

# SauMix

## CLEAN LABEL STARCH (PHYSICALLY MODIFIED STARCH)

### DESCRIPTION

SauMix is a **Vegan, Gluten-Free, Plant-based and Non-GMO** starch which makes **Soups, Gravies and Sauces - Tastier, Smoother, Thicker and Yummy**. SauMix has **excellent Shear Stability and Water Holding Capacity**. SauMix is 100% vegetarian and naturally made product 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 10% SOLUBLE IN COLD WATER	ASF/QP/QA/06/01
3	pH OF 3% (aqu. Soln)	6 TO 7.5	IS 4706(PART 2)
4	VISCOSITY OF 3% SOLUTION IN BROOKFIELD VISCOMETER, Spindle No:3, RPM :50, Temp: 80 degree Celsius)	800 – 1500 cP	ISI 17- 1e
5	MOISTURE CONTENT (w/w)	Max 13%	IS 4706(PART 2)
6	BULK DENSITY (gms/ ml)	0.7 TO 1.0	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	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: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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### APPLICATIONS

#### TOMATO KETCHUP & OTHER SAUCE:

Mix 3-5 % of SauMix in partial amount of water and completely mix without any lump formation. Then add it along with remaining water to the sauce, after adding all other raw materials.

#### TOMATO SOUP:

Mix 2 -3 % of SauMix in required amount of water and add at the last of cooking for Soups. For Instant Soup mixes, Add required percentage of SauMix along with all dry ingredients and mix well.

#### PREMIXES (INSTANT SOUP MIX, KETCHUP MIX, AND SAUCE MIX):

Mix 3-5 % of SauMix at the time of blending while adding other raw materials

### FEATURES AND BENEFITS

- Improves thickness of the sauce, soups and ketchups.
- Better dispersion of spices and other ingredients uniformly.
- Improves smooth texture of sauce, soups and ketchups.
- Enhance product's flavor.
- Stable high viscosity.
- Excellent shear stability.

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- Excellent water holding capability. During the shelf life, it maintains the consistency and avoiding the water separation.
- 100% Natural and 100% vegetarian product.

### DOSAGE

For excellent results, use 3 to 5% SauMix 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

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

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