

## NOVATION® UNO 2100 - Unmodified Corn Starch

Food grade starch produced by technology that results in properties similar to modified starches, while meeting the criteria for clean labeling.

### Specifications:

#### Physical Chemical:

	Min.	Max.
Aspect (powders in general)	A/B/C	
Identification	Passes Test	
Moisture, %	9.0	13.0
Odor	A/B/C	
pH	4.5	7.0
SO <sub>2</sub> , ppm		10
Taste	A/B/C	

- Physical chemistry: are analyzed batch by batch.

#### Microbiological:

	Catalog	Max.
Acid resist yeasts preserv. PRY, CFU/g		10
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
Foreign Materials	Passes Test	
Molds, CFU/g		200
Salmonella/25g	Present/Absent	
Total Coliform, CFU/g		10
Yeasts, CFU/g		200

- Microbiological: they are analyzed batch by batch.

#### Complementaries Information:

	Min.	Max.
Lead (Pb), ppm		0.20
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)

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	White
Odor	Characteristic
Taste	Characteristic

### Main Applications:

Products requiring stability at low temperatures, Recommended for high temperature / high shear processes, low pH systems.

### Features and Benefits:

High shear strength, gives body and texture and offers stability at low temperatures. Does not mask delicate flavors and maintains creamy texture throughout the shelf life without gelling or syneresis.

### Packaging - Shelf Life:

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

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

Halal Certificate

Kosher Certificate

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

Energy Value, kcal	352 Kcal
Carbohydrate	88 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	10 mg

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

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