

YMV™**CLEAN LABEL STARCH (PHYSICALLY MODIFIED STARCH)****DESCRIPTION**

YMV™ is a Tapioca based modified, **Vegan, Gluten-Free, Plant-based, Non-GMO** starch. It is produced by physical modification to enhance its yield improving properties which is extensively used in extruded products such as vermicelli, Noodles, Pasta, Macaroni. It is used as Functional food ingredient to improve yield and enhance the textural properties of the product.

SPECIFICATIONS

| S.No | PARAMETERS | SPECIFICATIONS | METHOD OF ANALYSIS |
|------|--|--|--------------------|
| 1 | APPEARANCE | WHITE TO OFF WHITE COLOUR FINE FREE FLOWING POWDER | ASF/QP/QA/06/15 |
| 2 | SOLUBILITY | INSOLUBLE IN COLD WATER | ASF/QP/QA/06/01 |
| 3 | pH OF 10% (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) | 100 TO 300 cP | 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) | MAX 1% | BS 410 1986 |
| 8 | ASH CONTENT (w/w) | Max 0.5% | IS 4706(PART 2) |

Mail Id : enquiry@angelstarch.com Website : www.angelshopee.com / www.angelstarch.com

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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 | <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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APPLICATIONS

As Yield Improver:

YMV™ is widely used to improve the yield of extruded RTC food products. YMV™ form strong inter-molecular bonds with the ingredients and provide the required elasticity which reduces the breakage while cutting process. The reduction in the breakage eventually increases the yield of the product.

As mouth feel enhancer:

YMV™ also used as mouth feel enhancer in various extruded products such as Noodles, vermicelli, Pasta, Macaroni. It increases the chewiness and elasticity of the product providing improved palatability.

For Gluten-Free Products:

It can be used as a Gluten-Free substitute in various foods including Instant noodles, Instant Pasta, Spaghetti and Vermicelli

FEATURES AND BENEFITS

YMV™ reduces the cooking time of the product thereby lowering the energy cost while cooking

YMV™ provides better appearance to the product

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

YMV™ 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.

YMV™ contains no fat, protein, fiber, vitamins, or other minerals.

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CLEAN LABEL STARCH (PHYSICALLY MODIFIED STARCH)**DOSAGE**

For excellent results, use 2 to 3 % YMV™. For excellent results, use 5% of total batch size (The protein content in Maida and other additives if any, may have effect on dosage %).

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

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 Yes

Halal Certificate Yes

Preservative NOT PRESENT/ USED IN PRODUCT

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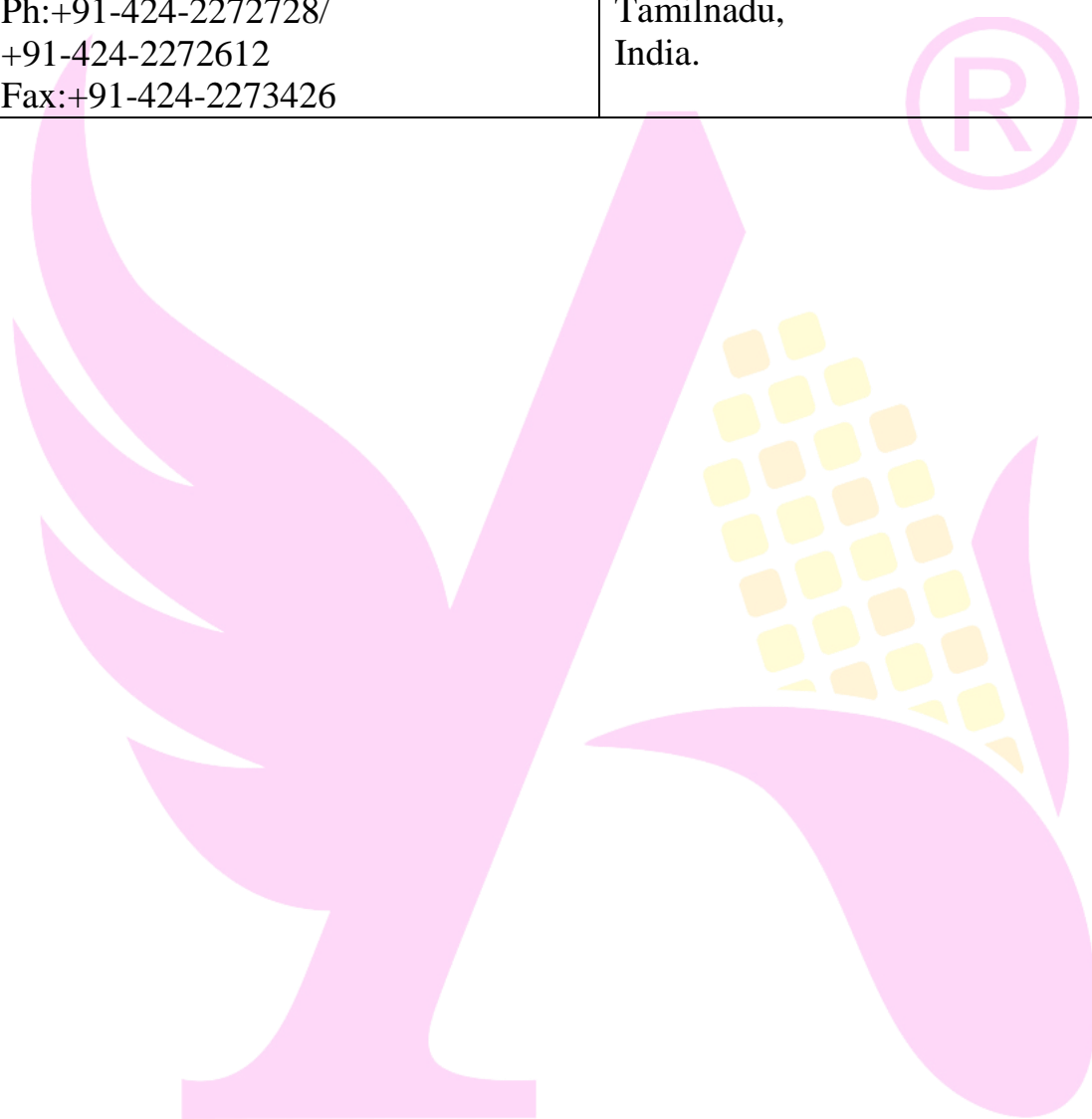
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Technical Data sheet

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