



# ULTRA-TEX® I 32106000

ULTRA-TEX® I starch is a cold water swelling starch derived from corn. Dispersions have a smooth, short texture, and outstanding stability for native thickener. 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 (10% w/w slurry)	5.0	9.0
Viscosity (CML-M506)		
15 min, MVU	220	550
End, MVU	1160	1480

## Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

## Screen Test

	Min.
% thru U.S.S. #100	75
% 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	370
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	209
Total Carbohydrate, g	92.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	92.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	54
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.3

\* Not present at level of quantification.

## Certification

Kosher pareve  
Halal

## Packaging and Storage

ULTRA-TEX® I starch is packaged in multi wall ply kraft paper bags with a net weight of 50 lbs. ULTRA-TEX® I 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 ULTRA-TEX® I starch is 24 months from the date of manufacture.

## Regulatory Data

Source	Dent Corn
CAS No.	9005-25-8

## United States

Meets FCC (Food Chemical Codex) requirements.  
Labeling Corn Starch

## Canada

CFDA Regulation	B.13.011
Labeling	Corn Starch

## Features and Benefits

Dry mixes which are reconstituted in cold water, milk or juices containing ULTRA-TEX® I starch develop a smooth short texture and good viscosity. These products have good textural stability and will not set to a gel like conventional corn starches.

ULTRA-TEX® I has a clean flavor profile and imparts a creamy mouth-feel to finished preparations.

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Effective Date: September 1, 2023

Next Review Date: September 1, 2026

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