

**SAUCETEC 637****1. SCOPE**

<i>Company</i>	<b>SMS Corporation Co., Ltd.</b>
<i>Description</i>	SAUCETEC 637 is modified tapioca starch manufactured in compliance with US FDA 21CFR 172.892 (Food starch-modified)
<i>Appearance</i>	White powder

**2. PHYSICAL AND CHEMICAL SPECIFICATION**

<i>Moisture (%w/w)</i>	13.0 Max
<i>pH</i>	5.0-7.0
<i>Sieve analysis (%w/w)</i>	1.00 Max
<i>Viscosity (BU)</i>	250-400
<i>Sulfur dioxide (ppm)</i>	Less than 10

**3. MICROBIOLOGICAL SPECIFICATION**

<i>Total plate count (CFU/g)</i>	10,000 Max
<i>Yeast and mold (CFU/g)</i>	100 Max
<i>E.coli (MPN/g)</i>	Less than 3
<i>Salmonella spp.</i>	Absent

**4. STORAGE AND SHELF LIFE**

<i>Storage condition</i>	Clean and dry condition at ambient temperature, away from odorous materials
<i>Shelf life</i>	24 months

**5. TEST METHOD**

<i>Moisture (%w/w)</i>	Based on ISO 1666:1996 (E)
<i>pH</i>	6.0 % dry substance (cooked paste)
<i>Sieve analysis (%w/w)</i>	Mechanical sieving on 250 micron
<i>Viscosity (BU)</i>	Brabender viscograph 6.0% dry substance (total 500g) 700 cmg
<i>Sulfur dioxide (ppm)</i>	Based on ISO 5379:2013 (E)
<i>Total plate count (CFU/g)</i>	Based on ISO 4833:1991 (E)
<i>Yeast and mold (CFU/g)</i>	Based on ISO 7954:1987 (E)
<i>E.coli (MPN/g)</i>	Based on FDA BAM Online, 2013 (Chapter 4)
<i>Salmonella spp.</i>	Based on ISO 6579:2002 (E)