



FOOD INGREDIENTS GROUP

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# Accu-Gel

## Native Pea Starch

Accu-Gel is a food-grade, native vegetable starch offering excellent gel strength, white color and bland flavor. The raw materials, Golden Canadian field peas are not genetically modified. Accu-Gel is therefore suitable for a GMO-free label.

### Technical Information

**Origin** kernel of Golden Canadian peas  
(100% GMO-free)

### Composition based on dry matter

Moisture (16 hrs ± 100°C ± 5°C)	8.0% ± 1%
Protein (Kjeldahl, N x 6.25)	<1.0%
Fat (AOAC 7.060, 14 <sup>th</sup> Ed)	<0.1%
Ash (AOAC 14.006, 14 <sup>th</sup> Ed)	<0.2%
pH (10% solution)	neutral

### Physical Data

Flavor	very bland
Color	white
Particle Size (through a 80 mesh tyler)	>95%
Microns	175

### Carbohydrate Composition

Amylose	approx 35%
Amylopectin	approx 65%

### Microbiology

Total Plate Count (AOAC 46.015, 14 <sup>th</sup> Ed)	<10,000/g
E.Coli (AOAC 46.016, 14 <sup>th</sup> Ed)	negative
Salmonella (AOAC 46.117, 14 <sup>th</sup> Ed)	negative
Yeasts and Molds (AOAC 997.02, 16 <sup>th</sup> Ed)	<100/g

### Minerals

Sodium	490 ppm
Potassium	320 ppm
Magnesium	43 ppm
Calcium	71 ppm
Phosphorus	79 ppm
Manganese	<1 ppm
Iron	6 ppm
Copper	<0.1 ppm
Zinc	<1 ppm

The above analyses are merely typical guides and are not to be construed as being specifications. While the information contained herein is believed to be true, accurate and reliable to the best of our knowledge, no warranty as to accuracy, completeness or results is expressed or implied by such data.

### Applications

**Accu-Gel** provides unique properties unlike that of wheat, corn and potato starches. **Accu-Gel's** superior gelling properties allow it to be used at a 20-30% lower usage level offering economic advantage to meat and confectionery industries in particular. It offers good body and mouthfeel without altering flavor. **Accu-Gel** exhibits excellent heat, shear, and acid stability similar to many modified starches. This native starch provides food manufacturers with "clean labeling" opportunities.

- meat and fish products • noodles • soups • canned food
- light sour cream • batters • extruded snacks • pie fillings

### Ingredient Declaration

Pea Starch  
Native Pea Starch  
Unmodified Vegetable Starch

### Shelf Life

2 years (dry and cool conditions)

### Packaging

25 kg multi-walled, kraft paper bags