

Simplistica EA2310 - Code: 70000954

Blend of vegetable proteins, modified starch and hydrocolloids used as an alternative to replace eggs in scrambled egg and omelet applications.

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Aspect	Powder
Color	White to slight yellow
Moisture, %	0.0 to 10.0
pH (see note)	5.0 to 8.5

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic bacteria, UFC/g	0.0 to 100,000.0
Mesophilic yeast and mold, UFC/g	0.0 to 2,000.0
Total coliforms, UFC/g	0.0 to 10.0
Escherichia coli	Negative

CERTIFICATION

Kosher pareve, Halal

Mexico

Labeling

PACKAGING AND SHELF LIFE

Multi-layer kraft paper bags with 25 kg. Since it is a dried product it will maintain its characteristics for 18 months provided that it is stored in the original container, well closed and in a cool, dried place free from humidity, dust, insects, rodents and off-odors.

NOTES

After carrying out the viscosity determination, use the solution for the determination of pH.

Microbiology: Dilute 1:100 in all cases.

Protein determine in 0.5 g of sample.

E00Q70000954

Version Date 28/07/2022

Version 0

Reviewed and authorized by:
Quality Assurance Mexico

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright (c) 2012.

Ingredion México, S.A. de C.V.
Bldv. Puerta de Hierro No. 5153, piso 22.
Col. Fraccionamiento Plaza Andares,
45116
Zapopan, Jalisco, México
T: +52 (33) 38849000

ingredion.mx