Product Specification



Product Title

MODIFIED POTATO STARCH 25KG

Product Code OC31072

Raw material:PotatoesAppearance:White powder (Visual observation)Moisture content:Max. 20 % (ISO 1666)pH:4 - 7 pH is measured in a solution of 1 part state 2 parts demineralized water (KMC 04-00)Protein:Max. 0.1 % (ISO 3188)Sulphur dioxide (SO2):Max. 0.1 % (ISO 3188)Acetyl groups:Max. 2.5 % (KMC 17-00)Total viable count:Max. 5000 cfu/g. Culture at 30°C for 3 days (KMC 10-00)Yeast and Moulds:Max. 500 cfu/g. Culture at 25°C for 5 days (KMC 11-00A and KMC 11-00B)Coliform bacteria:Max. 10 cfu/g. Culture at 37°C for 24 hours on		
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	Yeast and Moulds:	-
and 15M agai (KMC 12-00)	Coliform bacteria:	Max. 10 cfu/g. Culture at 37°C for 24 hours on RVG and TSA agar (KMC 12-00)

Quality and safety

Nutritional information

The production facilities are approved according to a
GFSI recognized standard.
Halal and kosher certificates are available upon
request.
Adamyl 2050 is non GMO and non-allergenic.
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Country of origin Denmark.

Storage Dry, cool and separated from strong smelling goods.

Shelf life 3 years from production.

	Typical values per 100 gram:
Energy	
Total fat	<0.5 g
 of which trans 	<0.1 g
	ed<0.1 g
Carbohydrate	
	fibre
	<0.1g
Sodium	
Calcium	
Potassium	
Iron	0.1 mg
Vitamin A	
Vitamin C	<0.5 mg
Vitamin D	<0.0003 mg

Customer Approval of Specification

While we have taken all reasonable steps to verify the accuracy of the information contained in this specification, no warranties are given to this effect and purchasers should determine for themselves whether products are suitable for their own specific use. The information contained in this specification is intended for the customer it has been issued to. It must not be reproduced, or the information contained therein passed on to any third party without the written consent of Scobie & Junor.

Product Specification



•	return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specifications issued will be deemed to be accepted if no communication to the contrary is	
received after 10 working days.		
Signature:		
Print name:		
Position:		
Date:		

Issued by Scobie & Junor (Estd. 1919) Ltd. Certified accurate on 24/08/2021 11:59:43

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