

UNI-PURE® DW-L

Description: Specially processed pregelatinized Corn Starch NF, PhEur, JPE

Appearance: Fine white/creamy powder

Label declaration recommendation: Pregelatinized Corn Starch NF, PhEur; Partly Pregelatinized Starch JPE

EU Classification: Pharmaceutical Excipient

Packaging: 50 kg Fibre Drum with Poly Inliner sealed
Drum labelling includes batch code and unique drum number, label declaration and best before date.

Delivery Format: UNI-PURE DW-L is packaged in fibre drums each with a net weight of 50 kg on EURO pallets. There are 4 drums on a pallet giving a pallet net weight of 200kg

Storage and Handling: Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life: 24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data: While not regarded as "Hazardous", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. This product has been produced in accordance with all relevant EU, local and national legislation and in compliance with the required standards for food safety and hygiene. See Safety Data Sheet.

SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

	Min	Max	Unit	Method
Moisture	-	8.0	%	max packed. CML116: 4 hrs, 130°C
pH	4.5	7.0	-	CML 200 UN
Iron	-	20.0	mg / kg	CML232P90, as Fe
Organic Volatile Impurities	-	-	-	Complies to NF
Oxidising Substances	-	-	-	Complies to NF
Residual Oxidants	-	-	-	Complies to NF
Sulphated Ash	-	0.5	%	CML 561B: sulphated ash
Sulphur Dioxide	-	10.0	mg / kg	CML136

SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

	m	M	n	c	Unit	Method
TVC	100	1000	5	3	per g	TP4100/CML261
Yeast	50	100	5	3	per g	TP4109/CML286Y
Mould	50	100	5	3	per g	TP4109/CML268M
E. coli	-	Absent	5	0	per g	TP4122/CML263
Salmonella	-	Absent	5	0	per 25g	TP4119/CML264
Pseudomonas aeruginosa	-	Absent	5	0	per g	TP4116/CML266B
Klebsiella	-	Absent	5	0	per g	CML266

Effective Date: 1/6/2016 [1]

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Thermophilic anaerobic and aerobic spores: conform to NFPA (National Food Processors Association, USA) tests NCA1 & NCA2 (National Canners Association, USA)

Notes: m = Good Manufacturing Practice (GMP) target value

M = maximum permissible value

n = number of samples to be taken and analysed

c = compliance (i.e. maximum number of samples between m and M)

TYPICAL DATA*

	Value	Unit	Method			
Ash	0.5	%	CML113: 575+/-25°C			
ICMSF Microbiological Data						
	m	M	n	c	Unit	Method
Enterobacteriaceae	10	100	5	2	per g	TP4103/CML263
Staph. aureus	-	absent	5	2	per g	TP4106/CML265
Bacillus cereus	20	100	5	2	per g	TP4108/CML278
Clostridium perfringens	0	20	5	2	per g	TP4105/CML279
Group D Streptococci	0	10	5	2	per g	TP4107/CML280
Total mesophilic Anaerobes	0	20	5	2	per g	TP4130A/CML274
Listeria Species	20	100	5	1	per 25g	TP4142B/CML281
Listeria monocytogenes	-	absent	5	0	per 25g	TP4121/CML281
Nutritional Data						
	Value	Unit	Method			
Energy	1663 / 391	kJ / kcal pro 100 g	Regulation (EU) 1169/2011			
Protein	max 0.5	g / 100 g dry basis	Kjeldahl			
Carbohydrates	min 97	g / 100 g dry basis	calculation			
of which sugar	0	g / 100 g dry basis	calculation			
of which starch	min 97	g / 100 g dry basis	own analysis			
Fat	max 0.15	g / 100 g dry basis	CCl4 extraction			
of which saturates	max 0.1	g / 100 g dry basis	CCl4 extraction			
Fibre	0	g / 100g	literature			
Salt	<500	mg / 100g	-			
Minerals						
	Value	Unit	Method			
Calcium	5	mg / 100g dry basis	F.E.S/A.A.S			
Magnesium	2	mg / 100g dry basis	F.E.S/A.A.S			
Iron	0.1	mg / 100g dry basis is	F.E.S/A.A.S			
Potassium	<0.1	mg / 100g dry basis	F.E.S/A.A.S			
Heavy Metals						
	Value	Unit	Method			
Total Heavy Metals	10	mg/kg	survey			
Arsenic	1	mg/kg	survey			
Lead	1	mg/kg	surveyt			
Cadmium	0.1	mg/kg	survey			
Mercury	0.05	mg/kg	survey			

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* While this information is typical of the product it should not be considered a specification.

ADDITIONAL INFORMATION

Contaminants	Complies with Regulation (EC) 1881/2006, as amended
Pesticides	Complies with Regulation (EC) 396/2005, as amended
Kosher Certificate	yes
Halal Certificate	yes
Preservative	none used
Sulfur Dioxide (SO₂)	typically < 10 ppm

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Ingredion UK Limited
 Ingredion House
 Manchester Green
 333 Styal Road
 Manchester M22 5LW
 England

P: +44 (0) 161 435 3200
 F: +44 (0) 161 435 3300

Registered in England No. 07315745

Ingredion Germany GmbH
 Grüner Deich 110
 20097 Hamburg
 Germany

P: +49 (0) 40 23 91 50
 F: +49 (0) 40 23 91 51 70

Amtsgericht Hamburg HRB 105432

Ingredion South Africa (Pty) Ltd
 Infinity Office Park, Suite 6, Block C,
 2 Robin Close, Meyersdal, 1448,
 Gauteng
 RSA

P: +27 (0) 11 867 9260
 F: +27 (0) 11 867 9271

Registration number 2010/013219/07

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