

UNI-PURE® FL

Description: Corn Starch NF / Maize Starch Ph.Eur. with an exceptionally low moisture content

Appearance: Fine white/creamy powder

Label declaration recommendation: Corn Starch NF

EU Classification: Pharmaceutical Excipient

Packaging: 90.7 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 FL is packaged in Fibre Drum with Poly Inliner with a net weight of 90.7 kg on industrial pallet. There are 4 drums on a pallet giving a pallet net weight of 362.8 kg.

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. See Safety Data Sheet. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene.

SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

	Min	Max	Unit	Method
Moisture	-	2.0	%	max packed. CML116: 4 hrs, 130°C
pH	4.5	7.0	-	CML 200 UN
Iron	-	10.0	mg / kg	CML232P90, as Fe
Organic Volatile Impurities	-	-	-	Complies to NF
Oxidising Substances	-	-	-	Complies to NF
Residual Oxidants	-	-	-	Complies to NF
Sulphated Ash	-	0.6	%	CML 561B: sulphated ash
Sulphur Dioxide	-	10.0	mg / kg	CML136

SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

	Max	Unit	Method
TVC	1000	per g	TP4100/CML261
Yeast	100	per g	TP4109/CML286Y
Mould	100	per g	TP4109/CML268M
E. coli	absent	per g	TP4122/CML263
Salmonella	absent	per 25g	TP4119/CML264

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

Effective Date 29.01.2021

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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	20	100	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			
Fat	max 0.15	g / 100 g dry basis	CCI4 extraction			
of which saturates	max 0.1	g / 100 g dry basis	CCI4 extraction			
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			
Fibre	0	g / 100g	According to Regulation (EC) 1169/2011			
Protein	max 0.5	g / 100 g dry basis	Kjeldahl			
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	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	survey			
Cadmium	0.1	mg/kg	survey			
Mercury	0.05	mg/kg	survey			

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

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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
Sulfur Dioxide (SO₂)	Typically < 10 ppm

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

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