

# N-DULGE<sup>®</sup> C2 co-texturiser

N-DULGE® C2 is a chemically modified food starch refined from waxy maize.

## Label Declaration Recommendation

#### Modified Starch

Please note the botanical origin of starch only needs to be declared if starch contains gluten.

## EU Classification

Food Additive E 1440 Complies with Regulation (EC) 1333/2008 and Regulation (EU) 231/2012

## 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", food starches are fine organic powders and, as such, they can give rise to a nuisance dust which has the potential to cause a dust explosion. See Safety Data Sheet. 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.

## **Chemical and Physical Properties**

	Min	Max	Unit
Moisture as packed		14.0	%
pH 20% aqueous suspension	5.0	7.5	-

Physical Appearance	Typical
Colour	white /creamy
Form	fine powder

## **Microbiological Limits**

	Max	Unit
TVC	10000	cfu / g
Yeast	200	cfu / g
Mould	200	cfu / g
E. coli	negative	per g
Salmonella	negative	per 25g

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## **Additional Information**

Contaminants	Complies	with	Regulation	(EC)
1881/2006, as amen	ded			

Pesticides Complies with Regulation (EC) 396/2005, as amended

Kosher Certificate	Yes
Halal Certificate	Yes

Sulfur Dioxide (SO2) typical < 10 ppm

Legal Use Restriction E1440 products are not authorised for use in Category 13.1.3 Processed cerealbased foods and baby foods for infants and young children (defined by Directive 2006/125/EC), as per PART E of Regulation (EC) No 1333/2008.

## Nutritional Data / 100 g

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

	Typical	Unit
Energy	1485	kJ
	355	kcal
Fat	0	g
of which saturates	0	g
Carbohydrates	88.5	g
of which sugar	0	g
Fibre	0	g
Protein	0.1	g
Salt	0.42	g

## **Heavy Metals**

	Typical	Unit
Arsenic	I	ppm
Lead	2	ppm
Cadmium	0.1	ррт
Mercury	0.1	ppm

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