

AMISOL® 3408 - Unmodified Corn Starch

Food grade, cornstarch, obtained through high industrialization technology.

Specifications:

Physical Chemical:	Min. Catalog	Max.
Aspect (powders in general)	A/B/C	
Color (visual)	A/B/C	
Dry Substance, %	86.00	100.00
Identification	Passes Test	
Moisture, %		14.0
Odor	A/B/C	
pH	4.5	5.5
SO ₂ , ppm		50
Taste	A/B/C	

- Physical chemistry: are analyzed batch by batch.

Complementaries Information:	Min. Catalog	Max.
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Ash, %		0.20
Crude Fat, %		0.15
Lead (Pb), ppm		0.20
Total Protein, %		0.40

- Complementary Analysis: controlled by periodic monitoring

Catalog Subtitle - Qualitative Analysis:

Analyzes classified as A/B/C

- A = Superior (equal to or very close to the standard)

- B = Acceptable (slight difference from the standard)

- C = Unsatisfactory (big difference from the standard)

PASSES TEST: Pass Test= Satisfactory // No Pass= Insatisfactory

Sensory Information:

Aspect	Powder
Color	White
Odor	Characteristic
Taste	Characteristic

Nutritional Information,*VT/100g:

Energy Value, kcal	352 Kcal
Carbohydrate	88 g
Total sugars	0 g
Added Sugars	0 g
Protein	0 g
Total Fat	0 g
Saturated fats	0 g
Trans fats	0 g
Fiber	0 g
Sodium	10 mg

*TV Typical or reference values. Do not constitute product specification.

Main Applications:

Biscuits, cakes, cake mixes, wheat flour improvers, pasta in general; Broth cubes, powdered soups; dairy desserts; Meat Products.

Features and Benefits:

Texture agent; Gelling agent; Promotes consistency; Vehicle in powder mixtures; In bakery It can act as a whitening agent for wheat flour or help breakdown the strength of gluten.

Packaging - Shelf Life:

Balsa Nova : Bulk : 180 Days
Cabo : Bulk : 180 Days
Mogi-Guaçu : Bulk : 180 Days

Storage:

Bulk: Store only in equipments specified by Ingredion.

Regulatory Information:

FCC - Food Chemical Codex
Halal Certificate
Kosher Certificate