



INSTANT CLEARJEL® 12156109

INSTANT CLEARJEL® modified food starch is pregelatinized and derived from waxy maize. It has good heat and acid tolerance making it well suited for applications containing acid or those that require cooking or baking. 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)	5.3	6.4
Viscosity (CML-M504H)		
15 min, MVU	500	1700
End, MVU	600	1250

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Min.
% thru U.S.S. #100	90
% thru U.S.S. #200	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	380
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	175
Total Carbohydrate, g	94.8
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	94.8
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	18
Iron, mg	<0.2*
Potassium, mg	17
Ash, g	0.2

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

INSTANT CLEARJEL® modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. INSTANT CLEARJEL® 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 INSTANT CLEARJEL® 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

INSTANT CLEARJEL® modified starch will begin to swell or thicken as soon as it is added to water, milk or juices; it will impart a smooth, short texture when fully hydrated. The viscosity will increase slightly upon heating. It has excellent heat and acid resistance and can be used in acid containing foods and in those applications where heating is required. INSTANT CLEARJEL® modified starch also has good cold temperature storage stability making it particularly well suited for refrigerated and frozen foods. It is recommended that INSTANT CLEARJEL® modified starch be thoroughly blended with sugar or other dry ingredients before it is added to liquids in order to prevent lumping and to insure smoothness. The presence of sugar acts to control the rate of the hydration of the starch.

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