

## NOVATION® LUMINA 0100

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

**Appearance:** Fine white/creamy powder

**Label declaration recommendation:** Starch (Customary name\* in UK is cornflour)

\*UK Food Labelling Regulations, further information available on request

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

**EU Classification:** Food Ingredient

**Packaging:** 25 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 x 1000 mm

Unit pallet weight: 1000 kg. Other pack sizes, big bags and bulk, may be available.

**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 packed. CML116: 4 hrs, 130°C
pH	4.5	7.0	-	CML100A: 20% aqueous suspension
MVA Viscosity End	500	900	MVU	CML-M107P

### 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 13.05.2019 [1]

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## TYPICAL DATA\*

	Value	Unit	Method			
Ash	0.5	%	CML113: 575+/-25°C			
<b>ICMSF Microbiological Data</b>						
	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
<b>Nutritional Data</b>						
	Value	Unit	Method			
Energy	1663 / 391	kJ / kcal pro 100 g dry basis	Regulation (EU) 1169/2011			
Fat	max 0.15	g / 100 g dry basis	CCI4 extraction			
of which saturates	max 0.1	g / 100 g dry basis	CCI4 extraction			
Carbohydrates	min 97	g / 100 g dry basis	calculation			
of which sugar	0	g / 100 g dry basis	calculation			
of which starch	min 97	g / 100 g dry basis	own analysis			
Fibre	0	g / 100g	According to Regulation (EC) 1169/2011			
Protein	max 0.5	g / 100 g dry basis	Kjeldahl			
Salt	<500	mg / 100g	-			
<b>Minerals</b>						
	Value	Unit	Method			
Calcium	5	mg / 100g dry basis	F.E.S/A.A.S			
Magnesium	2	mg / 100g dry basis	F.E.S/A.A.S			
Iron	0.1	mg / 100g dry basis is	F.E.S/A.A.S			
Potassium	<0.1	mg / 100g dry basis	F.E.S/A.A.S			
<b>Heavy Metals</b>						
	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>Sulfur Dioxide (SO<sub>2</sub>)</b>	typically < 10 ppm

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