

SimPure™ 99900 NGM

This pre-commercial product is still under development. As a result of that it's specifications and functional properties are subject to small changes until the development phase is completed.

DESCRIPTION

Tapioca starch

RAW MATERIAL

Tapioca

PRODUCT LABEL

Package labelling	Tapioca starch
Package labeling US	Tapioca starch
Ingredients EU [Listed in Descending Order]	Starch
Ingredients US [Listed in Descending Order]	100% Tapioca starch

PRODUCT CLASSIFICATION

EC No	2326796
CAS No	9005-25-8

Country of Origin

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				TBD

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

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)

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

** 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.

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)

Current Food Chemical Codex

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%.

STANDARD PACKAGING

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

FUNCTIONALITY

- Moderate Hot Viscosity
- Non-Gelling Thickener
- High Paste Clarity
- High stability to retrogradation
- Moderate resistance to shear
- Excellent stability to freeze-thaw
- Very Neutral Taste
- Moderate-High Water Binding capacity
- Emulsion Stability
- Fat-Mimetic

APPLICATION

Functional native tapioca starches are multifunctional ingredients exhibiting properties that can be used in a number of food applications and manufacturing processes: texturizing agents, film formers, water binders, and thickeners.

The product is used in food products such as:

- Culinary for Non-Gelling Thickening/Neutral Flavor Profile/Creaminess/Syneresis Control
- Dairy for Non-Gelling Thickening/Neutral Flavor Profile/Creaminess/Syneresis Control, Dairy-Alt
- Meat and Meat Alternatives for Water and Fat Binding/Purge Control/Yield Improvement/Succulence
- Canned Pet Food for Water and Fat Binding/Tender Gelling of Gravy/Single System and Final Gravy Viscosity/Particulate Suspension
- Canned Pet Food for Grain-Free Claims
- Fruit Prep (non-gelling thickener with pumpable texture, clean flavor release, and syneresis control)

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.

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