

# TECHNICAL DATA

## PenTexture®

### Description

*PenTexture®* is a coarse granulation, instant modified potato starch. *PenTexture®* is easily dispersed in food systems, and provides a pulpy or grainy texture in either high or low acid food products. *PenTexture®* is white in color and bland in taste. Its low viscosity profile allows for bulking when high solids are required.

### Kosher Certification (U)

### Recommended Applications

Tomato Sauces  
Tomato Paste Extender  
Pizza Sauces  
Spaghetti Sauces  
Pulpy Fruit-Based Products

---

### *PenTexture®* Functional Benefits

- *Pulpy Texture*
  - *No Flavor Interference in Tomato Products*
  - *Natural Color for Typical Tomato Appearance*
  - *Bulking Agent for Tomato Paste Replacement*
- 

### 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.

### Revision Date

October 20, 2010

# TECHNICAL DATA

## PenTexture®

### Typical Analysis

Color .....	White to Off White
Form .....	Coarse Particles
pH .....	5.0 – 7.0
Moisture .....	8.0% max
Granulation .....	Through U.S. standard screen # 12: 98%

### Typical Nutritional Analysis

Component	per 100g
Calories .....	340.0
Moisture .....	5.0g
Protein .....	<0.1g
Fat .....	<0.1g
Ash .....	0.3g
Carbohydrate .....	+95.0g
Sodium .....	83.0mg
Calcium .....	25.0mg
Potassium .....	<5.0mg
Magnesium .....	8.5mg
Iron .....	0.4mg
Phosphorus .....	103.0mg
Copper .....	<0.025mg
Zinc .....	0.2mg

### Typical Microbiological Analysis

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