

THERMFLO® - Modified Corn Starch

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

Specifications:

Physical Chemical:

	Min.	Max.
	Catalog	
Aspect (powders in general)	A/B/C	
Brab End Visc, MVU	700	1,200
Color (visual)	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		10,000
Aerobic spores therm flat sour, spo/10g		50
Bacillus cereus, CFU/g		100
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli/g	Present/Absent	
Molds, CFU/g		200
Non-productive anaerob spores H ₂ S	Catalog 0/6	
Salmonella/25g	Present/Absent	
Spores anaerob termof produt H ₂ S spo/10g		5
Strange Materials	Passes Test	
Tot thermophilic aerobic spores, spo/10g		125
Total Coliform, CFU/g		10
Yeasts, CFU/g		200

- Microbiological: they are analyzed batch by batch.

Complementaries Information:

	Min.	Max.
	Catalog	
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= Unsatisfactory

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

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

Main Applications:

Yogurts, fermented dairy drinks, fruit preparations, yogurt-type milk alternatives and desserts, dulce de leche, tomato sauce, frozen sauces in general, ketchup<(,>,<)> barbecue, mustard, salad dressings and corned beef sauces; stuffed and general toppings, including baked goods, pastry cream, and jam of shine.

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 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

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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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