

TECHNICAL DATA

PenPlus® 2760

Description

PenPlus® 2760 is a finely ground, pre-gelatinized waxy maize starch capable of thickening in cold liquids. *PenPlus® 2760* has high viscosity, smooth creamy texture, and excellent freeze-thaw stability.

Kosher Certification

Applications

Instant Puddings and Fillings
Cakes and Bakery Mixes
Soups, Sauces, and Gravy Mixes

PenPlus® 2760 Functional Benefits

- *Stable Viscosity*
- *Smooth Texture*
- *Bland Taste*
- *Excellent Cold Storage Stability*

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

September 9, 2010

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PenPlus[®] 2760

Typical Analysis

Color	White to Off White
Form	Powder
pH	6.0 –8.0
Moisture	8.0% max
Granulation	Through U.S. standard screen # 100: 98%

Typical Nutritional Analysis

Component	per 100g
Calories	368.0
Moisture	7.0g
Protein	0.2g
Fat	0.23g
Ash	1.0g
Carbohydrate	92.0g
Sodium	90.0mg
Calcium	2.0mg
Potassium	5.5mg
Magnesium	0.79mg
Iron	0.43mg
Phosphorus	2.5mg
Copper	<0.01mg
Zinc	<0.07mg

Typical Microbiological Analysis

TPC, cfu/g	1,000 max
Yeast, cfu/g	100 max
Mold, cfu/g	100 max