

N-Dulge 221 - Code: 06430101
Food grade modified corn starch.

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	White powder
Color	White to slight yellow
Sensory	Pass the test
Visual foreign matter	Absent
Moisture, %	0.0 to 13.0
pH	5.5 to 6.8
Viscosity (final), MVU	500.0 to 850.0
Internal Rise (95+5)-95, MVU	60.0 to 200.0
Ash, %	0.0 to 0.5
Non soluble residue	A
Non soluble residue	B
Sulfur dioxide, ppm	0.0 to 30.0
Oxidizing substances	Negative

NOTES

Sulfites values higher than 10 ppm are considered to be sensitive.

As a food product, analyze trace metals.

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic bacteria, UFC/g	0.0 to 5,000.0
Mesophilic yeast and mold, UFC/g	0.0 to 500.0
Total coliforms, MPN/g	< 3
Fecal coliforms, MPN/g	<3
Salmonella	Negative
Staphylococcus aureus	Negative
Escherichia coli	Negative

CERTIFICATION

Kosher pareve, Halal

PACKAGING AND SHELF LIFE

Multi-layer kraft paper bags in 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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Version 3

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

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