



PURITY GUM® BE 32236107

PURITY GUM® BE modified starch is a low viscosity, cold water soluble starch derived from waxy maize. It finds use in stabilizing flavor and cloud emulsions and is widely used to replace arabic. 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
Solubility, %	95	-
pH (9% w/w slurry)	3.6	4.4
Viscosity (CML-123Z) seconds	28	37

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Max.
% on U.S.S. #100	10
% on 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	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® BE modified starch is packaged in multi wall kraft paper bags with a net weight of 50 lbs. PURITY GUM® BE 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® BE 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® BE modified starch is cold water dispersible and highly soluble in systems where gum arabic often requires heating. This product can be used as a total replacement for gum arabic in many formulations. Emulsions containing PURITY GUM® BE can often be prepared at reduced pressure or shear which results in additional energy savings.

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Effective Date: August 18, 2023

Next Review Date: August 18, 2026

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