



## CAPSUL® 2730 08082005

CAPSUL® 2730 corn dextrin is characterized by low viscosity, high solubility, excellent stability and good emulsifying properties. These attributes make it ideally suited for encapsulated spray-dried flavors and oils. 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
Solubility, %	97	-
pH (20% w/w slurry)	2.5	4

### Physical Appearance

	Typical
Color	Light Tan
Form	Fine Powder

### 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	375
Calories from Fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	14
Total Carbohydrate, g	93.6
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	93.6
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	16
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	<0.1*

\* Not present at level of quantification.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

CAPSUL® 2730 dextrin is packaged in multi ply kraft paper bags with a net weight of 55 lbs. CAPSUL® 2730 dextrin should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

### Shelf Life

The best before date for CAPSUL® 2730 dextrin is 24 months from the date of manufacture.

### Regulatory Data

Source	Corn
CAS No.	9004-53-9

### United States

Meets FCC (Food Chemical Codex) requirements.  
Labeling Dextrin

### Canada

CFDA Regulation Unstandardized Food  
Labeling Dextrin

### Features and Benefits

CAPSUL® 2730 dextrin can be dispersed in cold water with agitation.

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Effective Date: May 11, 2017

Next Review Date: May 11, 2020

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5 Westbrook Corporate Ctr. 1600 – 90 Burnhamthorpe Road, West  
Westchester, Illinois 60154 Mississauga, Ontario L5B 0H9  
U.S.A. Canada  
708.551.2600 905.281.7950

[www.ingredion.us](http://www.ingredion.us)

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