

UNI-PURE® IMF 255 I

Description: Pregelatinized food starch refined from waxy maize and specifically designed for infant milk formulae

Appearance: Fine white/creamy powder

Label declaration recommendation: Starch

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

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 1200 x 1000 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", 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. CML116B |
| pH | 7.0 | 9.0 | - | CML100A09: 9% aqueous suspension |
| MVA Viscosity 3 min | 110 | 180 | MVU | CML-M 402H |
| MVA Viscosity end | 145 | 200 | MVU | CML-M 402H |

SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

| | m | M | n | c | Unit | Method |
|-------------------------|---|----------|----|---|-----------|---------------|
| TVC (30°C) | - | 1000 | 5 | 0 | per g | CML261 |
| TVC (55°C) | - | 1000 | 5 | 0 | per g | CML261 |
| Yeast and Mould | - | 100 | 5 | 0 | per g | CML268/TP4112 |
| E. coli | - | Negative | 5 | 0 | per 30g | CML263/TP4122 |
| Salmonella | - | Negative | 30 | 0 | per 25g | CML264/TP4119 |
| Bacillus cereus | - | 10 | 5 | 0 | per g | CML278/TP4108 |
| Coliforms | - | <0.3 | 5 | 0 | MPN per g | CML276 |
| Clostridium perfringens | - | 10 | 5 | 0 | per g | CML279 |
| Enterobacteriaceae | - | Negative | 10 | 0 | per 30g | CML263D |

Effective Date 05.12.2019

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| | m | M | n | c | Unit | Method |
|------------------------|----------|----------|----------|----------|-------------|------------------------|
| Cronobacter spp. | - | Negative | 30 | 0 | per 10g | CML285A/ISO 22964:2017 |
| Staph. aureus | - | Negative | 5 | 0 | per g | CML265/TP4106 |
| Listeria monocytogenes | - | Negative | 10 | 0 | per 25g | CML281/TP4121 |

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 | % | CML113: 575+/-25°C |
| Bulk Density (loose) | 0.45 | g / cc | CML 1588 |
| Nutritional Data | | | |
| 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 | <200 | mg / 100g | - |
| Minerals | | | |
| 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 | | | |
| 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.

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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 |
| 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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