

## N-CREAMER® 2000 SA - Modified Corn Starch

Waxy cornstarch, food grade, obtained through high industrialization technology.

### Specifications:

#### Physical Chemical:

	Min. Catalog	Max.
Aspect	A/B/C	
Color (visual)	A/B/C	
Moisture, %		8.00
Odor	A/B/C	
pH	3.8	4.2
SO <sub>2</sub> , ppm		10
Taste	A/B/C	

- Physical chemistry: are analyzed batch by batch.

#### Microbiological:

	Catalog	Max.
Aerobic mesophilic bacterias, CFU/g		10,000
Bacillus cereus, CFU/g		100
Clostridium perfringens, CFU/g		10
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli, CFU/g		10
Molds, CFU/g		250
Salmonella/25g	Present/Absent	
Strange Materials	Passes Test	
Total Coliform, CFU/g		10
Yeasts, CFU/g		250

- Microbiological: they are analyzed batch by batch.

Catalog Subtitle - Qualitative Analysis:

Analyzes classified as A/B/C

- A = Superior (equal to or very close to the standard)

- B = Acceptable (slight difference from the standard)

- C = Unsatisfactory (big difference from the standard)

PRESENT / ABSENT: Present= Unsatisfactory // Absent= Satisfactory

### Sensory Information:

Aspect	Thin powder
Color	White
Odor	Characteristic
Taste	Characteristic

### Nutritional Information,\*VT/100g:

Energy Value, kcal	352 Kcal
Carbohydrate	90 g
Total sugars	0 g
Added Sugars	0 g
Protein	0 g
Total Fat	0 g
Saturated fats	0 g
Trans fats	0 g

### Main Applications:

It is recommended for the partial or total replacement of eggs in mayonnaise and other emulsified sauces.

### Features and Benefits:

Emulsifying agent; Emulsion stability over the shelf life; Cold soluble.

### Packaging - Shelf Life:

Balsa Nova : Paper Bag SPB 25 Kg : 730 Days

### Storage:

Store on pallets, in a covered, dry and ventilated place, at room temperature.

### Regulatory Information:

FCC - Food Chemical Codex

Review: 01 Publication: 05.04.2022

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Fiber	0 g
Sodium	300 mg

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