

CORN PRODUCTS™/CASCO™ Corn Starch Food Grade, Unmodified 034030

Corn Products™/Casco™ Corn Starch, Food Grade, Unmodified 034030 is a general purpose, thick boiling corn starch for use in food applications.

Chemical and Physical Properties

	Min.	Max.
Moisture, %	9.0	12.5
Viscosity (CML-M107)		
End, MVU	700	1200
pH	4.8	5.8
Total Protein, %	-	0.45
SO ₂ , ppm	-	< 10
Ash, %	-	0.2

Sensory Data

Typical

Odor	No detectable foreign odor
Flavor	Clean, typical taste

Microbiological Standards

Max.

Standard Plate Count/g	10,000
Yeast/g	200
Mold/g	200
Coliforms/g	100
E. coli/10 g	Negative
Salmonella/25 g	Negative

Nutritional Data/100 g

Typical

Calories	360
Calories from fat	0
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	22
Total Carbohydrate, g	89.6
Dietary Fiber, g	0
Total Sugars, g	0
Added Sugars, g	0
Other Carbohydrate, g	89.6
Protein, g	0.3
Vitamin D, mcg	0
Calcium mg	<4*
Iron, mg	<0.4*
Potassium, mg	13
Ash, g	<0.1*

* Not present at level of quantification.

Certification

Kosher pareve
Halal

Packaging and Storage

Bags
Supersacs
Bulk

Product should be stored at ambient temperature under clean and dry conditions.

Shelf Life

3 years

Regulatory Data

CAS No. 9005-25-8

United States

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

Canada

Standard Food CFDA Regulation
B.13.011
Labeling Corn Starch

Features and Benefits

White powder
Adds no color to application
Blends well with other ingredients
Bland taste
Will not mask flavors and aromas

