

Cargill Set 05130

Description	Acid treated blend of maize and high amylose maize E1401 (Acid treated starch)		
Functionality	<ul style="list-style-type: none">- convenient, easy to use one bag mix- low viscosity- candy drying time reduced significantly- firm gel upon setting- consistent texture of jelly candies over long term shelf life		
Typical Data	Moisture	%	12.0
	pH		5.5
	Ash	%	0.3
	Bulk Density (packed)	lbs/ft ³	49
		g/l	785
	Viscosity (Alkaline Fluidity)	mls	25
Applications	Cargill Set 05130 is recommended as a gelling agent for products such as: <ul style="list-style-type: none">- jelly bean centers- orange slices- mint leaves- spice drops		
Packaging	Semi-bulk Net 50 lb. (22.5 kg) multi-ply bags		
Storage	Best storage is realized in a clean, dry, odor-free area at ambient temperature and humidity. The recommended best before date for starch is 24 months from date of manufacture. Starches stored beyond the best before date should be tested periodically for fitness of use.		
Legislation	Cargill Set 05130 complies with FDA regulations, paragraph 21 <u>CFR</u> 172.892 and EC Directive 95/2/EC. Cargill Set 05130 should appear in the ingredient list in the USA as "food starch-modified" and as "modified food starch" in the EU. Please consult your legal counsel for labeling requirements.		
HTS Code	3505.10.0040		
Safety	Excessive dusting can be flammable and explosive.		

Cargill, Inc.

**1710 – 16th Street, S.E.
P.O. Box 1467
Cedar Rapids, IA 52406**

**Tel.: #1-877-650-7080
Telefax: #1-319-399-6680
customer_service@cargill.com**

01/03/03

The analyses are merely typical guides. They are not to be construed as being specifications. All of the above information is, to the best of our knowledge, true and accurate. However, since the conditions of use are beyond our control, all recommendations or suggestions are made without guarantee, express or implied, on our part. We disclaim all liability in connection with the use of the information contained herein or otherwise, and all such risks are assumed by the user. Nothing contained herein shall be construed to infer freedom from patent infringement. We further expressly disclaim all warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE.