

SimPure™ 99400 NGM

RAW MATERIAL

Waxy corn (maize)

PRODUCT LABEL

Package labelling Waxy maize starch

Package labeling US Corn Starch

Ingredients [Listed in Descending Order]

Starch

Ingredients US [Listed in Descending Order]

100% (ds) Corn starch

PRODUCT CLASSIFICATION

CN Code (Valid for EU 28) 3505 10 90

EC No 2326796 CAS No 9005-25-8

Country of Origin

Denmark USA

SPECIFICATIONS

Chemical/physical specifications

Parameter		Unit	Min	Typical	Max	Text
Moisture	-	%			14	
pH slurry	20g + 100 ml		4		6	
Sulphur dioxide	-	mg/kg			9.9	
Visc:Neutr RVA	5.5%ds,final	mPa.s	1025		1375	

Microbiological specifications

Parameter		Unit	Min	Typical	Max	Text
Total plate count	/g				5000	
Yeasts	/g				500	
Moulds	/g				500	
E. coli	/g					absent
Salmonella	/25g					absent

Spec./Rev. 9940000-00099/14 Current On: 17/Nov/2020

Page 1 of 4



Allergens (Legal directives)

Allergen information

	Presence	Comment
Wheat and products thereof	No	
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	** SO2 <10 mg/kg
Lupins and products thereof	No	
Molluscs and products thereof	No	

The above list of allergens is in accordance with Annex II of Regulation (EU) n° 1169/2011 on food information to consumers

The above list of allergens is in accordance with Food Allergen Labeling and Consumer Protection Act (FALCPA)

The above list of allergens is in accordance with Health Canada, the Canadian Food Inspection Agency (CFIA)

^{**} Sulphur dioxide max 10ppm allergen labelling not required according to Annex II of Regulation (EU) n° 1169/2011 on food information to consumers.

Dietary information					
Suitable for		Certified	Comment		
Halal	Yes	Yes			
Kosher	Yes	Yes			
Lacto-vegetarian	Yes	No			
Ovo-vegan	Yes	No			
Vegan	Yes	No			
Vegetarian	Yes	No			

GMO statement

This Cargill ingredient complies with the EU GMO requirements as principally laid down under EC Regulation No 1829/2003 on 'genetically modified food and feed' and EC Regulation 1830/2003 on 'the traceability and labelling of food and feed products produced from GMO's. Therefore, there is no need to label this product under either 1829/2003 or 1830/2003.

For its operations in Europe, Cargill complies with the EU GMO requirements as principally laid down under EC Regulation No 1829/2003 on 'genetically modified food and feed' and EC Regulation No 1830/2003 on 'the traceability and labelling of food and feed products produced from GMO's'. By ensuring the supply of conventional ingredients in the EU, Cargill thus ensures that there is no need to label its products under either 1829/2003 or 1830/2003.

Legal requirements

This product is in compliance with:

COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs (as amended)

Status pursuant to USDA 7 CFR Part 66 National Bioengineered Food Disclosure Standard ("BE" status): The product has been sourced from a non-bioengineered source and the inadvertent presence of BE is less than 0.9%.

Spec./Rev. 9940000-00099/14 Current On : 17/Nov/2020

^{**} Sulfur dioxide <10ppm allergen labelling not required according to 21 CFR section 101.100 of the US FDA



STANDARD PACKAGING

Plastic Bags 50 lb. Multi-ply Paper Bags

RECOMMENDED STORAGE CONDITIONS

Store inside, under dry conditions

SHELF LIFE FOR PACKED PRODUCT

Shelf life after production date (months): 24 Minimum remaining shelf life after delivery (months):

FUNCTIONALITY

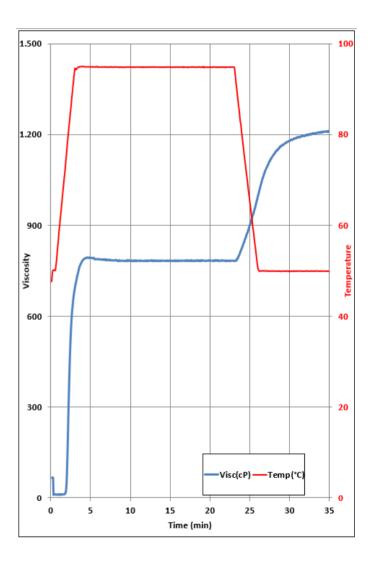
- Moderate Hot Viscosity
- Non-Gelling Thickener
- Smooth, Short, Heavy-Bodied Texture
- Low-Moderate stability to retrogradation
- · Moderate resistance to shear

APPLICATION

Functional native waxy corn starches exhibit properties that can be used in a number of food applications and manufacturing processes that require moderate process tolerance at neutral pH.

The product is used in food products such as:

- Culinary for Non-Gelling Thickening
 Meat and Meat Alternatives for Purge Control/Yield Improvement
- Canned Culinary Food for Fill Viscosity and Particulate Suspension
- Canned Pet Food for Fill Viscosity and Particulate Suspension



Product Information



Country of origin definition:

Country of Origin or product origin is defined as the country where the material was manufactured/produced/cultivated.

When the material undergoes substantial transformation in a second country, the country in which the transformation is performed shall be considered the country of origin.

Disclaimer:

This document is provided for your information and convenience only. All information, statements, recommendations and suggestions are believed to be true and accurate under local laws but are made without guarantee, express or implied. WE DISCLAIM, TO THE FULLEST EXTENT PERMITTED BY LAW, ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the storage, handling or use of our products or information, statements, recommendations and suggestions contained herein. All such risks are assumed by you/user. The labeling, substantiation and decision making relating to the regulatory approval status of, the labeling on and claims for your products is your responsibility. We recommend you consult regulatory and legal advisors familiar with applicable laws, rules and regulations prior to making regulatory, labeling or claims decisions for your products. The information, statements, recommendations and suggestions contained herein are subject to change without notice.

Spec./Rev. 9940000-00099/14 Current On: 17/Nov/2020