

N-Dulge 230 Corn starch - Code: 70001199
Modified waxy corn starch

Product Specification

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Aspect	Powder
Color	White to slight yellow
Odor	Characteristic
Flavor	Characteristic
Foreign matter	Free of foreign matter
Moisture, %	0.0 to 14.0
pH	5.0 to 6.0
Sulfur dioxide, ppm	0.0 to 10.0

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, MPN/g	< 3
Fecal coliforms, MPN/g	<3
Escherichia coli	Negative
Salmonella	Negative

NUTRITIONAL DATA /100g

Properties	Specifications
Calories (kcal)	344.0
Dietary Fiber (g)	0.0
Available Carbohydrates (g)	86.0
Total Sugars (g)	0.0
Others (g)	0.0
Total Fat (g)	0.0*
Cholesterol (g)	0.0*
Protein (g)	0.0*
Moisture (%)	13.5
Sodium (mg)	133.5
Calcium (mg)	<5.0*
Ash (g)	0.5

* Not present at level of quantification.

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

CERTIFICATION

Kosher pareve, Halal

PACKAGING AND SHELF LIFE

Multilayer 25 kg kraft paper bags. Since it is a dried product it will maintain its characteristics for 3 years 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.

NOTES

Sulfites values higher than 10 ppm are considered to be sensitive.

E00Q70001199

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Version I

Reviewed and authorized by:
Quality Assurance Mexico

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