

ChikMat P1

DESCRIPTION:

ChikMat P1 is a **Vegan, Gluten-Free, Plant-based and Non-GMO starch**. ChikMat P1 is used as an excellent **additive or ingredient for Crispy oil fried vegetarian and non-vegetarian products**. ChikMat P1 will provide structure, tenderness & binding power in baking. It even gives excellent crispiness by better even coating and with low oil absorption. It is 100% naturally made which does not have any preservatives and Mono sodium Glutamate (MSG).

SPECIFICATIONS

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	WHITE TO OFF WHITE COLOUR FREE FLOWING POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	MAX 20% SOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 2% (aqu. Soln)	5 TO 8	IS 4706(PART 2)
4	VISCOSITY OF 2% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:2, RPM :100, Temp: 80 degree Celsius)	Max 160cP	ISI 17- 1e
5	MOISTURE CONTENT (w/w)	Max 13%	IS 4706(PART 2)
6	BULK DENSITY (gms/ ml)	0.45 TO 0.85	ASF/QP/QA/06/08
7	PARTICLE SIZE(100 MESH)	PASS 98%	BS 410 1986
8	ASH CONTENT (w/w)	Max 0.5%	IS 4706(PART 2)

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MICROBIOLOGICAL PARAMETERS

S.No	TEST PARAMETERS	UNITS	LIMITS AS PER FSSAI	METHOD OF ANALYSIS
1	Total Plate Count	Cfu/g	Not more than 40000	IS 5402
2	Yeast & Mould	Cfu/g	Not more than 100	IS 5403
3	<i>E coli</i>	Present/Absent/g	Absent	IS 5887:PART 1
4	Salmonella	Present/Absent/25	Absent	IS 5887:PART 3
5	Coliform	Cfu/g	Absent	IS:5401
6	<i>Staphylococcus aureus</i>	Present/Absent/25	Absent	IS 5887:PART 2
7	<i>Listeria monocytogenes</i>	Present/Absent/25	Absent	IS 14988:PART 1

MINERALS AND HEAVY METALS PARAMETERS

S.No	TEST PARAMETERS	UNITS	LIMITS AS PER FSSAI	METHOD OF ANALYSIS
1	Arsenic	Mg/kg	Not more than 1.1	FSSAI MANUAL 2016
2	Lead	Mg/kg	Not more than 2.5	FSSAI MANUAL 2016
3	Cadmium	Mg/kg	Not more than 1	FSSAI MANUAL 2016
4	Mercury	Mg/kg	Not more than 0.25	FSSAI MANUAL 2016
5	Copper	Mg/kg	Not more than 30	FSSAI MANUAL 2016
6	Tin	Mg/kg	Not more than 250	FSSAI MANUAL 2016
7	Zinc	Mg/kg	Not more than 50	FSSAI MANUAL 2016

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APPLICATION:

GLUTEN FREE ALTERNATIVE FOR FLOUR AND BAKERY:

ChikMat P1 can make a suitable gluten-free alternative for flour in baking recipes like **Waffles, Muffins, Gluten free flour mixes.**

ChikMat P1 attract and hold more water and helps to increase the moisture content in baked goods **and provides structure, tenderness & binding power in baking.**

FRYING FOODS:

ChikMat P1 could serve as a suitable fried food coating where the coating is light and crisp. It helps to lock the flavour of the product while frying. It can improve the texture of the coat foods, such as **chicken, fish, or vegetables**, before frying and reduces the absorption of oil. The product such as oil fried **Nuggets, Potato Shots, and Cheese bites.** Even it can be used in **Premixes- 65 Masala, Instant Crispy Fry Mix, Manchurian Mix, Bonda Mix,** etc... ChikMat P1 coating can give the foods a golden and crispy outer layer during the frying process.

PROCEDURE:

Replace 5-20 % of Corn flour with ChikMat P1 then add at the time of blending while adding other raw materials

FEATURES AND BENEFITS

- Increase special appearance to the fried products.
- Better dispersion of spices and other ingredients.
- Improves texture.

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- Enhance flavor.
- Low oil absorption.
- Excellent crispiness.
- Better even coating

DOSAGE

For excellent results, use 5 to 20% ChikMat P1 of total batch size.

STORAGE

Exhibits excellent stability when stored under cool and dry ventilated place. Avoid direct sun light.

BEST BEFORE DATE

Twelve months from the date of manufacturing.

PACKING

Available in 25 Kgs net weight paper bags with moisture proof liner inside.

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ADDITIONAL INFORMATION

FSSAI Certification	Yes
ISO 9001:2015 Certification standard from SGS	Yes
ISO 22000:2018 Certification standard from SGS	Yes
BRC Global Standard for Food Safety Certification from SGS	Yes
Kosher Certification by Kosher Check, British Columbia, Canada	Yes
Halal Certificate	Yes
ZED Certificate	Yes
Preservative	NOT PRESENT/ USED IN PRODUCT

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