

TECHNICAL DATA

PenBind® 1397

Description

PenBind® 1397 is a modified potato starch with superior film-forming properties. *PenBind® 1397* is very white in color and bland in taste. *PenBind® 1397* provides increased crispness and hold time in foodservice applications.

Kosher Certification (U)

Recommended Applications

Clear Coat Batters

PenBind® 1397 Functional Benefits

- *Excellent Film Forming*
 - *Extends Hold Time*
 - *Bland Flavor*
 - *Improves Crispness*
 - *Low Viscosity*
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Label Description

Food Starch - Modified

Package and Storage

Package: 3-ply bag
Net weight: 50 lbs
Storage: Keep product away from water, humidity and high temperature to avoid moisture absorption
Shelf Life: Two years from date of production

Revision Date

October 20, 2010

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PenBind[®] 1397

Typical Analysis

| | |
|-------------------|---|
| Color | White to Off White |
| Form | Fine Powder |
| pH | 6.0 – 8.0 |
| 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 | 0.23g |
| Fat | <0.1g |
| Ash | 0.3g |
| Carbohydrate | 85.0g |
| Sodium | 54.0mg |
| Calcium | 15.0mg |
| Potassium | 4.0mg |
| Magnesium | 4.0mg |
| Iron | 0.05mg |
| Phosphorus | 81.0mg |
| Copper | <0.1mg |
| Zinc | 0.1mg |

Typical Microbiological Analysis

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