

# CASCO<sup>™</sup> Corn Starch, Food Grade 034150

Casco™ Corn Starch, Food Grade 034150 is a thick boiling corn starch for use wherever moisture absorbency is required. It is packed in moisture barrier bags to retain its low moisture characteristic until it is used.

# **Chemical and Physical Properties**

|                       | Min. | Max. |
|-----------------------|------|------|
| Moisture, %           | 4.0  | 6.0  |
| Viscosity (CML-M107)  |      |      |
| End, MVU              | 700  | 1200 |
| рН                    | 4.8  | 5.8  |
| Protein, %            | -    | 0.32 |
| SO <sub>2</sub> , ppm | -    | <  0 |
| Ash, %                | -    | 0.2  |
|                       |      |      |

#### **Sensory Data**

| Odor   | No detectable foreign odor |
|--------|----------------------------|
| Flavor | Clean, typical taste       |

| Microbiological Standards | Max.     |
|---------------------------|----------|
| Standard Plate Count/g    | 10,000   |
| Yeast/g                   | 200      |
| Mold/g                    | 200      |
| Coliforms/g               | 10       |
| E. coli/10 g              | Negative |
| Salmonella/25 g           | Negative |

| Nutritional Data/100 g | Typical |
|------------------------|---------|
| Calories               | 373     |
| Calories from fat      | 0       |
| Total Fat, g           | <0.1*   |
| Cholesterol, mg        | 0       |
| Sodium, mg             | 35      |
| Total Carbohydrate, g  | 93.3    |
| Dietary Fiber, g       | 0       |
| Total Sugars, g        | 0       |
| Added Sugars, g        | 0       |
| Other Carbohydrate, g  | 93.3    |
| Protein, g             | 0.3     |
| Vitamin D, mcg         | 0       |
| Calcium mg             | <4*     |
| Iron, mg               | <0.4*   |
| Potassium, mg          | < 3*    |
| Ash, g                 | <0.1*   |
|                        |         |

# Certification

Kosher pareve Halal

# Packaging and Storage

Bags

Product should be stored at ambient temperature under clean and dry conditions.

### Shelf Life

l year

# **Regulatory Data**

CAS No. 9005-25-8

#### **United States**

Meets FCC (Food Chemical Codex) requirements.

Corn Starch

Labeling

### Canada

Standard Food **CFDA** Regulation B.13.011 Corn Starch Labeling

# **Features and Benefits**

White powder Adds no color to application Blends well with other ingredients Bland taste Will not mask flavors and aromas

\* Not present at level of quantification.

#### Effective Date: April 12, 2024

#### Next Review Date: April 12, 2027

The information described above is offered solely for your consideration, investigation, and independent verification. 5 Westbrook Corporate Ctr., 1600 – 90 Burnhamthorpe Road West, It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9 U.S.A. Ph: 708.551.2600

Canada Ph: 905.281.7950

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2024.

www.ingredion.us