

SIMPLISTICA SN 2235 CB - Code: 70001117

Functional solution made from modified starch, dextrin, gum arabic and agar, used in the preparation of reduced-sugar cereal bars.

## CHEMICAL AND PHYSICAL PROPERTIES

| Properties  | Specifications         |
|-------------|------------------------|
| Appearance  | Fine powder            |
| Color       | White to slight yellow |
| Moisture, % | 0.0 to 12.0            |
| pH          | 3.0 to 8.0             |

## MICROBIOLOGICAL PROPERTIES

| Properties                         | Specifications |
|------------------------------------|----------------|
| Mesophilic aerobic bacteria, UFC/g | 0.0 to 5,000.0 |
| Mold, UFC/g                        | 0.0 to 250.0   |
| Yeast, UFC/g                       | 0.0 to 250.0   |
| Total coliforms, UFC/g             | 0.0 to 50.0    |
| Escherichia coli                   | Negative       |
| Salmonella                         | Negative       |

## CERTIFICATION

Kosher pareve, Halal

### Mexico

Labeling

### United States

Labeling Tapioca dextrin, gum arabic, modified tapioca starch and agar.

## PACKAGING AND SHELF LIFE

Multi-layer kraft paper bags with 25 kg. Since it is a dried product it will maintain its characteristics for 18 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-odors.

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Version 0

Reviewed and authorized by:  
Quality Assurance Mexico

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