

PRECISA 621 - Code: 31491100  
Modified starch food grade.

## CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	Fine Powder
Color	White to slight yellow
Foreign matter	Free of foreign matter
Moisture, %	0.0 to 13.0
On 100 mesh U.S.S., %	0.0 to 5.0
On 200 mesh U.S.S., %	0.0 to 15.0
Lead, ppm	0.0 to 1.0

## 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
Salmonella in 25 g	Negative
Escherichia coli	Negative

## CERTIFICATION

Kosher pareve, Halal

## PACKAGING AND SHELF LIFE

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

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Version 0

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

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