

## NOVATION® 8300

**Description:** Food starch refined from waxy rice

**Appearance:** Fine white/creamy powder

**Label declaration recommendation:** Starch

Please note the botanical origin of starch only needs to be declared if starch contains gluten.

**EU Classification:** Food Ingredient

**Packaging:** 22.7 kg Multiply Paper Sack

Bag labelling includes batch code and unique bag number, label declaration and best before date

**Delivery format:** 40 bags per pallet, stretch wrapped with bottom sheet.

Pallet types include: Wood, 1200 mm x 1000 mm

Unit pallet weight: 908 kg

**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 legislation and in compliance with the required EU standards for food safety and hygiene. See Safety Data Sheet.

### SUPPLY SPECIFICATION (PHYSICAL & CHEMICAL DATA)

|                   | Min | Max  | Unit | Method   |
|-------------------|-----|------|------|--|
| Moisture          | -   | 15.0 | %    | Max as packed.<br>CML116B: infrared moisture balance |
| pH                | 4.5 | 7.0  | -    | CML100A: 20% aqueous suspension                      |
| MVA Viscosity End | 125 | 325  | MVU  | CML-M106P  |

### SUPPLY SPECIFICATION (MICROBIOLOGICAL DATA)

International Committee for Microbiological Standards for Food (ICMSF) methodology

|            | m    | M      | n | c | Unit    | Method         |
|------------|------|--------|---|---|---------|----------------|
| TVC        | 1000 | 10000  | 5 | 3 | per g   | TP4100/CML261  |
| Yeast      | 50   | 200    | 5 | 3 | per g   | TP4109/CML286Y |
| Mould      | 50   | 200    | 5 | 3 | per g   | TP4109/CML268M |
| E. coli    | -    | Absent | 5 | 0 | per g   | TP4122/CML263  |
| Salmonella | -    | Absent | 5 | 0 | per 25g | TP4119/CML264  |

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)

Effective Date: 17.10.2016 [1]

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### TYPICAL DATA\*

|     | Value | Unit | Method               |
|-----|-------|------|----------------------|
| Ash | 0.5   | %    | CML113: 575 +/- 25°C |

| ICMSF Microbiological Data | m  | M      | n | c | Unit    | Method         |
|----------------------------|----|--------|---|---|---------|----------------|
| Enterobacteriaceae         | 10 | 100    | 5 | 2 | per g   | TP4103/CML263  |
| Staph. aureus              | 20 | 100    | 5 | 2 | per g   | TP4106/CML265  |
| Bacillus cereus            | 20 | 100    | 5 | 2 | per g   | TP4108/CML278  |
| Clostridium perfringens    | 0  | 20     | 5 | 2 | per g   | TP4105/CML279  |
| Group D Streptococci       | 0  | 10     | 5 | 2 | per g   | TP4107/CML280  |
| Total Mesophilic Anaerobes | 0  | 20     | 5 | 2 | per g   | TP4130A/CML274 |
| Listeria Species           | 20 | 100    | 5 | 1 | per 25g | TP4142B/CML281 |
| Listeria Monocytogenes     | -  | Absent | 5 | 0 | per 25g | TP4121/CML281  |

| Nutritional Data   | Value      | Unit                | Method                                 |
|--------------------|------------|---------------------|--|
| Energy             | 1530 / 360 | kJ / kcal per 100 g | Regulation (EU) 1169/2011              |
| Fat                | max 0.15   | g / 100 g dry basis | CC14 Extraction                        |
| of which saturates | max 0.1    | g / 100 g dry basis | -                                      |
| Carbohydrate       | min 97     | g / 100 g dry basis | Calculation                            |
| of which sugars    | 0          | g / 100 g dry basis | Calculation                            |
| of which starch    | min 97     | g / 100 g dry basis | Own Analysis                           |
| Fibre              | 0          | g / 100 g           | According to Regulation (EC) 1169/2011 |
| Protein            | max 0.5    | g / 100 g dry basis | Kjeldahl                               |
| Salt               | <500       | mg / 100 g          | -                                      |

| Minerals  | Value | Unit                 | Method      |
|-----------|-------|----------------------|-------------|
| Calcium   | 5     | mg / 100 g dry basis | F.E.S/A.A.S |
| Magnesium | 2     | mg / 100 g dry basis | F.E.S/A.A.S |
| Iron      | 0.1   | mg / 100 g dry basis | F.E.S/A.A.S |
| Potassium | <0.1  | mg / 100 g dry basis | F.E.S/A.A.S |

| Heavy Metals       | Value | Unit  | Method |
|--------------------|-------|-------|--------|
| 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>Sulphur Dioxide (SO<sub>2</sub>)</b> | Typically <10 ppm                                   |

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