

N-DULGE® 251 - Modified Corn Starch

Modified starch, food grade, obtained by controlled chemical conversion.

Specifications:

Physical Chemical:

	Min. Catalog	Max.
Aspect (powders in general)	A/B/C	
Color (visual)	A/B/C	
Identification	Passes Test	
Moisture, %		14.0
Odor	A/B/C	
Oxidants, ppm		0
pH	5.0	6.0
SO ₂ , ppm		50
Taste	A/B/C	

- Physical chemistry: are analyzed batch by batch.

Microbiological:

	Catalog	Max.
Aerobic mesophilic bacterias, CFU/g		10,000
Bacillus cereus, CFU/g		100
Coagulase-positive staphylococci, CFU/g		10
Escherichia coli, CFU/g		10
Molds, CFU/g		250
Salmonella/25g	Present/Absent	
Strange Materials	Passes Test	
Total Coliform, CFU/g		10
Yeasts, CFU/g		250

- Microbiological: they are analyzed batch by batch.

Complementaries Information:

	Min. Catalog	Max.
Lead (Pb), ppm		0.20
Oil, %		0.15
Total Protein, %		0.50

- Complementary Analysis: controlled by periodic monitoring

Catalog Subtitle - Qualitative Analysis:

Analyzes classified as A/B/C

- A = Superior (equal to or very close to the standard)
- B = Acceptable (slight difference from the standard)
- C = Unsatisfactory (big difference from the standard)

Sensory Information:

Aspect	Powder
Color	White
Odor	Characteristic
Taste	Characteristic

Nutritional Information,*VT/100g:

Energy Value, kcal	352
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Main Applications:

Marshmallow barbecue.

Features and Benefits:

Texture agent; Stability over shelf life.

Packaging - Shelf Life:

Mogi-Guaçu : Paper Bag 25 Kg : 730 Days

Storage:

Store on pallets, in a covered, dry and ventilated place, at room temperature.

Regulatory Information:

FCC - Food Chemical Codex

Ordinance nº 540 - 27/10/97

USFDA: 21CFR 172.892

CAS: 65996-63-6

Review: 02 Publication: 03.08.2022

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N-DULGE® 251 - Modified Corn Starch

Modified starch, food grade, obtained by controlled chemical conversion.

Carbohydrate	88 g
Total sugars	0 g
Added Sugars	0 g
Protein	0 g
Total Fat	0 g
Saturated fats	0 g
Trans fats	0 g
Fiber	0 g
Sodium	150 mg

*TV Typical or reference values. Do not constitute product specification.

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