

TECHNICAL DATA

PenPlus[®] WR

Description

PenPlus[®] WR is a pregelatinized unmodified waxy rice starch with high viscosity, water-holding capacity and binding capability. It is gluten free and easily digestible. It is extremely white in color and bland in taste. PenPlus[®] WR provides a clear dispersion with long body.

Kosher Certification Thai Kashrut Services

Recommended Applications

Baby Food and Health Food
Dairy Dessert
Puffed Snack Food

PenPlus[®] WR Functional Benefits

- *Bland Flavor*
- *Binder*
- *Excellent Water Holding Capability*
- *Freeze Thaw Stability*
- *Long Body*
- *Good Adhesion and Expansion*
- *Non-Allergenic*

Label Description

Rice Starch

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

October 20, 2010

TECHNICAL DATA

PenPlus[®] WR

Typical Analysis

Color	White to Off White
Form	Powder
pH	6.0 – 8.0
Moisture	10% max
Granulation	Through U.S. standard screen # 48: 98%

Typical Nutritional Analysis

Component	per 100g
Calories	368.0
Moisture	8.0g
Protein	0.52g
Fat	<0.25g
Ash	0.4g
Carbohydrate	91+ g
Sodium	61.9mg
Calcium	14.7mg
Potassium	2.8mg
Magnesium	5.0mg
Iron	0.27mg
Phosphorus	<20mg
Copper	<0.09mg
Zinc	0.30mg

Typical Microbiological Analysis

TPC, cfu/g	10,000 max
Yeast, cfu/g	100 max
Mold, cfu/g	100 max