

TECHNICAL DATA

PenBind 870x

Description

PenBind 870x is a modified starch derived from corn. It is recommended for use in food systems when low hot viscosity and gelling characteristics on cooling are required.

Kosher Certification

Recommended Applications

Confectionery products
Jelly gum candies
Jelly bean centers
Cheese analog products

PenBind 870x Functional Benefits

- *Low hot viscosity*
 - *Strong gel formation upon cooling*
 - *Short Body*
 - *Can be used at high solids*
 - *Good clarity*
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Label Description

Food Starch - Modified

Package and Storage

Package: 3-ply bag
Net weight: 50 lbs
Storage: Keep product away from water, humidity and high temperature to avoid moisture absorption
Shelf Life: Two years from date of manufacture

Revision Date

October 28, 2011

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Typical Analysis

Color White
 Form Fine Powder
 pH 4.5 – 7.0
 Moisture 15.0% max
 Granulation Through U.S. standard screen # 100: 98%

Typical Nutritional Analysis

Component	per 100g
Calories	348.0
Moisture	12.0g
Protein	<0.3g
Fat	<0.3g
Ash	0.5g
Carbohydrate	87.0g
Sodium	89.0mg
Calcium	2.0mg
Potassium	2.0mg
Magnesium	0.7mg
Iron	0.45mg
Phosphorus	2.5mg
Copper	<0.01mg
Zinc	<0.01mg

Typical Microbiological Analysis

TPC, cfu/g 10,000 max
 Yeast, cfu/g 500 max
 Mold, cfu/g 500 max