



# ULTRA-SPERSE® M modified food starch

ULTRA-SPERSE® M is a pregelatinized, 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 1442 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 <i>as packed</i>		12.0	%
pH 9% aqueous suspension	4.5	7.0	-
MVA Viscosity 15min	220	480	MVU
MVA Viscosity End	170	350	MVU

## Physical Appearance

	Typical
Colour	white /creamy
Form	coarse 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

## 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)** typical < 10 ppm

**Legal Use Restriction** E1442 products are not authorised for use in Category 13.1.3 Processed cereal-based 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	1522	kJ
	364	kcal
Fat	0	g
of which saturates	0	g
Carbohydrates	91.0	g
of which sugar	0	g
Fibre	0	g
Protein	0	g
Salt	0.54	g

## Heavy Metals

	Typical	Unit
Arsenic	1	ppm
Lead	2	ppm
Cadmium	0.1	ppm
Mercury	0.1	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:

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