

TECHNICAL DATA

PenPlus[®] 390

Description

PenPlus[®] 390 is a modified pregelatinized waxy rice starch with high viscosity, water-holding capacity and binding capability. It is gluten free and easily digestible. It is extremely white in color and bland in taste. PenPlus[®] 390 provides a clear dispersion with a long body.

Kosher Certification

Thai Kashrut Services

Recommended Applications

Frozen and Convenient Food

Dairy Dessert

Soup Sauce and Gravies

PenPlus[®] 390 Functional Benefits

- Bland Flavor
- Binder
- Excellent Water Holding Capability
- Freeze Thaw Stability
- Long Body
- High Viscosity
- Non-Allergenic

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

October 20, 2010

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Typical Analysis

Color	White to Off White
Form	Powder
pH	6.0 – 8.0
Moisture	10% max
Granulation	Through U.S. standard screen # 48: 98%

Typical Nutritional Analysis

Component	per 100g
Calories	368.0
Moisture	8.0g
Protein	0.52g
Fat	<0.25g
Ash	0.4g
Carbohydrate	91+ g
Sodium	60mg
Calcium	14mg
Potassium	2.7mg
Magnesium	5.0mg
Iron	0.27mg
Phosphorus	<20mg
Copper	<0.09mg
Zinc	0.35mg

Typical Microbiological Analysis

TPC, cfu/g	10,000 max
Yeast, cfu/g	100 max
Mold, cfu/g	100 max