

ClaTap -Prima 300

CLEAN LABEL STARCH (PHYSICALLY MODIFIED STARCH)

DESCRIPTION

ClaTap- Prima 300 is a clean label functional native starch that has **high process tolerance**. It is characterized by good freeze/thaw stability and tolerance to low temperature storage conditions making it particularly well suited for frozen and refrigerated food products. ClaTap -prima 300 is used in **baby foods, fruit fillings, sauces and soups, Salad dressings**.

SPECIFICATIONS

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	WHITE TO OFF WHITE FINE FREE FLOWNG POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	25-35% SOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 5% (aqu. Soln)	5 TO 7	IS 4706(PART 2)
4	VISCOSITY OF 5% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:3, RPM :50, Temp: 50°C	630 - 1890 Cp	ISI 17- 1e
5	VVISCOSITY OF 2% SOLUTION IN B4 CUP VISCOMETER (Temp: 80°C)	15-20 SECS	ASF/QP/QA/06/03
6	MOISTURE CONTENT (w/w)	Max 13%	IS 4706(PART 2)
7	BULK DENSITY (gms/ ml)	0.5 TO 0.65	ASF/QP/QA/06/08
8	SIEVE RETENTION (100 MESH)	MAX 1%	BS 410 1986
9	ASH CONTENT (w/w)	Max 0.5%	IS 4706(PART 2)

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MICROBIOLOGICAL PARAMETERS

S.No	TEST PARAMETERS	UNITS	SPECIFICATIONS	METHOD OF ANALYSIS
1	Total Plate Count	cfu/g	Not more than 5000	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:5402
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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FEATURES AND BENEFITS

Excellent shelf life stability makes ClaTap- prima 300 can be ideally suited for products requiring long shelf life or freeze thaw stability.

Due to excellent process tolerance (temperature, pH, shear) it can be used for low pH, processed foods. Well cooked aqueous pastes have a smooth short texture.

Homogenous particle size distribution allow ClaTap- prima 300 to be easily used in most industrial scale processes.

APPLICATIONS

FRUIT FILLINGS:

If there is a market need for a native starch label ClaTap- prima 300 will be an ideal choice due to its excellent process tolerance. ClaTap- prima 300 will provide excellent sheen and clarity in these type of products. End product quality is preserved even after long term storage and/or freeze thaw cycles.

SAUCES AND SOUPS:

The slow viscosity development attributed to ClaTap- prima 300 makes it an ideal thickener in retorted soup and sauce applications. Its resistance to high acid and shear means that it provides excellent stability in low pH, emulsified products. ClaTap- prima 300 will also provide viscosity and textural stability in frozen soups and sauces.

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SALAD DRESSINGS:

The high process tolerance of ClaTap- prima 300 makes it ideal for high shear, low pH emulsified products. ClaTap- prima 300 imparts good textural stability, even after high shear processes such as colloid mill or two stage high pressure homogenisation. Dressings produced with ClaTap- prima 300 will exhibit a smooth, short, stable texture.

BABY FOODS:

ClaTap- prima 300 offers very high process stability, as well as a long term storage stability and is therefore an excellent viscosifier and texturizer for retorted glassed baby food..

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 25/50 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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