

Almidón Elasti 2000 - Code: 31160102
Food Grade Modified Starch

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	Fine powder
Color	White to slight yellow
Moisture, %	0.0 to 12.0
PH	4.5 to 6.5
Viscosidad, BF	24.0 to 38.0

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Total Plate Count (TPC), ufc/g	0.0 to 10,000.0
Mold, ufc/g	0.0 to 200.0
Yeast, ufc/g	0.0 to 200.0
E. Coli	Negative
Salmonella	Negative

CERTIFICATION

Kosher pareve, Halal

United States

CFR 21 CFR 172.892

PACKAGING AND SHELF LIFE

Multilayer bags with 25 kg. It is recommended to storage the material a dry area at ambient temperature and away from aromatic materials. Shelf life is 24 months from date of manufacture.

NOTES

pH at 10 % solids.

E00Q31160102

Version Date 13/04/2013

Version 2

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

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