

UNI-PURE® IMF 2332

Description: Chemically modified food starch refined from waxy maize

Appearance: Fine white/creamy powder

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 E1450 (Complies with Regulation (EC) 1333/2008)

Packaging: 50 lb Multiply Paper Sack
Bag labelling includes batch code and unique bag number, label declaration and best before date.

Delivery Format: 45 bags per pallet, stretch wrapped with bottom sheet.
Pallet types include: Wood 1200 x 1000 mm
Unit pallet weight: 1021.5 kg. Other pack sizes: 600 kg big bags.

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. 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	-	10.0	%	max packed. CML116: 4 hrs, 130°C
pH	3.5	4.5	-	CML100A09: 9% aqueous suspension
Chlorate	-	40	ppb	Contract lab
Emulsion test	-	pass	-	CML167N

SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

	Max	Unit	Method
TVC	5000	per g	TP4100/CML261
Yeast	100	per g	TP4109/CML286Y
Mould	100	per g	TP4109/CML268M
E. coli	absent	per g	TP4122/CML263
Salmonella	absent	per 375g	TP4119/CML264
Staph. aureus	absent	per 10g	TP4106/CML265
Bacillus cereus	100	per g	TP4108/CML278
Coliforms	2.5 MPN	per g	CML276
Enterobacteriaceae	absent	per 30g	CML263
Enterobacter sakazakii	absent	per 10 g	CML285A / ISO/TS

Effective Date 17.03.2020

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

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)

TYPICAL DATA*

	Value	Unit	Method
Ash	0.5	%	CML113P90
ABF Viscosity	21	s	CML123
ICMSF Microbiological Data			
	Max	Unit	Method
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	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	According to Regulation (EC) 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

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

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:

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Effective Date 17.03.2020

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