

PRODUCT SPECIFICATION SHEET
CLEARAM® CH 20 20

Definition

Product identifier

Product name: CLEARAM® CH 20 20

Specifications

Description (characters)

Food modified starch.
Acetylated distarch adipate, waxy maize basis.

Aspect	Powder
Colour	White to off-white
Odour	Neutral
Taste	Neutral

Physical and chemical values

Loss on drying	13 %(w/w) max.
Acetyl groups (on D.S.)	1,5 - 2,1 %(w/w)
Adipate groups (on D.S.)	0,135 %(w/w) max.
pH at 20 %(w/w)	4,5 - 6,5
Crude Fat	0,15 %(w/w) max.
Protein content - N6,25 (as is)	0,35 %(w/w) max.
SO2	10 mg/kg max.
Arsenic	0,5 mg/kg max.
Lead	1 mg/kg max.
Mercury	0,1 mg/kg max.
Brabender viscosity	
- at peak	700 - 830 UB
- at drop	0 - 40 UB

Microbiological values

Total aerobic microbial count	5 000 /g max.
Enterobacteriaceae	10 /g max.
Total yeasts count	250 /g max.
Total moulds count	250 /g max.
Escherichia coli	Not detected in 1g
Salmonella	Not detected in 25g

Conformity

Legislation / specific regulations

Meets the requirements (including identification tests) of the current monograph of:

- FCC : Food Starch, Modified
- FAO JECFA : Acetylated Distarch Adipate, INS No 1422
- JSFA : Acetylated Distarch Adipate
- US Code of Federal Regulations : 21 CFR 172.892
- Commission Regulation (EU) No 231/2012 and its amendments : E 1422
- GB 29932

Storage

Storage conditions	The product durability may vary according to packaging type and manufacturing plant. Proper information is shown on labelling and CoA.
Storage conditions for BULK material	Store in a closed and integral silo / tank. The minimum durability of the bulk product depends on the customer's unloading and storage conditions. ROQUETTE's liability is limited to reception of the product at the customer's site.
Storage conditions for PACK material	We recommend to preserve the product in its unopened original packaging, preferably protected from wide variations in temperature and humidity. Upon opening, use the product as quickly as possible to prevent moisture regain.
Expiry date of the packed product	Manufacturing date + 5 years, in its unopened packaging.
Best before date of the packed product	Manufacturing date + 24 months, in its unopened packaging.

Disclaimer

SPECIFIC DISCLAIMER

Roquette has neither requested or received authority from any regulatory body to permit the promotion, use, and/or sale of the Products described herein for intended use in food products for the infant or young children population (0-3 years old) and any such use or attempted use is not authorized under this Specifications, unless otherwise agreed.

Roquette accepts no liability in whatever form, for any attempt to promote, supply and/or use or actual promotion, supply or use of the Products described herein for the above-mentioned non-authorized application.

GENERAL DISCLAIMER

The information provided in this Product Specification Sheet relates only to the specific product designated and may not be applicable when such product is used in combination with other materials or in any process.

Analytical criteria are tested either on each batch or monitored or guaranteed, based on the Product Risk Analysis. For each batch, the status of the analysis may be indicated in the Certificate of Analysis.

All information and instructions provided in this Product Specification Sheet are based on the current state of our knowledge at the latest revision date indicated.

Typical values are made available to the purchaser on an informational basis. No warranty, whether expressed or implied, or guarantee of those values is intended or implied.

The ultimate use of this Product in any finished product is the responsibility of the purchaser. This Product may have restrictions with respect to its use and/or usage levels, and such may vary on a country-by-country basis.

The purchaser is responsible for its use of the Product and for its finished product, and that any claims made regarding its use of the Product and/or the finished product comply with applicable laws and regulations.