



Baka-Snak MC IP starch - Code: 12144100 Modified starch food grade

CHEMICAL AND PHYSICAL PROPERTIES

Properties	S pecifications
Color	White to slight yellow
Aspect	Fine powder
Moisture, %	0.0 to 10.0
PH	4.8 to 6.7
Peak Viscosity, MVU	600.0 to 1,900.0
Heavy metals (as Pb), ppm	< 5
Lead, ppm	0.0 to 1.0
Iron, ppm	0.0 to 10.0
Arsenic, ppm	0.0 to 2.0

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Total Plate Count (TPC), ufc/g	0.0 to 10,000.0
Mold, ufc/g	0.0 to 200.0
Yeast, ufc/g	0.0 to 200.0
E. Coli	Negative
Salmonella	Negative

CERTIFICATION

Kosher pareve, Halal

United States

CFR 21 CFR 172.892

PACKAGING AND SHELF LIFE

Multilayer bags with 20 or 25 kg. It is recommended to storage the material a dry area at ambient temperature and away from aromatic materials. Shelf life is 24 months from date of manufacture.

E00Q12144100 Version Date 26/04/2017 Version 4

Reviewed and authorized by: Quality Assurance, Innovation and Technical Service

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