



PenPlus® 2140 12150405

PenPlus® 2140 is a pregelatinized modified potato starch. The dry starch powder is white in color and odor free. It provides a smooth, creamy, and slightly grainy texture that is desirable in savory sauce applications. Its bland flavor will not mask or interfere with other flavoring ingredients. It provides excellent freeze/thaw stability in food formulations containing high levels of sugar. PenPlus® 2140 is stable at low pH conditions and under shear.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	8.0
pH	6.0	8.0
Viscosity Hold (BU)	300	900

Physical Appearance

	Typical
Color	White to Off White
Form	Powder

Screen Test

	Typical
% on U.S.S 80	<16.0
% on All Pass	<55.0

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
Coliform	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	386
Calories from fat	1
Total Fat, g	0.1
Cholesterol, mg	0
Sodium, mg	35
Total Carbohydrate, g	96.3
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	96.3
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	35
Iron, mg	0.8
Potassium, mg	<20*
Ash, g	0.2

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

PenPlus® 2140 can be packaged in multi ply kraft paper bags or totes. PenPlus® 2140 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PenPlus® 2140 is 24 months from the date of manufacture.

Regulatory Data

Source Potato

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Food Starch-Modified

Canada

CFDA Regulation B.16.100, Table XIII
Labeling Modified Potato Starch

Features and Benefits

- Smooth Texture
- Bland Flavor
- Medium Viscosity
- Freeze/Thaw Stability
- Low pH and Shear Stability
- Excellent Water Holding Capability

Effective Date: April 1, 2024

Next Review Date: April 1, 2027

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