



## PenBind® I 550 06840300

PenBind® I 550 is a versatile modified tapioca starch with smooth texture and bland flavor. PenBind® I 550 imparts exceptional clarity and smoothness when used as a viscosifier and stabilizer in food applications. PenBind® I 550 provides excellent freeze/thaw stability.

### Chemical and Physical Properties

	Min.	Max.
Moisture %	-	15.0
pH	6.0	8.0
Whiteness	95.0	-
Viscosity Hold (BU)	500	700

### Physical Appearance

Color	White to Off White
Form	Fine Powder

### Microbiological Limits

	Max.
Total Plate Count, cfu/g	10,000
Yeast, cfu/g	500
Mold, cfu/g	500
Coliforms	100
<i>E. coli</i>	Negative
<i>Salmonella</i>	Negative

### Nutritional Data/100 g

	Typical
Calories	352
Calories from fat	1
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	39
Total Carbohydrate, g	87.9
Dietary Fiber, g	<0.1*
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	87.9
Protein, g	0.1
Vitamin D, mcg	0
Calcium mg	19
Iron, mg	0.4
Potassium, mg	<10*
Ash, g	<0.1*

\* Not present at level of quantification.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

PenBind® I 550 is packaged in multi ply kraft paper bags. PenBind® I 550 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

### Shelf Life

The best before date for PenBind® I 550 is 24 months from the date of manufacture.

### Regulatory Data

Source Tapioca

### United States

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

### Canada

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

### Features and Benefits

- Smooth Texture
- Freeze/Thaw Stability
- Steam Table Stability
- Bland Flavor
- Excellent Water Holding Capability
- Stable Viscosity

Effective Date: June 3, 2020

Next Review Date: June 3, 2023

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