



PenCling® 320

06450402

PenCling® 320 is a modified potato starch with high viscosity, water-holding capacity and binding capability. PenCling® 320 provides moisture control while contributing to the stability of Asian noodles and baked goods. PenCling® 320 is bland and will not mask subtle flavors of products.

Chemical and Physical Properties

	Min.	Max.
Moisture %	-	18.0
pH	5.0	8.0
Viscosity Peak (BU)	700	-

Physical Appearance

	Typical
Color	White to Off White
Form	Fine Powder

Screen Test

	Typical
% on U.S.S 100	<2.0

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
Coliform	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

Nutritional Data/100 g

	Typical
Calories	342
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	163
Total Carbohydrate, g	85.5
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	85.5
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	6
Iron, mg	0.6
Potassium, mg	<20*
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

PenCling® 320 can be packaged in multi ply kraft paper bags and totes. PenCling® 320 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for PenCling® 320 is 24 months from the date of manufacture.

Regulatory Data

Source Potato

United States

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

Canada

CFDA Regulation B.16.100, Table XIII
Labeling Modified Potato Starch

Features and Benefits

- Superior Film Formation
- Excellent Binder
- Improves Noodle Texture
- Bland Flavor
- Excellent Water Holding Capability
- High Viscosity

Effective Date: April 28, 2020

Next Review Date: April 28, 2023

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2020

5 Westbrook Corporate Ctr. | 600 – 90 Burnhamthorpe Rd., West
Westchester, Illinois 60154 | Mississauga, Ontario L5B 0H9
U.S.A. | Canada
708.551.2600 | 905.281.7950

www.ingredion.us