

# TECHNICAL DATA

## PenBind<sup>®</sup> 130

### Description

PenBind<sup>®</sup> 130 is a superior modified potato starch, designed for use in clear coat batter systems where improved hold time is required. PenBind<sup>®</sup> 130 is extremely white in color and bland in taste yielding an evenly distributed, invisible moisture barrier in frying applications.

### Kosher Certification

### Recommended Applications

Clear Coat Batters

---

### PenBind<sup>®</sup> 130 Functional Benefits

- *Improves Crispness*
- *Extends Hold Time*
- *Improves Adhesion*
- *Moisture Barrier*
- *Reduces Toughness*
- *Bland Flavor*
- *Medium Viscosity*

---

### 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

### Last Revision Date

August 10, 2011

# TECHNICAL DATA

## PenBind<sup>®</sup> 130

### 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 .....	0.22g
Fat .....	<0.1g
Ash .....	0.3g
Carbohydrate .....	85.0g
Sodium .....	50.0mg
Calcium .....	15.0mg
Potassium .....	4.0mg
Magnesium .....	4.0mg
Iron .....	<0.1mg
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