

## CLEARJEL® 06437100

CLEARJEL® modified food starch is derived from waxy maize and has application in canned foods, bakery products and specialty items.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	13.0
pH (20% w/w slurry)	5.1	6.9
Viscosity (CML-M105) End, MVU	500	900

### Physical Appearance

	Typical
Color	White to Off-White
Form	Fine Powder

### Screen Test

	Typical
% thru U.S.S. #100	>95
% thru U.S.S. #200	>85

### 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	10,000	100,000
Yeast/g	5	3	200	1,000
Mold/g	5	3	200	1,000
Enterobacteriaceae	5	3	100	1,000

Where n = # of samples tested; c = maximum allowable number of results between m and M; m = upper target limit; M = maximum acceptable value.

*E. coli* Negative  
*Salmonella* Negative

Meets NFPA specification for thermophilic bacteria.

### Nutritional Data/100 g

	Typical
Calories	361
Calories from fat	1
Total Fat, g	<0.1*
Cholesterol, mg	0
Sodium, mg	81
Total Carbohydrate, g	90.1
Dietary Fiber, g	0
Total Sugars, g	<0.1*
Added Sugars, g	0
Other Carbohydrate, g	90.1
Protein, g	<0.1*
Vitamin D, mcg	0
Calcium mg	8
Iron, mg	<0.2*
Potassium, mg	<10*
Ash, g	0.1

\* Not present at level of quantification.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

CLEARJEL® modified starch is packaged in multi ply kraft paper bags with a net weight of 50 lbs. CLEARJEL® modified starch should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

### Shelf Life

The best before date for CLEARJEL® modified starch is 24 months from the date of manufacture.

### Regulatory Data

Source Waxy Maize

### United States

Meets FCC (Food Chemical Codex) requirements.  
Labeling Food Starch-Modified

### Canada

CFDA Regulation B.16.100 Table XIII  
Labeling Modified Corn Starch

### Features and Benefits

Cooked aqueous preparations of CLEARJEL® modified starch are smooth, short-textured, heavy-bodied, and do not set to a gel upon cooling. The viscosity characteristics of this starch are not greatly affected by variations in pH. CLEARJEL® modified starch is resistant to breakdown under high temperature and low pH conditions. In retorted foods, it provides high viscosity, good clarity, and excellent sheen.

CLEARJEL® contributes to the shelf life stability of canned foods. Canned products retain a smooth texture and show no liquid separation upon storage.

Effective Date: June 5, 2023

Next Review Date: June 5, 2026

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