net weight of 55 lbs. PURITY GUM® 1773 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 PURITY GUM® 1773 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

Purity Gum® 1773 modified starch is completely cold water dispersible and, unlike gum Arabic, does not require heating. It can be used as a full replacement for gum Arabic in a variety of food and beverage emulsions. The superior functionality of Purity Gum® 1773 modified starch permits the preparation of very fine stable emulsions. These emulsions can often be prepared at reduced pressures or shear which results in additional energy savings.

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Effective Date: June 30, 2020

Next Review Date: June 30, 2023

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5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Rd., West
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9
U.S.A. Canada
708.551.2600 905.281.7950

www.ingredion.us