

Product Specification Sheet

MERITENA 290

Definition

This product is a native starch obtained by physical extraction from wheat, obtained from Organic Farming – EC Control System. It is produced following the Directive CE 2092/91 and later amendements and checked by an organisation authorised by the Italian Department of Agricultural Policies.

Specifications

| | Min | Max | |
|------------------------|-----|-----|-------------------------------------|
| Moisture [%] | 10 | 13 | Oven - A0103 (Ref. ISO 1666) |
| Ash [%] | | 0.2 | Muffle oven - A0702 (Ref. ISO 3593) |
| Protein (Nx5.7) [%/cp] | | 0.3 | Kjeldahl - A0401 (Ref. ISO 3188) |
| pH | 5 | 7 | pH - A0923 |
| Black points [mg/kg] | | 5 | Visual - A0601 |

Microbiology

| | | |
|--------------------------------|---------|--|
| - Total mesophylic count [n/g] | 15000 | Pour plate (Ref. EP 2.6.12-2001) - A1920 |
| - Yeasts [n/g] | 500 | Pour plate - A1921 |
| - Moulds [n/g] | 500 | Pour plate - A1921 |
| - Coliforms [n/g] | 100 | Pour plate (Ref. EP 2.6.13-2001) - A1927 |
| - E. coli [n/g] | absence | Pour plate (Ref. EP 2.6.13-2001) - A1927 |
| - Salmonella [n/25g] | absence | Qualitative test - A1930 |

Packaging

Bags of each 25 kg net, Big Bags of 1000 kg net.

Shelf life & storage conditions

Total Product Shelf Life in unopened packaging is 24 months after production date. It is printed as "Best before date" on the packaging.

Store in a clean and dry environment, away from odorous materials, at <60% relative humidity and 20°C.

Labeling

"Organic Wheat Starch"

General information

This product complies with the requirements of legislation in force in the EU on foods and food ingredients. These include regulations on labeling, hygiene, additives, contaminants and pesticides.

SEDAMYL SpA ISO 9001:2000 and HACCP certified by an external body.

End of document

Please note that the above mentioned information is provided as an indication and therefor cannot bind SEDAMYL S.p.A. .