



UNI-PURE® IMF 2332 32236115

UNI-PURE® IMF 2332 is a unique, modified food starch based on waxy maize. It is characterized by excellent emulsion stabilizing and encapsulating ability and is especially suited for use in place of caseinate salts in coffee creamers.

Chemical and Physical Properties

| | Min. | Max. |
|-----------------|------|------|
| Moisture, % | - | 10.0 |
| pH (20% slurry) | 3.5 | 4.5 |
| Emulsion | | Pass |
| Chlorate, ppb | | 40 |

Physical Appearance

| | Typical |
|-------|--------------------|
| Color | White to Off White |
| Form | Fine Powder |

Microbiological Limits

| | Max. |
|-------------------------------------|----------|
| Total Plate Count, cfu/11 g | 10,000 |
| Yeast, cfu/11 g | 100 |
| Mold, cfu/11 g | 100 |
| Coliforms, MPN/g in 10 g | 2.5 |
| <i>E. coli</i> / 11 g | Negative |
| <i>Salmonella</i> / 375 g | Negative |
| <i>Staphylococcus aureus</i> / 10 g | Negative |
| <i>Enterobacteriaceae</i> / 30 g | Negative |
| <i>Bacillus cereus</i> , /g in 10 g | 100 |

Nutritional Data/100 g

| | Typical |
|-----------------------|---------|
| Calories | 370 |
| Total Carbohydrate, g | 93 |
| Simple Sugars, g | 0 |
| Other Carbohydrate, g | 93 |
| Sodium, mg | 275 |

Not a significant source of fat, cholesterol, protein, fiber, vitamins, or other minerals.

Certification

Kosher pareve
Halal

Packaging and Storage

UNI-PURE® IMF 2332 is packed in multi wall kraft bags with a net weight of 50 lbs. UNI-PURE® IMF 2332 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

Shelf Life

The best before date for UNI-PURE® IMF 2332 is 24 months from the date of manufacture.

Regulatory Data

Source Waxy Maize

United States

Meets FCC (Food Chemical Codex) requirements.
FDA Regulation 21 CFR 172.892
Labeling Food Starch-Modified

Canada

CFDA Regulation B.16.100, Table XIII
Labeling Modified Corn Starch

Features and Benefits

UNI-PURE® IMF 2332 is cold water soluble. However, heating to 160°F (71°C) is recommended to obtain a more complete molecular dispersion which is desirable for optimum functionality. Emulsions stabilized with UNI-PURE® IMF 2332 do not separate or increase in micelle size on standing. Spray-dried emulsions reconstitute immediately without lumping

Effective Date: November 6, 2023

Next Review Date: November 6, 2026

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