

# TECHNICAL DATA

## PenCling<sup>®</sup> 597

### Description

*PenCling<sup>®</sup> 597* is a specialty modified food starch, derived from potato and designed for use in clear coat batter systems to offset the surface roughness caused by other ingredients. *PenCling<sup>®</sup> 597* is extremely white in color and bland in taste. Additionally, *PenCling<sup>®</sup> 597* increases hold time and crispness in foodservice applications.

### Kosher Certification

### Recommended Applications

Clear Coat Batters  
Batters & Breadings

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### *PenCling<sup>®</sup> 597 Functional Benefits*

- *Improves Crispness*
  - *Bland Flavor*
  - *Improves Adhesion*
  - *Extends Hold Time*
  - *Shear Stable*
  - *Very 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 manufacture

### Revision Date

October 20, 2010

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### 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	0.27g
Fat	<0.01g
Ash	0.3g
Carbohydrate	+85.0g
Sodium	75.0mg
Calcium	15.0mg
Potassium	5.0mg
Magnesium	5.0mg
Iron	0.5mg
Phosphorus	85.0mg
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