

N-DULGE® C1 - Manioc Modified Starch

Modified Cassava starch, food grade, obtained by controlled chemical conversion.

Specifications:

Physical Chemical:

	Min.	Max.
	Catalog	
Aspect	A/B/C	
Color	A/B/C	
Identification	Passes Test	
Moisture, %	9.0	13.0
Odor	A/B/C	
pH	5.0	6.5
SO ₂ , ppm		10
Taste	A/B/C	

- Physical chemistry: are analyzed batch by batch.

Microbiological:

	Catalog	Max.
Aerobic mesophilic bacterias, CFU/g		5,000
Bacillus cereus, CFU/g		100
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli, CFU/g		10
Molds, CFU/g		100
Salmonella/25g	Present/Absent	
Strange Materials	Passes Test	
Total Coliform, CFU/g		10
Yeasts, CFU/g		100

- Microbiological: they are analyzed batch by batch.

Complementaries Information:

	Min.	Max.
	Catalog	
Lead (Pb), ppm		0.10
Oil, %		0.15
Total Protein, %		0.50

- Complementary Analysis: controlled by periodic monitoring

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)

Sensory Information:

Aspect	Powder
Color	White
Odor	Characteristic
Taste	Characteristic

Nutritional Information,*VT/100g:

Energy Value, kcal	352 Kcal
Carbohydrate	88 g

Main Applications:

General toppings, including baked goods, pastry cream, and jam.

Features and Benefits:

Resistant to retrogradation; Co-texturizer agent, it contributes with the sensory attributes of creaminess, mouthfeel, melting and mouthcoating; Stability over shelf life.

Packaging - Shelf Life:

Mogi-Guaçu : Paper Bag 25 Kg : 730 Days

Storage:

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

Regulatory Information:

FCC - Food Chemical Codex

Halal Certificate

Kosher Certificate

Review: 02 Publication: 05.04.2022

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Modified Cassava starch, food grade, obtained by controlled chemical conversion.

Total sugars	0 g
Added Sugars	0 g
Protein	0 g
Total Fat	0 g
Saturated fats	0 g
Trans fats	0 g
Fiber	0 g
Sodium	100 mg

*TV Typical or reference values. Do not constitute product specification.

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