

KMC Specification

ColdSwell 5771

Raw material	Potatoes	
Characteristics	Cold water swelling starch	
Appearance	White powder	Visual observation (KMC 040)
Moisture content	Max. 8 %	ISO 1666
pH	4 – 7	pH is measured in a 5 % starch / demineralized water solution (KMC 004)
Protein	Max. 0.1 %	ISO 16634
Acetyl groups	Max. 2.5 %	KMC 017
Sulphur dioxide (SO₂)	Max. 5 ppm	ISO 5379
Total viable count	Max. 1000 cfu/g	Culture at 30°C for 3 days (ISO 4833-1)
Yeast and moulds	Max. 200 cfu/g	Culture at 25°C for 5 days (ISO 21527-2)
Coliform bacteria	Max. 10 cfu/g	Culture at 37°C for 24 hours (ISO 4832)

Identity

Modified Starch (Acetylated Di-starch Adipate, E1422)

Country of origin

Denmark

Storage

Dry, cool and separated from strong smelling goods.

Shelf life

3 years from production.

Quality and safety

The production facilities are approved according to a GFSI recognized standard.

Halal and Kosher certificates are available upon request.

ColdSwell 5771 is non-GMO and non-allergenic.

Nutritional information

Typical values per 100 grams:

Energy	1590 kJ/ 370 kcal
Total fat.....	0 g
– of which saturated fatty acids.....	0 g
Carbohydrates	93 g
– of which sugars	0 g
– of which starch	93 g
Dietary fiber.....	0 g
Protein	0 g
Salt.....	0.47 g

Additional information

Typical values per 100 grams:

Cholesterol.....	0 mg
Vitamin A.....	0 mg
Vitamin D	0 mg
Vitamin C	0 mg
Potassium	11 mg
Calcium.....	9.8 mg
Iron.....	0.2 mg
Sodium.....	190 mg

Other information

Typical value:

Trans fatty acids.....	0 g/100 g fat
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