



Almidón SNOWFLAKE 1406 - Code: 06410106 Food grade modified corn starch.

CHEMICAL AND PHYSICAL PROPERTIES

Specifications
Fine powder
White to slight yellow
Free of foreign matter
0.0 to 14.0
5.0 to 6.0
600.0 to 900.0

MICROBIOLOGICAL PROPERTIES

Properties	S pecifications
Mesophilic aerobic bacteria, UFC/g	0.0 to 10,000.0
Mold, UFC/g	0.0 to 200.0
Yeast, UFC/g	0.0 to 200.0
Total coliforms, MPN/g	< 3
Salmonella in 25 g	Negative
Escherichia coli	Negative

CERTIFICATION

Kosher pareve, Halal

PACKAGING AND SHELF LIFE

Three-layer kraft paper bags and big bags. Since it is a dried product it will maintain its characteristics for 3 years provided that it is stored in the original container, well closed and in a cool, dried place free from humidity, dust, insects, rodents and off-odors.

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

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