



## ULTRA-CRISP® CS 32106102

ULTRA-CRISP® CS is a cold-water-swelling, waxy maize starch suitable for use in baked cereals, baked crackers, and a variety of snack items where expansion and a range of crispy to crunchy textures are desired. 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)	3.0	4.0
Viscosity (CML-M404H) Hydration Peak, MVU	700	1600

### Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

### Screen Test

	Min.
% thru U.S.S. #200	50

### 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	370
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	209
Total Carbohydrate, g	92.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	92.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	54
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.3

\* Not present at level of quantification.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

ULTRA-CRISP® CS is packaged in multi wall ply kraft paper bags with a net weight of 50 lbs. ULTRA-CRISP® CS 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-CRISP® CS modified starch is 24 months from the date of manufacture.

### Regulatory Data

Source	Waxy Maize
CAS No.	9037-22-3

### United States

Meets FCC (Food Chemical Codex) requirements.  
Labeling Corn Starch

### Canada

CFDA Regulation	B.13.011
Labeling	Corn Starch

### Features and Benefits

1. Can produce a variety of desirable textures depending on the specific application
2. Because it is a pre-gelatinized starch, it is readily functional at the dough stage without any cooking step.
3. Contributes to uniformity of cell structure in expansion
4. Facilitates clean cutting immediately after forming.
5. Because of its bland taste, allows a wide variety of flavors to come through cleanly.

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Effective Date: May 15, 2017

Next Review Date: May 15, 2020

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