

homecraft® create 315

Description: Flour refined from Tapioca

Appearance: Fine white/creamy powder

Label declaration recommendation: Tapioca Flour

EU Classification: Food Ingredient

Packaging: 25 kg Multiply Paper Sack

Bag labelling includes batch code and unique bag number, label declaration and best before date.

Delivery Format: 40 bags per pallet, stretch wrapped with bottom sheet.

Pallet types include: Wood and plastic, both 1200 x 1000 mm and Euro 1200 x 800 mm

Unit pallet weight: 1000 kg. Other pack sizes, big bags and bulk, may be available.

Storage and Handling: Store in a clean, dry, well-ventilated warehouse at ambient temperature and humidity, away from odorous materials.

Shelf Life: 24 months from date of manufacture if stored correctly. Best before dates printed on each bag.

Safety Data: While not regarded as "Hazardous", flours are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. This product has been produced in accordance with all relevant EU legislation and in compliance with the required EU standards for food safety and hygiene. See Safety Data Sheet.

SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

	Min	Max	Unit	Method
Moisture	-	13.0	%	max packed. CML-116B
pH	4.5	7.0	-	CML-100A20
MVA Viscosity End	500	900	MVU	CML-M107P3

Proposed viscosity specification limits pending verification of process capabilities.

SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

	m	M	n	c	Unit	Method
TVC	1000	10000	5	3	per g	TP4100/CML261
Yeast	50	200	5	3	per g	TP4109/CML286Y
Mould	50	200	5	3	per g	TP4109/CML268M
E. coli	-	absent	5	0	per g	TP4122/CML263
Salmonella	-	absent	5	0	per 25g	TP4119/CML264

Thermophilic anaerobic and aerobic spores: conform to NFPA (National Food Processors Association, USA) tests NCA1 & NCA2 (National Canners Association, USA)

Notes: m = Good Manufacturing Practice (GMP) target value
M = maximum permissible value
n = number of samples to be taken and analysed
c = compliance (i.e. maximum number of samples between m and M)

Effective Date: 19.05.2017 [1]

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2015.

TYPICAL DATA*

	Value	Unit	Method
Ash	0.5	%	CML113: 575+/-25°C

ICMSF Microbiological Data	m	M	n	c	Unit	Method
Enterobacteriaceae	10	100	5	2	per g	TP4103/CML263
Staph. aureus	20	100	5	2	per g	TP4106/CML265
Bacillus cereus	20	100	5	2	per g	TP4108/CML278
Clostridium perfringens	0	20	5	2	per g	TP4105/CML279
Group D Streptococci	0	10	5	2	per g	TP4107/CML280
Total mesophilic Anaerobes	0	20	5	2	per g	TP4130A/CML274
Listeria Species	20	100	5	1	per 25g	TP4142B/CML281
Listeria monocytogenes	-	absent	5	0	per 25g	TP4121/CML281

Nutritional Data	Value	Unit	Method
Energy	1663 / 391	kJ / kcal pro 100 g	Regulation (EU) 1169/2011
Fat	max 0.15	g / 100 g dry basis	CCl4 extraction
of which saturates	max 0.1	g / 100 g dry basis	CCl4 extraction
Carbohydrates	min 97	g / 100 g dry basis	calculation
of which sugar	0	g / 100 g dry basis	calculation
of which starch	min 97	g / 100 g dry basis	own analysis
Fibre	0	g / 100g	Regulation (EU) 1169/2011
Protein	max 0.5	g / 100 g dry basis	Kjeldahl
Salt	<500	mg / 100g	-

Minerals	Value	Unit	Method
Calcium	5	mg / 100g dry basis	F.E.S/A.A.S
Magnesium	2	mg / 100g dry basis	F.E.S/A.A.S
Iron	0.1	mg / 100g dry basis is	F.E.S/A.A.S
Potassium	<0.1	mg / 100g dry basis	F.E.S/A.A.S

Heavy Metals	Value	Unit	Method
Total Heavy Metals	10	mg/kg	survey
Arsenic	1	mg/kg	survey
Lead	1	mg/kg	survey
Cadmium	0.1	mg/kg	survey
Mercury	0.05	mg/kg	survey

* While this information is typical of the product it should not be considered a specification.

Effective Date: 19.05.2017 [1]

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2015.

ADDITIONAL INFORMATION

Contaminants	Complies with Regulation (EC) 1881/2006, as amended
Pesticides	Complies with Regulation (EC) 396/2005, as amended
Kosher Certificate	yes
Halal Certificate	yes
Preservative	none used
Sulfur Dioxide (SO₂)	typically < 10 ppm

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

Ingredion UK Limited
 Ingredion House
 Manchester Green
 339 Styal Road
 Manchester M22 5LV
 England

P: +44 (0) 161 435 3200
 F: +44 (0) 161 435 3300

Registered in England No. 07315745

Ingredion Germany GmbH
 Grüner Deich 110
 20097 Hamburg
 Germany

P: +49 (0) 40 23 91 50
 F: +49 (0) 40 23 91 51 70

Amtsgericht Hamburg HRB 105432

Ingredion South Africa (Pty) Ltd
 Infinity Office Park, Suite 6, Block C,
 2 Robin Close, Meyersdal, 1448,
 Gauteng
 RSA

P: +27 (0) 11 867 9260
 F: +27 (0) 11 867 9271

Registration number 2010/013219/07

Effective Date: 19.05.2017 [1]

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2015.