

Almidón N-Dulce 223 - Code: 05530100
Food Grade Modified Starch

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	Fine powder
Color	White to slight yellow
Sensory	Pass the test
Visual foreign matter	Absent
Moisture, %	0.0 to 12.0
pH	6.0 to 7.5
Sulfur dioxide, ppm	0.0 to 50.0
Scott viscosity, s	28.0 to 40.0
Protein, %	0.0 to 0.5
Oil & fat, %	0.00 to 0.15
Lead, ppm	0.0 to 1.0

NOTES

Sulfites values higher than 10 ppm are considered to be sensitive.
As a food product, analyze trace metals.

Sensory Evaluation: Free of odors.
pH: analyzed with 1 part by weight of starch as is, with 3 parts of water at 25 ° C.
Scott Viscosity: 35.2 g of starch b.s./280/100

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic bacteria, UFC/g	0.0 to 5,000.0
Yeast, UFC/g	0.0 to 500.0
Mold, UFC/g	0.0 to 500.0
Total coliforms, UFC/g	0.0 to 10.0
Salmonella	Negative
Escherichia coli	Negative
Staphylococcus aureus	Negative

CERTIFICATION

Kosher pareve, Halal

PACKAGING AND SHELF LIFE

Multilayer bags with 25 kg. It is recommended to storage the material y a dry area at ambient temperature, away from direct sun light and heavily aromatic materials. Shelf life is 36 months from date of manufacture.

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Version 3

Reviewed and authorized by:
Quality Assurance, Innovation and Technical Service

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