

PRECISA MT 2228 PM - Code: 70001118

Starch blend developed to provide firmness and syneresis control in meat applications.

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	Fine powder
Color	White to slight yellow
Moisture, %	0.0 to 15.0
pH (10% w/v)	5.0 to 8.0
Sulfur dioxide, ppm	0.0 to 10.0
Viscosity (final), MVU	200.0 to 400.0

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
Total coliforms, UFC/g	0.0 to 100.0
Escherichia coli	Negative
Salmonella	Negative
Coagulase-pos. staphylococci	Negative

NUTRITIONAL DATA /100g

Properties	Specifications
Calories (kcal)	356.8
Dietary Fiber (g)	0.0
Available Carbohydrates (g)	88.5
Total Sugars** (g)	0.1
Other (g)	88.4
Total Fat (g)	0.0*
Cholesterol (g)	0.0*
Protein (g)	0.7
Moisture (%)	10.5
Sodium (mg)	73.0
Calcium (mg)	3.0
Ash (g)	0.3

* Not present at level of quantification.

** Total sugars* in this product may contribute to "Added Sugars" for nutrition labelling purposes in the final consumer product.

The nutritional information is typical of the product, it should not be considered as a specification, since the values may change slightly between lots.

CERTIFICATION

Kosher pareve, Halal

Mexico

Labeling

United States

Labeling

Pea starch and modified corn starch.

E00Q70001118

Version Date 09/01/2024

Version I

Reviewed and authorized by:
Quality Assurance Mexico

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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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