



ULTRA-SPERSE® M 32566109

ULTRA-SPERSE® M modified food starch is a high performance, cold water swelling (CWS) starch derived from waxy maize. It is particularly well suited for instant food preparations subjected to severe processing like microwaving or colloid milling. It exhibits excellent dispersibility and imparts superior sheen, clarity, and smoothness when compared to traditional pre-gelatinized starches. This product is available under Ingredion Incorporated's TRUETRACE® Identity Preserved Program for non-GM products.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
pH (9% w/w slurry)	4.8	7
Viscosity (CML-M504)		
15 min, MVU	220	480
End, MVU	170	350

Physical Appearance

	Typical
Color	White to Off-White
Form	Coarse Powder

Screen Test

	Max.
% on U.S.S. #20	2
% thru U.S.S. #100	40

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	1,000	10,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	10	100

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	364
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	215
Total Carbohydrate, g	91.0
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	91.0
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	2
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.4

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

ULTRA-SPERSE® M modified starch is packaged in multi kraft paper bags with a net weight of 50 lbs. ULTRA-SPERSE® M 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 ULTRA-SPERSE® M 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

ULTRA-SPERSE® M modified starch disperses easily in hot or cold water without lumping and yields a smooth, short texture with excellent sheen and clarity. The product is extremely resistant to harsh processing conditions including intense heating (microwaving), high shear (milling), or low pH. The product imparts a rich, creamy mouthfeel to prepared foods. It also offers excellent cold temperature storage stability to refrigerated or frozen foods.

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