

## SNOW FLAKE® 068911 - Modified Corn Starch

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

### Specifications:

#### Physical Chemical:

	Min.	Max.
Aspect (powders in general)	A/B/C	
Brab Visc (6%, pH 3 cit ac, 95C), BU	350	450
Color	A/B/C	
Identification	Passes Test	
Moisture, %		14.0
Odor	A/B/C	
pH	5.0	6.5
SO <sub>2</sub> , ppm		30
Taste	A/B/C	

- Physical chemistry: are analyzed batch by batch.

#### Microbiological:

	Catalog	Max.
Aerobic mesophilic bacterias, CFU/g		1,000
Aerobic spores therm flat sour, spo/10g		50
Bacillus cereus, CFU/g		100
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli, CFU/g		10
Lactobacillus, CFU/g		10
Molds, CFU/g		250
Non-productive anaerob spores H <sub>2</sub> S	Catalog 0/6	
Salmonella/25g	Present/Absent	
Spores anaerob termof produt spo/10g		5
Strange Materials	Passes Test	
Tot thermophilic aerobic spores, spo/10g		125
Total Coliform, CFU/g		10
Yeasts, CFU/g		250

- 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)

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

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

CATALOG 0/6: <= 2/6 = Satisfactory // >= 3/6 = Unsatisfactory

### Main Applications:

Yoghurts, dairy and chocolate beverages, dairy desserts; Tomato sauce, ketchup, mustard, frozen sauces in general and sauces for canned meats; Canned soups; Recommended for general UHT process.

### Features and Benefits:

Resistant to retrogradation, low pH, high temperature and shear; Efficiency in thermal exchange due to low hot viscosity; Texture agent; Promotes consistency; High stability over shelf life; Stability under refrigerated or freezing temperature storage.

### 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 - Food Chemical Codex

Halal Certificate

Kosher Certificate

MERCOSUL GMC RES. Nº 106/94

Review: 01 Publication: 04.29.2022

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## SNOW FLAKE® 068911 - Modified Corn Starch

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

### Sensory Information:

Aspect	Powder
Color	Slightly yellowish white
Odor	Characteristic
Taste	Characteristic

### 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	100 mg

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

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