

TECHNICAL DATA

PenBind[®] 1225

Description

PenBind[®] 1225 is a modified potato food starch with favorable gelling and texturizing properties. This specialty starch is used in reduced-casein cheese analogues. It has low viscosity and bland taste.

Kosher Certification

Recommended Applications

Cheese analogue
Confections

PenBind[®] 1225 Functional Benefits

- Clear Dispersion with Long Body
 - Bland Flavor
 - Low Hot Viscosity
 - Quick Set To a Elastic Firm Gel
 - Water Binding and Freeze-Thaw Stability
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Label Description

Food Starch - Modified

Package and Storage

Package: 3-ply bag
Net weight: 55.125 lbs. (25 kgs)
Storage: Keep product away from water, humidity and high temperature to avoid moisture absorption
Shelf Life: Two years from date of manufacture

Revision Date

October 20, 2010

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Typical Analysis

Color White to Off White
 Form Fine Powder
 pH 5.5 – 7.5
 Moisture 18.0% max
 Granulation Through U.S. standard screen # 100: 98%

Typical Nutritional Analysis

Component	per 100g
Calories	340.0
Moisture	14.0g
Protein	<0.1g
Fat	<0.1g
Ash	0.3g
Carbohydrate	+85.0g
Sodium	83.0mg
Calcium	25.0mg
Potassium	<5.0mg
Magnesium	8.5mg
Iron	0.4mg
Phosphorus	101.0mg
Copper	<0.1mg
Zinc	0.3mg

Typical Microbiological Analysis

TPC, cfu/g 10,000 max
 Yeast, cfu/g 500 max
 Mold, cfu/g 500 max