

CONFIDENTIAL

NATIONAL[®] M1

Label Designation

Tapioca Maltodextrin

Physical and Chemical Characteristics (*):

| | |
|-------------------|--------------------|
| Color | White to Off-white |
| Form | Fine Powder |
| Granulation | |
| Through USSS #100 | >98% |

Physical and Chemical Specifications:

| | |
|-------------------|-------------|
| DE | 9.0 - 13.0 |
| Moisture | 14% maximum |
| pH (20% solution) | 4.0 - 4.7 |

Microbiological Specifications:

| | |
|-------------------|------------------|
| Total Plate Count | 10,000/g maximum |
| Yeast | 200/g maximum |
| Mold | 200/g maximum |
| E. coli | negative |
| Salmonella | negative |

Packaging and Storage:

NATIONAL[®] M1 is packaged in multi wall Kraft paper bags with a net weight of 25 kgs. We recommend that NATIONAL[®] M1 be stored in a clean, dry area at ambient temperature and away from heavily aromatic material. The best before date for NATIONAL[®] M1 is 24 months from the date of manufacture.

(*) While this information is typical of NATIONAL[®] M1 it should not be considered a specification.

Data may become outdated; update yearly.

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