

NOVATION® LUMINA 650

Description: Pregelatinized food starch refined from waxy maize

Appearance: Coarse /creamy powder

Label declaration recommendation: Starch (Customary name* in UK is cornflour)

*UK Food Labelling Regulations, further information available on request

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

EU Classification: Food Ingredient

Packaging: 20 kg Multiply Paper Sack

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

Delivery Format: 18 bags per pallet, stretch wrapped with bottom sheet.

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

Unit pallet weight: 360 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", 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.

SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

	Min	Max	Unit	Method
Moisture	-	10.0	%	max packed. CML116B; infrared moisture balance
pH	4.5	7.0	-	CML100A: 20% aqueous suspension
MVA Viscosity 15 min	300	900	MVU	CML-M504H
MVA Viscosity End	400	1000	MVU	CML-M504H

SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

	Max	Unit	Method
TVC	10000	per g	TP4100/CML261
Yeast	200	per g	TP4112/CML268
Mould	200	per g	TP4112/CML268
E. coli	absent	per g	TP4122/CML263
Salmonella	absent	per 25g	TP4119/CML264

Effective Date 30.11.2020

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

TYPICAL DATA*

	Value	Unit	Method
Ash	0.5	%	CML113: 575+/-25°C
ICMSF Microbiological Data			
	Value	Unit	Method
Enterobacteriaceae	100	per g	TP4103/CML263
Staph. aureus	100	per g	TP4106/CML265
Bacillus cereus	100	per g	TP4108/CML278
Clostridium perfringens	20	per g	TP4105/CML279
Group D Streptococci	10	per g	TP4107/CML280
Total mesophilic Anaerobes	20	per g	TP4130A/CML274
Listeria Species	100	per 25g	TP4142B/CML281
Listeria monocytogenes	absent	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	CCI4 extraction
of which saturates	max 0.1	g / 100 g dry basis	CCI4 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	According to Regulation (EC) 1169/2011
Protein	max 0.5	g / 100 g dry basis	Kjeldahl
Salt	<500	mg / 100g	calculation
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	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	e.g. survey
Arsenic	1	mg/kg	e.g. survey
Lead	1	mg/kg	e.g. survey
Cadmium	0.1	mg/kg	e.g. survey
Mercury	0.05	mg/kg	e.g. survey

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

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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
Sulfur Dioxide (SO₂)	Typically < 10 ppm

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