

Almidon Batter Bind S - Code: 06831000
Food Starch-Modified

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Color	White to slight yellow
Appearance	Fine powder
Flavor	Bland
Moisture, %	0.0 to 15.0
PH	4.8 to 7.2
Viscosity MVA, MVU	180.0 to 360.0

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
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
Escherichia coli	Negative
Salmonella	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 and away from heavily aromatic materials. Shelf life is 24 months from date of manufacture.

E00Q06831000

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Version 2

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

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