



## UNI-PURE® IMF 2332 32236115

UNI-PURE® IMF 2332 is a unique, modified food starch based on waxy maize. It is characterized by excellent emulsion stabilizing and encapsulating ability and is especially suited for use in place of caseinate salts in coffee creamers.

### Chemical and Physical Properties

	Min.	Max.
Moisture, %	-	10.0
pH (20% slurry)	3.5	4.5
Emulsion		Pass
Chlorate, ppb		40

### Physical Appearance

	Typical
Color	White to Off White
Form	Fine Powder

### Microbiological Limits

	Max.
Total Plate Count, cfu/11 g	10,000
Yeast, cfu/11 g	100
Mold, cfu/11 g	100
Coliforms, MPN/g in 10 g	2.5
<i>E. coli</i> / 11 g	Negative
<i>Salmonella</i> / 375 g	Negative
<i>Staphylococcus aureus</i> / 10 g	Negative
<i>Enterobacteriaceae</i> / 30 g	Negative
<i>Bacillus cereus</i> , /g in 10 g	100

### Nutritional Data/100 g

	Typical
Calories	370
Total Carbohydrate, g	93
Simple Sugars, g	0
Other Carbohydrate, g	93
Sodium, mg	275

Not a significant source of fat, cholesterol, protein, fiber, vitamins, or other minerals.

### Certification

Kosher pareve  
Halal

### Packaging and Storage

UNI-PURE® IMF 2332 is packed in multi wall kraft bags with a net weight of 50 lbs. UNI-PURE® IMF 2332 should be stored in a clean, dry area at ambient temperature and away from heavily aromatic material.

### Shelf Life

The best before date for UNI-PURE® IMF 2332 is 24 months from the date of manufacture.

### Regulatory Data

Source Waxy Maize

### United States

Meets FCC (Food Chemical Codex) requirements.  
FDA Regulation 21 CFR 172.892  
Labeling Food Starch-Modified

### Canada

CFDA Regulation B.16.100, Table XIII  
Labeling Modified Corn Starch

### Features and Benefits

UNI-PURE® IMF 2332 is cold water soluble. However, heating to 160°F (71°C) is recommended to obtain a more complete molecular dispersion which is desirable for optimum functionality. Emulsions stabilized with UNI-PURE® IMF 2332 do not separate or increase in micelle size on standing. Spray-dried emulsions reconstitute immediately without lumping

Effective Date: July 8, 2020

Next Review Date: July 8, 2023

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