

TECHNICAL DATA

PenNovo™ 00

PenNovo™ 00 is a uniquely modified food starch. *PenNovo™ 00* is designed for use in coatings systems where improved crispness and hold time is required. *PenNovo™ 00* is extremely white in color and bland in taste.

Kosher Certification

Applications

Food Coating Systems

PenNovo™ 00 Functional Benefits

- *Improves Crispness*
 - *Extends Hold Time*
 - *Reduces Toughness*
 - *Bland Flavor*
 - *Medium Viscosity*
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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 production

Last Revision Date

January 12, 2011

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Typical Analysis

Color	White to Off White
Form	Fine Powder
pH	5.0 – 7.5
Moisture	6.0% max
Granulation	Through U.S. standard screen # 100: 98%

Typical Nutritional Analysis

Component	per 100g
Calories	360.0
Moisture	6.0g
Protein	0.3g
Fat	0.3g
Ash	0.5g
Carbohydrate	92.0g
Sodium	90.0mg
Calcium	50.0mg
Potassium	9.0mg
Magnesium	17.5mg
Iron	0.6mg
Phosphorus	90.0mg
Copper	0.1mg
Zinc	0.3mg

Typical Microbiological Analysis

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