

TECHNICAL DATA

PenPlus[®] 55

Description

PenPlus[®] 55 is a pregelatinized native tapioca starch with smooth texture and bland flavor. PenPlus[®] 55 imparts clarity and smoothness when used as viscosifier and stabilizer in food applications.

Kosher Certification

Thai Kashrut Services

Recommended Applications

Soups, Sauces, and Gravies
Dairy
Bakery

PenPlus[®] 55 Functional Benefits

- *Natural Tapioca Starch*
 - *Instant Cold Viscosity*
 - *Smooth Texture*
 - *Bland Flavor*
 - *Excellent Water Holding Capability*
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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

Label Description

Tapioca Starch

Last Revision Date

May 4, 2010

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Typical Analysis

Color White to Off White
 Form Powder
 pH 5.5 – 8.0
 Moisture 8.0% max
 Granulation Through U.S. standard screen # 60: 90%

Typical Nutritional Analysis

Component	per 100g
Calories	368.0
Moisture	7.0g
Protein	0.20g
Fat	0.20g
Ash	0.24g
Carbohydrate	89.0g
Sodium	71.0mg
Calcium	24.0mg
Potassium	1.6mg
Magnesium	0.9mg
Iron	0.6mg
Phosphorus	100.0mg
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