

Precisa 620 - Code: 31991100
Food grade corn starch.

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

PACKAGING AND SHELF LIFE

Three layer Kraft paper sack with valve 25kg. Since it is a dried product it will maintain its characteristics for 24 months 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-odours.

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

REGULATORY STATUS

CAS # 9005-25-8

Mexico

Labeling

United States

CFR 175.105

E00Q31991100

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Version I

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

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