

## ULTRA-SPERSE® IMF

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

**Appearance:** Coarse white/creamy powder

**Label declaration recommendation:** Starch

**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:** 15 bags per pallet, stretch wrapped with bottom sheet.

Pallet types include: Wood 1200 x 1000 mm

Unit pallet weight: 375 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, local and national legislation and in compliance with the required standards for food safety and hygiene. See Safety Data Sheet.

### SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

	Min	Max	Unit	Method
Moisture	-	10.0	%	max packed. CML116: 4 hrs, 130°C
pH	4.5	7.0	-	CML100A09: 9% aqueous suspension
MVA Viscosity Peak	1100	1850	MVU	CML-M404H
MVA Viscosity Peak – 15 min Drop	90	670	MVU	CML-M404H
Bulk Density	0.2	0.3	g/cc	CML158B
Particle size on 14 mesh	-	1.0	%	CML105B
Particle size thru 20 mesh	82.0	-	%	CML105B
Particle size thru 100 mesh	-	50.0	%	CML105B

### SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

	m	M	n	c	Unit	Method
TVC	-	1000	5	0	per g	TP4100/CML261
Yeast and Mould	-	100	5	0	per g	TP4108/CML268
E. coli	-	Negative	5	0	per 30 g	TP4122/CML263
Salmonella	-	Negative	30	0	per 25g	TP4119/CML264
Bacillus cereus	-	10	5	0	per g	TP4108/CML278
Coliforms	-	<0.3	5	0	MPN per g	CML276
Clostridium perfringens	-	10	5	0	per g	TP4105/CML279
Enterobacteriaceae	-	Negative	10	0	per 30g	TP4103/CML263

Effective Date 13.06.2016 [1]

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Enterobacter sakazakii	-	Negative	30	0	per 10g	CML285 /ISO/TS 2964
Listeria monocytogenes	-	Negative	10	0	per 25g	TP4121/CML281
Staph. aureus	-	Negative	5	0	per g	TP4106/CML265

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
<b>Nutritional Data</b>			
Energy	1663 / 391	kJ / kcal pro 100 g	Regulation (EU) 1169/2011
Protein	max 0.5	g / 100 g dry basis	Kjeldahl
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
Fat	max 0.15	g / 100 g dry basis	CCI4 extraction
of which saturates	max 0.1	g / 100 g dry basis	CCI4 extraction
Fibre	0	g / 100g	literature
Salt	<200	mg / 100g	-
<b>Minerals</b>			
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
<b>Heavy Metals</b>			
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

<b>Contaminants</b>	Complies with Regulation (EC) 1881/2006, as amended
<b>Pesticides</b>	Complies with Regulation (EC) 396/2005, as amended
<b>Kosher Certificate</b>	yes
<b>Halal Certificate</b>	yes
<b>Preservative</b>	none used
<b>Sulfur Dioxide (SO<sub>2</sub>)</b>	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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