



CLEARJEL® 06431107

CLEARJEL® modified food starch is derived from waxy maize and has application in canned foods, bakery products and specialty items. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	5.1	6.9
Viscosity (CML-M105) End, MVU	500	900

Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

Screen Test

	Typical
% thru U.S.S. #100	>95
% thru U.S.S. #200	>85

Microbiological Limits

Initial testing is done on a single composite sample against a limit of m. If result is above m, the three class sampling and acceptance below is used.

	n	c	m	M
Total Plate Count/g	5	3	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	100	1,000

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative
Meets NFPA specification for thermophilic bacteria.	

Nutritional Data/100 g

	Typical
Calories	350
Total Carbohydrate, g	87
Simple Sugars, g	0
Other Carbohydrate, g	87
Sodium, mg	150

Not a significant source of fat, cholesterol, protein, fiber, vitamins, or other minerals.

Certification

Kosher pareve
Halal

Packaging and Storage

CLEARJEL® modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. CLEARJEL® modified starch should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material

Shelf Life

The best before date for CLEARJEL® modified starch is 24 months from the date of manufacture.

Regulatory Data

Source Waxy Maize

United States

Meets FCC (Food Chemical Codex) requirements.
Labeling Food Starch-Modified

Canada

CFDA Regulation B.16.100 Table XIII
Labeling Modified Corn Starch

Features and Benefits

Cooked aqueous preparations of CLEARJEL® modified starch are smooth, short-textured, heavy-bodied, and do not set to a gel upon cooling. The viscosity characteristics of this starch are not greatly affected by variations in pH. CLEARJEL® modified starch is resistant to breakdown under high temperature and low pH conditions. In retorted foods, it provides high viscosity, good clarity, and excellent sheen.

CLEARJEL® contributes to the shelf life stability of canned foods. Canned products retain a smooth texture and show no liquid separation upon storage.

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Effective Date: July 1, 2016

Next Review Date: July 1, 2019

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