



## 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
End Viscosity (MVU)	600	-

### 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

