

NATIONAL® 5730 Y - Unmodified Corn Starch

Food grade, cornstarch, obtained through high industrialization technology.

Specifications:

Physical Chemical:

	Min.	Max.
Aspect (powders in general)	A/B/C	
Color (visual)	A/B/C	
Identification	Passes Test	
Moisture, %		10.0
Odor	A/B/C	
pH	3.5	4.8
SO ₂ , 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
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli, CFU/g		10
Molds, CFU/g		200
Salmonella/25g	Present/Absent	
Strange Materials	Passes Test	
Total Coliform, CFU/g		10
Yeasts, CFU/g		200

- Microbiological: they are analyzed batch by batch.

Complementaries Information:

	Min.	Max.
Crude Fat, %		0.15
Lead (Pb), ppm		0.20
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)

POSITIVE / NEGATIVE: Positive= Unsatisfactory // Negative= Satisfactory

PASSES TEST: Pass Test= Satisfactory // No Pass= Insatisfactory

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

Sensory Information:

Aspect	Powder
Color	Slightly yellowish white
Odor	Characteristic
Taste	Characteristic

Main Applications:

Coated peanuts, snacks and crackers.

Features and Benefits:

Texture agent

Packaging - Shelf Life:

Balsa Nova : Paper Bag 25/25 Kg : 730 Days

Storage:

Store in proper warehousing conditions, avoiding exposure to heat.

Regulatory Information:

FCC - Food Chemical Codex

Halal Certificate

Kosher Certificate

Review: 02 Publication: 04.08.2022

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Ingredion Brasil Ing. Ind. Ltda
R. Paula Bueno 2935 - Jd. Alvorada
13841-010 - Mogi Guaçu - SP

f. +55 (19) 3861 9630

www.ingredion.com.br

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Nutritional Information,*VT/100g:

Energy Value, kcal	376 Kcal
Carbohydrate	94 g
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	50 mg

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

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