Issue date: 02.09.2021

Revision no:02



## FLAMAS - MS

### E-1422 (ACETYLATED DISTARCH ADIPATE)

### **DESCRIPTION**

FLAMAS - MS is modified maize- starch that is **Vegan, Plant-based and Non-GMO**. It can be used as a Thickener, Binder, Emulsifier and Stabilizing agent in Sauce, Ketchup, Baby foods, Yogurt and Baking Industry.

### **SPECIFICATIONS**

S.No	PARAMETERS	SPECIFICATIONS	METHOD OF ANALYSIS
1	APPEARANCE	OFF WHITE COLOUR FINE POWDER	ASF/QP/QA/06/15
2	SOLUBILITY	INSOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 3% (aqu. Soln)	5 TO 7	IS 4706(PART 2)
4	VISCOSITY OF 3% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:2, RPM :100, Temp: 80° C)	40 TO 150 cPs	ISI 17- 1e
5	MOISTURE CONTENT (w/w)	Max 13%	IS 4706(PART 2)
6	BULK DENSITY (gms/ ml)	0.45 TO 0.6	ASF/QP/QA/06/08
7	PARTICLE SIZE (100 MESH)	PASS 99%	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 20000	IS 5402
2	Yeast & Mould	Cfu/g	Not more than 100	IS 5403
3	E coli	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	Staphylococcus aureus	Present/Absent/25	Absent	IS 5887:PART 2
7	Listeria monocytogenes	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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#### **APPLICATIONS**

#### As a Thickener and Stabilizer:

It can be used in foods as a Bulking agent, Binder, Thickener and Stabilizer. Gives medium smooth thickness & texture to the products like Ketchup, Chilli Sauce, Soy Sauce, Chocolate sauce, Canned foods, Baked Foods, Gravies, Yoghurt, Jelly, and Pudding.

#### For Shear Applications:

FLAMAS- MS has process tolerance, it is resistant to medium heat and shear. It has medium resistance against acids, sugar, salt and freeze/thaw stability. It adds luster to the products, making them more appealing.

The starch can be used in manufacturing of many food products like baby foods, confectionery, Jelly type sweets, Iced lollies, wine gums, yogurts, fruit-flavored fillings and batter mixes to egg white mix.

#### FEATURES AND BENEFITS

It is highly bio-degradable and causes no harm to the Environment.

FLAMAS-MS is a White powder that adds no color to application and blends well with other ingredients. It has a bland taste and so will not mask flavors or aromas.

FLAMAS-MS contains no fat, protein, fiber, vitamins, or other minerals.

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## FLAMAS - MS

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#### **DOSAGE**

Use 5 % to 7% FLAMAS-MS of total batch size. For excellent results, use 10% FLAMAS - MS 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.

### 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, Cana	nda Yes
Halal Certificate	Yes
ZED Certificate	Yes

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**Preservative** 









NOT PRESENT/ USED IN PRODUCT



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