



GEL 'N' MELT® 32333100

GEL 'N' MELT® modified food starch is derived from waxy maize corn and is specially developed to function as a replacement for a significant portion of casein and/or caseinates in the manufacture of imitation cheese. Imitation cheese producers can dramatically reduce formulation costs by using this highly functional alternative to imported rennet casein and sodium or calcium caseinate. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
pH (9% w/w slurry)	5.0	7.0
Viscosity (CML-553)		
Cold Funnel, seconds	30	60

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	>80

Microbiological Limits

	Max.
Total Plate Count/g	10,000
Yeast/g	200
Mold/g	200
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	371
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	226
Total Carbohydrate, g	92.7
Dietary Fiber, g	0
Total Sugars**, g	0.3
Added Sugars, g	0
Other Carbohydrate, g	92.4
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	22
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.4

* 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

GEL 'N' MELT® modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. GEL 'N' MELT® 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 GEL 'N' MELT® 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

GEL 'N' MELT® modified starch disperses easily allowing it to be easily incorporated with other ingredients during preparation. A relatively low hot viscosity profile facilitates mixing during cooking and enables the product to be easily handled and pumped for filling into molds. The thermo-reversible nature of GEL 'N' MELT® modified starch allows cheese to melt completely and uniformly when heated. Upon cooling, cheese containing GEL 'N' MELT® modified starch will exhibit much of the desirable stretch or string character found in 100% casein formulated products. GEL 'N' MELT® modified starch is extremely bland tasting which can be very beneficial to the overall flavor profile of the cheese product. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Effective Date: March 24, 2023

Next Review Date: March 24, 2026

The information described above is offered solely for your consideration, investigation, and independent verification. 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.

5 Westbrook Corporate Ctr.
Westchester, Illinois 60154
U.S.A.
708.551.2600

1600 – 90 Burnhamthorpe Rd., West
Mississauga, Ontario L5B 0H9
Canada
905.281.7950

www.ingredion.us